

//to share

- mushroom, leek & haloumi croquettes, roasted garlic aioli [v] 14
- house-made dips, olives with grilled bread [v, gfo] 14
- shearers' board: a selection of cured & smoked meats with pickles, olives, aged cheddar & organic sourdough 24
- crisp fried pork belly, soy, sweet chilli, coriander 15
- chicken liver & brandy pate, toasted brioche, pickled morello cherries [gfo] 17
- southern fried chicken ribs, chipotle bbq sauce [gf] 15

//starters

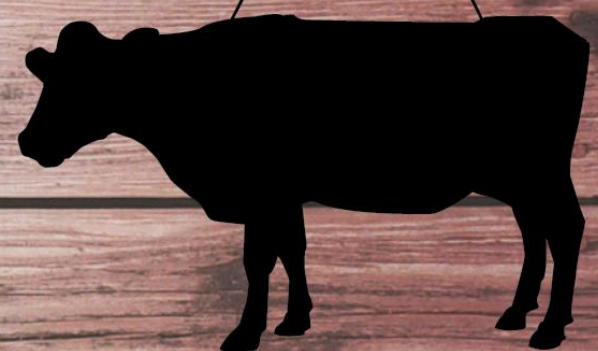
- three cheese baked ricotta, heirloom tomatoes, basil, capers, olive relish [v, gf] 15
- haasparagus salad, fiore di burrata, witlof, salsa verde, parmesan [v, gf] 16
- chilli salted squid, parsley, salsa romesco [gfo] 15
- sher wagyu full blood bresaola, pecorino & wild rocket 18
- roast heirloom beetroot, chickpea fritters, pomegranate, tahini yoghurt dressing [gfo] 14
- beetroot cured ocean trout, dill horseradish, pickled cucumbers [gf] 15
- crispy soy quail, five spice, cucumber, sesame, roasted chilli vinaigrette 14

//mains

- eggplant & ricotta involtini, pinenuts, parmesan, wild rocket [v, gf] 23
- salt & pepper crispy skin duck, pickled cucumbers, hoisin sauce 36
- crisp fried whole flounder, green papaya salad, thai basil & tomato nam jim [gf] 36
- shredded bbq beef brisket, red cabbage slaw, sour cream, lime flour tortilla [gfo] 25
- seared ocean trout, soy garlic, eggplant salad, chilli fried egg 34
- sweetcorn polenta with fennel, artichokes, confit tomatoes & goats cheese [v, gf] 22

//pub classics

- the woolshed burger, 200g dry-aged beef, bacon, caramelised onion, lettuce, tomato, beetroot, house relish & hand-cut chips 20.5
- steak sandwich, rocket, tomato, caramelised onions & shoestring fries 18
- free range chicken parmigiana, mozzarella, provolone, pancetta & tomato, salad & fries 26
- fish & chips, mixed leaf salad & house tartare [gfo] 24
- caesar salad, poached egg, smoked bacon, parmesan, anchovy dressing [v, gfo] 16
- with chicken [gfo] 21



//prime cuts

all prime cut beef is dry-aged on premise and cooked on a charcoal grill

the dry ageing process concentrates the flavour of the meat

because of the dry aging process the meat does not benefit from cooking past medium rare

300g tey's porterhouse, grass fed, gippsland, victoria 34

300g collinson scotch fillet, grass fed, gippsland, victoria 39

250g eye fillet, grass fed, gippsland, victoria 39

250g eye fillet, **butterflied & marinated**, rosemary, lemon & garlic with wild rocket & parmesan salad, grass fed, gippsland, victoria 39

400g sher wagyu rump, grain fed, ballan, victoria 41

served with mixed leaf salad, hand-cut chips & choice of mustards, tarragon butter, horseradish cream, mushroom or peppercorn sauce

all steaks, sauces and accompaniments are gluten free

//sides

shoestring fries [v,gf] 8

hand-cut chips, house tomato sauce [v,gf] 10

mixed leaf salad [v,gf] 9

broccoli, feta & roasted red onions [v,gf] 10

//kids

for children 12yrs & under only

fish & chips with mixed leaf salad & tomato sauce [gfo] 12

woolshed burger & shoestring fries 12

rigatoni in a tomato & basil sauce with parmesan cheese [v] 12

served with a complimentary soft drink

//dessert

buttermilk panna cotta, berries, fairy floss [gf] 14

dark chocolate mousse, crème fraiche, hazelnuts, cherries [gf] 14

nougat pistachio praline parfait, candied orange, dried figs, biscotti [gfo] 14

sticky date pudding, butterscotch sauce, vanilla bean ice-cream 14

passionfruit & poached peach pavlova, double cream, almond crumble [gf] 14

//cheese board

served with lavosh, muscatels & organic sourdough 25

'cypress grove' lamb chopper - cows milk, netherlands

fourme d'ambert - cows milk, france

l'artisan 'mountain man' - organic cows milk, victoria

