

DINNER

The WOOD ROOM

START

Flatbread, sea salt, evoo, thyme (vg)	8
Flatbread, charred eggplant babaganoush, roasted garlic hummus (vg, gfo)	18
Chips, sea salt (vg)	15
Chicken liver pate, sourdough (gfo)	18
Porcini arancini [4] (v)	19
Veal stuffed olives [8] (df)	15
Charred octopus, tomato (df, gf)	24
Cured salmon, crème fraîche, sourdough (dfo, gfo)	26
Charred prawn skewer, szechuan mayo [3] (df, gf)	19
Fat green olives (vg, gf)	10
Prawn roll, herb mayo (df, gfo)	18
Burrata, pesto (v, gf)	16
Giardinera, house pickled winter vegetables (vg, gf)	10
Cold cut plate: salami cacciatore, prosciutto, capocollo (gf, df)	28
Cheese: 2 cheeses, quince, crisps (gfo)	26

PASTA

Lasagna bolognese	29
Baked gnocchi, green pea, stracciatella, parmesan gratin (v)	29
Pennette alla vodka, prawns (gfo)	34
White bean soup, cavolo nero, sourdough (vg, gfo)	22

MAINS

Eggplant, peperonata, lemon, evoo, pangrattato (gfo, vg)	24
Barramundi, parsnip puree, king oyster mushroom, cherry tomato (gf, df)	40
Striploin 300g, crushed potato, compound butter	58
Eye fillet tenderloin 250g, crushed potato, compound butter	52
Chilli mussels, 'nduja, chips (gf)	28
Charred whole butterfly chicken, roast potato, herb condiment	half 36 whole 62

SALADS + SIDES

Butter lettuce, walnut, apple, pecorino, shallot vinaigrette (v, vgo, gf)	18
Grilled zucchini, lemon, evoo (gf, vg)	16
Radicchio, parmesan, anchovy-lemon dressing (gf)	18
Triple cooked roast potatoes (gf, vg)	16
Chips, sea salt (vg)	15

KIDS MENU (UNDER 12)

Chicken schnitzel, chips	19
Pennette napoli/bolognese (gfo)	19
Kids cheese burger	18

DESSERT

Tiramisu	18
Cheese plate: 2 cheeses, quince, crisps (v) (gfo)	26
Kids ice cream	12





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