

# WOODEND

CELLAR & BAR

**Welcome**  
**The restaurant is through the Cellar.**  
**Please Come on in.**

## **Tapas Plates**

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

## **Share Plates**

Charcuterie Board	\$35
A selection of deli meats, anitpasti, house made jam, mustard and cornichons with Woodend Bakery sourdough	
Fromage du Jour	\$35
A daily selection of two cow, goat or sheep artisanal cheese, house made jam, Woodend Bakery sourdough (v)	
Extra crackers	\$4
Extra bread	\$5
Gluten free water crackers	\$5

## **Snacks**

Bowl of pickled peppers	\$6
Brets Crisps - Jura, Camembert, Goat's Cheese, Porcini, Tartiflette or Chorizo	\$10

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