

# WOODCUTTERS

A T N I K O L A E S T A T E

## GROUP MENU 2

\$75 Entrée & main / \$90 Entrée, main & dessert

Bread & black garlic butter

### Entrées

Trout, fennel jam, vadouvan, hay smoked cream (GF)

Pork Cheek, black pepper jam, fermented chilli (GF,DF)

### Mains

Kalabarri snapper, mussels, bouillabaisse, samphire (GF,DF)

Eye fillet 200g, Grass fed, Albany WA, with Grenache Bordelaise sauce (GF,DF)

(Served Med-rare or Med-well)

*Served with shared sides of greens & beef fat potato Potatoes*

### Dessert

Lemon curd, blueberry, brown butter, aniseed (VGO)

64% Dark chocolate, maple, miso, peanut (GF)

Please note that we cater for most dietary requirement such as vegetarian, vegan, dairy free, gluten free etc... Please kindly let us know prior to booking