

WOODEND

CELLAR & BAR

Welcome
The restaurant is through the Cellar.
Please come on in.

Tapas Plates

Sourdough, olive oil, balsamic & za'atar (v+)	\$10
House made roasted capsicum hummus, olive oil, smoked paprika with lightly toasted bread (v+)	\$12
Stracciatella, Olasagasti anchovy, basil oil, toasted sourdough	\$10
Prociutto wrapped rock melon, olive oil, basil, cracked pepper (gf)	\$18
Pumpkin arancini (v/gf) 2/3 per serve	\$15/\$21
Atlantic sardines, DC Cartel chilli oil, lightly toasted sourdough	\$16
Beef and pork meatballs (5), chipotle, coriander, tomato relish (gf)	\$19
Pulled pork rillettes, toasted sourdough, house made jam	\$19
Buffalo chicken wings, ranch dressing (gf)	\$19
Cajun spiced potato gems (gf,v+)	\$9
Caprese salad, tomatoes, bocconcini, basil, balsamic vinegar (gf/v)	\$13

Share Plates

Charcuterie Board *	\$35
Selection of deli meats, anitpasti, house made pickle, mustard, pickles, Woodend Bakery sourdough	
Fromage du Jour	\$35
Daily selection of two (2) artisanal cheese, house made jam, Woodend Bakery sourdough (v)	
Extra crackers	\$4
Gluten free water crackers	\$8

Snacks

Olive's Olives, warmed in olive oil, rosemary and thyme (gf,v+) *	\$10
Bowl of pickled peppers (gf,v+)	\$6
Brets Crisps - Jura, Camembert, Goat's Cheese, Porcini, Tartiflette 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