

# WOODLAND

KITCHEN & BAR

## Feasting Menus for Groups of 8 and Above

We offer 3 price points - \$58, \$68 or \$82 for our group diners to choose from. The entrees are shared, and you are able to choose your main courses and desserts on the day you dine from the chosen menu.

\$58 per person

Available every day for Lunch and Tuesday to Thursday Dinners.

You need to decide before the day which 2 courses you would like from this \$58 menu, either Entrée & Main, or Main and Dessert :

### **Entrée / Main Option: For the table to Share**

Grilled Ciabatta, Whipped Feta, Marinated Olives

Mushroom Arancini, Pecorino, Herb Aioli

Freshly Shucked Sydney Rock Oysters

Rodriguez Chorizo, Smoked Tomato Relish

Tuna Sashimi, Ponzu, Avocado, Puffed Rice, Mustard Cress

### **Mains**

Tasmanian Salmon

roasted fennel, asparagus, feta, green olives

Bannockburn Free Range Chicken, Half

romesco, roasted cauliflower, hazelnuts

Wood Grilled Sirloin

roasted baby carrots, eschallots, salsa verde

Chips

Green salad

**OR**

**Main / Dessert Option  
For the table**

Grilled Ciabatta, Whipped Feta, Marinated Olives

**Mains**

Tasmanian Salmon

roasted fennel, asparagus, feta, green olives

Bannockburn Free Range Chicken, Half

romesco, roasted cauliflower, hazelnuts

Wood Grilled Sirloin

roasted baby carrots, eschallots, salsa verde

Chips

Green salad

**Desserts**

Belgian Chocolate Crème Brulee

chocolate pistachio biscotti

Warm Sticky Date Pudding, Caramelised Australian Walnuts

butterscotch sauce, vanilla bean ice cream

Cheese Plate

fresh fruit, quince paste and wafers

# WOODLAND

KITCHEN & BAR

## Feasting Menu for Groups of 8 and Above

\$68 per person menu

### **For the table (these are small plates which are shared)**

Grilled Ciabatta, Whipped Feta, Marinated Olives  
Mushroom Arancini, Pecorino, Herb Aioli  
Freshly Shucked Sydney Rock Oysters  
Rodriguez Chorizo, Smoked Tomato Relish  
Tuna Sashimi, Ponzu, Avocado, Puffed Rice, Mustard Cress

### **Mains (guests choose on the day)**

Tasmanian Salmon  
roasted fennel, asparagus, feta, green olives  
Bannockburn Free Range Chicken, Half  
romesco, roasted cauliflower, hazelnuts  
Wood Grilled Sirloin  
roasted baby carrots, eschallots, salsa verde

Chips  
Green salad

### **Desserts (guests choose on the day)**

Belgian Chocolate Crème Brulee  
chocolate pistachio biscotti  
Warm Sticky Date Pudding, Caramelised Australian Walnuts  
butterscotch sauce, vanilla bean ice cream  
Cheese Plate  
fresh fruit, quince paste and wafers

# WOODLAND

KITCHEN & BAR

## Feasting Menu for Groups of 8 and Above

\$82 per person

### **For the table (guests all share these plates to start)**

Grilled Ciabatta, Whipped Feta, Marinated Olives  
Grilled Asparagus, Salsa Verde, Salted Ricotta, Lemon  
Duck Liver Parfait, Croutons

Tempura Zucchini Flowers, Lemon Ricotta Filling  
Grilled Australian Tiger Prawns, Romesco Sauce, Almonds

### **Mains (guests choose on the day)**

Pan Roasted King Reef Barramundi  
broccolini, quinoa and herb salad

Wood Grilled Free Range Pork Cutlet  
king brown mushroom, yellow beans, crackle, jus

Grass Fed Hawkes Bay Sirloin  
chimichurri, cress, lemon

Pan Sautéed Potato & Spinach Gnocchi  
ligurian olives, pine nuts, goats curd

Rocket, Fennel, Tomato and Parmesan Salad  
Steamed Greens, Almond Butter

### **Desserts (guests choose on the day)**

Baked Apple Flan  
frangipane, vanilla bean ice cream

Belgian Chocolate Crème Brulee  
chocolate pistachio biscotti

Cheese Plate  
fresh fruit, quince paste and wafers