

WOODEND

CELLAR & BAR

Welcome

The restaurant is through the Cellar.

Tapas Plates

Sourdough, olive oil, balsamic & za'atar (v+)	\$10
House made beetroot & orange hummus, goats' cheese feta, fresh mint, toasted sourdough (v,gfo)	\$14
Stracciatella, Olasagasti anchovy, chilli oil, toasted sourdough	\$12
Pulled pork rillettes, toasted sourdough, house made jam (gfo)	\$19
Atlantic sardines, DC Cartel chilli oil, lightly toasted sourdough	\$18
Pumpkin arancini (2), aioli, smoked paprika (gf,v)	\$18
Beef and chorizo meatballs (5), chilli, coriander, lime, tomato relish (gf)	\$21
Buffalo chicken wings, ranch dressing (gf)	\$19
Shredded Brussel sprouts, Kaiserfleisch lardons. Manchego (gf)	\$13
Roasted Jerusalem artichokes, rosemary & lemon salt (gf,v+)	\$12
Cajun spiced potato gems (gf,v+)	\$9
Roasted Dutch carrots, agave, sesame, smoked sea salt (gf,v+)	\$13

Share Plates

Charcuterie Board	\$39
Selection of deli meats, anitpasti, house made pickle, mustard, pickles, Woodend Bakery sourdough (gfo)	
Fromage du Jour	\$39
Daily selection of two (2) artisanal cheese, house made jam, Woodend Bakery sourdough (v,gfo)	

Snacks

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

Due to regional delivery schedules some menu items may not be available Mondays & Tuesdays

gf- Gluten Free | v - Vegetarian | v+ - Vegan | gfo - Gluten Free Optional +\$3

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

Woodend Bakery only available Thursday to Sunday