

DINNER

6PM - 9PM

ENTREE

Hiramasa Kingfish Crudo

pickled japanese vegetables, tobiko, nori, rice wine vinegar, sesame oil df, gf 25.5

Summer Salad

watermelon & pomegranate, marinated fetta, parsley, mint, prosciutto gf 26

Beef Skewers

cooked over charcoal, balinese satay sauce, fried shallots, coriander gf 19

Oysters

freshly shucked oysters, lemon nf, df, gf 5 each

Truffled Mushroom Tart

goats cheese, chive, tatsoi, truffle oil v, nf 26

MAIN

Flank Steak

250g charcoal char-grilled flank, chimichurri, grilled zucchini, heirloom tomato gf, nf, df 38

Grilled Barramundi

shaved fennel, rocket, herb salad, citrus, salsa verde gf, nf, df 37

Chermoula Chicken

charcoal char-grilled ½ boned chicken, quinoa, rocket, labna, pistachio dukka gf 36

Pesto Pasta

fettucine, basil pesto, pea, semi dried tomatoes, grana padano, micro herbs v 28

DESSERT

Lemon Tart

tangy lemon curd, berry coulis, chocolate sauce, raspberry sorbet v 14

Chocolate Mousse

salted caramel, strawberries gf 15

Tiramisu

shaved chocolate v 15

V vegetarian DF dairy free GF gluten free NF nut free | 15% surcharge applies on public holiday.

Every care is taken to meet your dietary requirements, however we cannot guarantee that food allergens will not be transferred through accidental cross-contact. Please advise wait staff of any allergies.

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WOODS

RESTAURANT