

WOODEND

CELLAR & BAR

Welcome
The restaurant is through the Cellar.

Please Come on in.

Tapas Plates

House made hummus, olive oil, smoked paprika, carrots and lightly toasted bread (v) *	\$12
Pumpkin arancini (v/gf) 2/3 per serve	\$15/\$21
Atlantic sardines drizzled in DC Cartel chilli oil, lightly toasted bread.	\$16
Chicken and chipotle meatballs (5), coriander, Nomad Jalapeno salsa verde (gf)	\$19
Pulled pork rillettes, toasted sourdough, house made jam	\$19
Cajun spiced potato gems (gf)	\$8
Roasted baby carrots, tahini, maple syrup (v+,gf) *	\$13
Cos lettuce hearts, red wine vinegar, olive oil, thyme (v,gf) *	\$10

Share Plates

Charcuterie Board *	\$35
Istra prosciutto and pecenica, anitpasti, house made jam, mustard and cornichons with Woodend Bakery sourdough	
Fromage du Jour	\$35
Long Paddock Fennel Flower brie and Bluestone blue, house made jam, Woodend Bakery sourdough (v)	
Extra crackers	\$4
Extra bread	\$5
Gluten free water crackers	\$5

Snacks

Olive's Olives, warmed in olive oil, rosemary and thyme (v+/gf) *	\$10
House made popcorn (v,gf) *	
DC Cartel chilli oil (v+ on req)	\$8
Truffle (v+ on req)	\$10
Blue Cheese and Honey	\$10
Bowl of pickled peppers	\$6
Brets Crisps - Jura, Camembert, Goat's Cheese or Chorizo	\$10

- Not Available Monday and Tuesday

gf- Gluten Free v - Vegetarian v+ - Vegan

While all effort is taken to ensure items are made gluten free, traces may still be detected

Woodend Bakery only available Thursday to Sunday