

WOODEND

CELLAR & BAR

Welcome
The restaurant is through the Cellar.
Please come on in.

Tapas Plates

House made roasted capsicum hummus, olive oil, smoked paprika with lightly toasted bread (v)	\$12
Stracciatella, Olasagasti anchovy, basil oil, toasted sourdough	\$10
Pumpkin arancini (v/gf) 2/3 per serve	\$15/\$21
Atlantic sardines, DC Cartel chilli oil, lightly toasted sourdough	\$16
Beef and pork meatballs (5), chipotle, coriander, tomato relish	\$19
Pulled pork rillettes, toasted sourdough, house made jam	\$19
Buffalo chicken wings, ranch dressing (gf)	\$19
Cajun spiced potato gems (v+,gf)	\$9
Caprese salad, tomatoes, bocconcini, basil, balsamic vinegar (gf/v)	\$13

Share Plates

Charcuterie Board *	\$35
Selection of deli meats, anitpasti, house made pickle, mustard, pickles, Woodend Bakery sourdough	
Fromage du Jour	\$35
Daily selection of two (2) artisanal cheese, house made jam, Woodend Bakery sourdough (v)	
Extra crackers	\$4
Extra bread	\$5
Gluten free water crackers	\$5

Snacks

Olive's Olives, warmed in olive oil, rosemary and thyme (v+/gf) *	\$10
Bowl of pickled peppers	\$6
Brets Crisps - Jura, Camembert, Goat's Cheese, Porcini, Tartiflette or Chorizo	\$10

*Not Available Monday and Tuesday

gf- Gluten Free | v - Vegetarian | v+ - Vegan

While all effort is taken to ensure items are made gluten free, traces may still be detected

Woodend Bakery only available Thursday to Sunday