

Coterie Seasonal Table \$60 pp | with dessert \$65 pp
The ultimate Woodstock Coterie experience: Chef's selection of dishes inspired by seasonal produce designed to be shared amongst family and friends. Recommended for all, required for groups of six and over.

Small Plates		Sides & Salads	
Housemade bread dukkha	9	Baby spinach & sorrel mozzarella mulberry	15
Arancini pesto aioli & shaved parmesan	14	Greens caramelised walnut pear	18
Spiced pumpkin & fetta dip grilled pita	14	Chargrilled green beans garlic & chilli	14
Woodstock Paté lavosh	16	Smashed kipfler potatoes rosemary	12
Parmesan fries truffled mayonnaise	12		
Grilled haloumi citrus salsa	18	Sweets	
Pan fried chorizo Shiraz glaze	16	Affogato vanilla icecream & Vintage Tawny	14
		Dessert pizza mulberry almond chocolate	18
Large Plates		Cheese plate quince & Muscat paste lavosh	24
Roasted eggplant & zucchini pinenuts capsicum coulis feta	30		
Kinkawooka black mussels Riesling & butter sauce	34	Kids	4
Baked barramundi lemon butter radish & parsley salsa	36	Crumbed chicken tenders chips vegetables	14
Panfried chicken breast portobello mushroom white wine sauce	32	Pasta tomato & basil sugo parmesan	. 14
Braised beef cheek Estate plum & Cabernet sauce kumara mash	38	Seasonal Table meal drink icecream	20

Please advise of any dietary requirements

15% surcharge applies on public holidays