



Going solo | Choose any plate in a larger size **40 pp**

Includes house made sourdough bread

Relax & let us feed you | A shared experience to be enjoyed by the whole table
3 shared courses | **60 pp or 90 pp** with matched wines

Long lunch | Our signature dining experience to be enjoyed by the whole table
5 course degustation | **90 pp or 125 pp** with matched wines

SMALL PLATES

SA Fish on toast, avocado, sea vegetables, duck yolk

(Can be GF, Can be DF)

2023 Polish Hill River Riesling

Masterstock chicken & prawn dumplings, lemon myrtle, peanut, fingerlime, coriander

(DF, Can be Vegetarian & Vegan)

2024 Sangiovese Rosé

Winter mushrooms, saltbush polenta, gum leaf & chilli oil, black garlic, muntries

(Vegetarian, Can be Vegan, Can be GF)

2022 Clare Valley Chardonnay

Chermoula glazed barramundi wings, burnt onion yoghurt, rivermint, pomegranate, harissa

(Can be GF, Can be DF)

2022 Clare Valley Semillon

LARGER PLATES

Greenslades chicken, celeriac, burnt onions, sea parsley, round leaf mint

(Can be GF, Can be DF)

2019 Clare Valley Cabernet Merlot

Roasted Barramundi, sunchoke, fennel, saffron bisque, Geraldton Wax

(Can be GF, Can be DF)

2017 Aged Release Polish Hill River Riesling

Fresh tagliatelle, chorizo, pumpkin, chilli, native thyme

(Can be Vegetarian & Vegan)

2022 'Brielle' Grenache

Please note there is a 10% surcharge on public holidays on all restaurant purchases

**Wine listed under each meal is a suggested wine match only*

ON THE SIDE

Triple cooked chips, eucalypt salt, bush aioli (GF, DF) 12

Winter remoulade, candied walnuts, buttermilk dressing, saltbush (Can be GF, can be DF) 14

Tallow roasted sweet potato, crème fraiche, paperbark smoked bacon
(Can be Vegan) 14

SWEETS & CHEESE

Carrot & walnut cake, kunzea, cream cheese, burnt coconut
(Can be GF, Contains Nuts) 18
2022 'Alison' Botrytis

Wattleseed & Muscat baba, orange marmalade ice cream, beurre noisette, hazelnuts (Contains Nuts)
18
NV 'Out of the Shed' Muscat

Affogato - house made vanilla ice cream, gum leaf crostoli 17
Add your favourite | Kahlua, Frangelico or Muscat 8

Selection of 3 Local and International cheese, condiments, sourdough & lavosh 45

Woodside 'Edith', quince, muntries, rosemary, preserved beetroot 18
(Can be GF)
2023 'Missy' Riesling

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KIDS MENU

\$25 per person includes;

House made sourdough bread, choice of main meal, drink,
Golden North ice cream & activity pack

Cheese & crackers, cheddar cheese with crunchy lavosh

Ham & cheese sourdough toastie

Crumbed Greenslades chicken & chips

Fresh house made pasta with Kangaroo bolognaise

Golden North ice-cream

Chocolate | Strawberry | Caramel topping