

Antipasti

Antipasto plate \$28

Duck rilette with beetroot relish \$12

Chicken and duck terrine with caper berries \$12

Crumbed pork hock with celeriac remoulade \$12

Salt cod croquettes with saffron aioli \$10

Romesco salsa \$7

Olives marinated with orange, rosemary and fennel \$7

San Daniele Prosciutto \$10

Today's Soup \$14

Crispy duck salad with beetroot, orange, radish and vincotto \$21

Croque Madame – House baked brioche with leg ham, Heidi Gruyere, mustard, béchamel, fried Green egg and fries \$18

Caramelised shallot and roasted beetroot tart with Woodside goats curd and watercress, hazelnut salad \$19

Fettucine with slow braised veal, white wine and herbs \$24

Open mushroom and taleggio lasagne with hand made pasta, rocket and olive oil \$22

Twice baked Roquefort souffle with sweet pickled pear, walnuts and watercress \$22

Spaghetti with prawns, chilli, garlic, rocket, basil and roasted breadcrumbs \$24

Chicken and porcini mushroom pie with celeriac puree \$25

Prime roasted rib-eye for two (500+g) with lyonnaise potatoes, truffle mustard and salad of soft herbs and leaves \$60

Sides

French fries with aioli \$6

Butter lettuce with shallots, fines herbs and french dressing \$6

Cheese

Marcel Petit Comte Gruyere (Hard Cooked, Franche Comte, FR), Saint Agur (Blue, Rhone Alps, FR), Brie de Meaux (Mould Ripened, Ile de France, FR), with Pickled watermelon rind and baguette \$19

Home-made sweets

Affogato - House churned vanilla ice-cream, espresso and K&W dark chocolate \$6.5

Raspberry and white chocolate muffin \$4

Chocolate brownie \$3

Chocolate chip cookies \$2.5

Portuguese tart \$2.5

Pear, walnut and dark chocolate tart \$3.5