

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, chilli oil, toasted sourdough	\$10
Pumpkin arancini (v/gf) 2 per serve	\$16
Atlantic sardines, DC Cartel chilli oil, lightly toasted sourdough	\$17
Beef and chorizo meatballs (5), chilli, coriander, lime, 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
Roasted Dutch carrots, agave, sesame seeds, smoked sea salt	\$13

Share Plates

Charcuterie Board (gfo)	\$35
Selection of deli meats, anitpasti, house made pickle, mustard, pickles, Woodend Bakery sourdough	
Fromage du Jour (gfo)	\$35
Daily selection of two (2) artisanal cheese, house made jam, Woodend Bakery sourdough (v)	
Extra crackers	\$4
Gluten free 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	\$10
Jura, Camembert, Goat's Cheese, Porcini, 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

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

Woodend Bakery only available Thursday to Sunday