

Mains

With our Winemaker's and Chefs' recommendations for wine pairings.

Woody Nook Picker's Board (GFO) 26.00

selection of cheeses, Nookery Cookery pickles and chutneys served with fresh crusty bread
Merlot, Chenin Blanc

Woody Nook Taste Plate (GFO) for one 35.00

(selection changes daily) **for two 62.00**
Tempranillo; Velvet Rose

Warm Root Vegetable and Puy Lentil Salad Bowl (V) (GF) . 26.00

honey mustard dressing and kale crisps
Graciano

The Original Nookery Open Steak Sandwich (GFO) 29.00

Nookery Cookery onion jam, Swiss cheese, beetroot relish and chips
Cabernet Sauvignon, Shiraz

Herb Crusted Lamb Cutlets (GFO) 35.00

baba ganoush, ratatouille, parmentier potatoes, crispy pancetta
Shiraz, Cabernet Merlot

Chicken Breast (GFO) 32.00

Kalamata tapenade, potato rosti, pan fried kale and red wine jus
Oaked Chardonnay

Fillet Steak (GFO) 37.00

truffled cauliflower purée, seasonal green vegetables, red wine jus
Cabernet Sauvignon

Woody Nook Shiraz Lamb Pie 30.00

trio of roasted vegetables
Shiraz



Fish of the Day (GFO) MP

(see specials list)
Sauvignon Blanc

Confit Duck Leg (GFO) 32.00

crispy chilli cabbage, potatoes, bacon, and orange reduction
Tempranillo, Oaked Chardonnay

Crisp Pork Belly (GFO) 30.00

wholegrain mustard mash, green beans, apple cider reduction
Semillon Sauvignon Blanc, Tempranillo



Soups & Sides

Soup of the Day (GFO) 15.00

house baked bread

House Baked Bread of the Day (GFO) 12.00

smoked whipped butter, confit garlic

Warm Olives, Margaret River Chorizo, Marinated Fetta (GF) ... 15.00

French Fries (GF) small 5.00

garlic mayo **large 10.00**

Polenta Chips (GF) 12.00

garlic aioli

Salt and Pepper Squid (GF) 15.00

Nookery Cookery chilli jam