



woolstore

RESTAURANT + BAR

Welcome to Woolstore, a place to gather, connect, and feel proud to call your own.

Featuring a parrilla grill, our food is thoughtfully crafted for sharing, fostering connection through modern flavours and moments to savour.

trust the chef

Enjoy the full Woolstore experience and allow our chefs to surprise you with shared dishes across all courses.

Ask your waiter for today's menu.

4 course - \$85

14 plates

entrée - 6 plates

main - 4 plates

seafood - 3 plates

dessert - 1 plate (pp)

3 course - \$65

11 plates

entrée - 6 plates

main - 4 plates

dessert - 1 plate (pp)

2 course - \$55

10 plates

entrée - 6 plates

main - 4 plates

trust the chef

entrée

Paddock pumpkin bread pull apart

Lard Ass black garlic butter ^{V VGO}

House dip

Paddock baguette ^{GFO}

Marinated olives ^{V VGO GFO DF}

Sheftalia

tzatziki, soft herbs ^{GFO}

Tomato & nduja arancini

saffron aioli ^{GFO}

House potato chips

sliced jamon, gildas ^{GFO DF}

seafood

Scallop and prawn toast

ajat, chilli sauce

Pan seared Humpty Doo barramundi

buttered leeks, caviar beurre blanc and parsley split sauce ^{GFO}

Apple and witlof salad

mixed greens, candied walnuts ^{GF VG}

main

Pan fried calamari

coconut, ginger, cabbage, lemon ^{GFO DFO}

Rotisserie rolled Otway pork

Chinese five spice, honey jus

Signature crispy potato pave

avruqa caviar, Lard Ass creme fraîche ^{VO GFO}

Chinese broccoli

Sub Rotisserie for Ayelsbury duck breast - \$15pp

cherry jus, confit fennel, cauliflower purée, cavello nero

dessert

Whipped framboise panna cotta

macerated strawberries, meringue shards ^{V GFO}

small plates

Paddock pumpkin bread pull apart - \$9

Lard Ass black garlic butter ^{V VGO}

Whipped ricotta - \$14

mortadella, olive & pistachio tapenade, toasted Paddock bread

Marinated olives - \$8 ^{V VGO GFO DF}

Sheftalia - \$16

tzatziki, soft herbs (4) ^{GFO}

Grilled whole tiger prawns - \$28

wakame butter, chilli (3) ^{GFO}

Scallop and prawn toast - \$20

ajat, chilli sauce

House potato chips - \$16

sliced jamon, gildas ^{GFO DFO}

Stracciatella cheese - \$16

charred heirloom tomato, mustard fruit dressing ^{GFO}

Polenta - \$16

local mushrooms, truffle, scamorza ^{V GFO}

Tomato & nduja arancini - \$16

saffron aioli (3) ^{GFO}

Prawn aqua chiles - \$18

Mexican ceviche, radish, cucumber, coriander, tortilla chips ^{GFO DFO}

Pakora zucchini flowers - \$16

cashew cream stuffing, raita ^{VG GFO}

Oysters

^{1/2} doz - \$24 1 doz - \$45

natural or sherry mignonette ^{GFO DFO}

Lobster mac and cheese - \$24

prosciutto pangratatto

Chicken tsukune - \$16

furikake, mild chilli jam (4) ^{GFO DFO}

Pan fried calamari - \$16

coconut, ginger, cabbage, lemon ^{GFO DFO}

mains / share

Beef short rib - \$50

signature crispy potato pave, Chinese broccoli, jus, gremolata,
preserved lemon, local saltbush ^{GFO}
slowly smoked over the parrilla then braised in a Chinese master stock

Pan seared Humpty Doo barramundi - \$42

battered leeks, caviar beurre blanc and parsley split sauce ^{GFO}

Pan seared gnocchi - \$32

local mushroom medley, burnt butter, sunflower seed, mustard fruit, Grana Padano ^V

Miso roasted sugarloaf cabbage - \$30

pistachio pesto, apple & miso dressed leaves ^{V VGO GFO DFO}

from the parrilla

Ayelsbury duck crown - \$65

spiced cherry jus, confit fennel, cauliflower, cavolo nero ^{GFO}
prepared Peking duck style, hung over redgum wood to impart flavour

350g Scotch fillet - \$50

Southern Ranges VIC grass-fed Angus, Café de Paris sauce, fries ^{GFO}

500g Pork tomahawk - \$48

Western VIC free range pork Chinese five spice, honey jus ^{GFO DFO}

sides

Fries - \$12

aioli ^{V GFO}

Signature crispy potato pave - \$12

avruga caviar, Lard Ass creme fraîche ^{VO GFO}

Buttered leeks - \$12

green tapenade, vinaigrette ^{V GFO}

Lobster mac and cheese - \$24

prosciutto pangratatto

Apple and witlof salad \$12

mixed greens, candied walnuts ^{GF VG}

first shout

a taste to get you started ...

150ml | 250ml | bottle

fizz

Borgolugci 'Lampo' Prosecco Delle Venzie, Italy - \$13 | - | \$65
NV Thalia Sparkling Huon Valley, Tas - \$16 | - | \$80
NV Taittinger Champagne Brut Prestige Champagne, France - \$28 | - | \$140

white / rosé

Reed 'White Heart' Riesling Central Victoria, Vic - \$13 | \$23 | \$65
Voyager Estate Chenin Blanc Margaret River, WA - \$14 | \$24 | \$70
Fournier Pere & Fils Sauvignon Blanc Loire Valley, France - \$15 | \$25 | \$75
Fervor 'Funka Riche' Chardonnay Pemberton, WA - \$16 | \$27 | \$80
Fairbank Rosé Sutton Grange, Vic - \$13 | \$23 | \$65

red

Rouleur Pinot Noir Yarra Valley, Vic - \$14 | \$24 | \$70
Lloyd Brothers Grenache / Shiraz / Mourvèdre McLaren Vale, SA - \$16 | \$27 | \$80
Ladygarden Shiraz Geelong, Vic - \$13 | \$23 | \$65
Domaine A 'Petit A' Cabernet Sauvignon Coal River Valley, Tas - \$22 | \$37 | \$110

beer / cider

Carlton Draught schooner - \$12 - pint - \$15
Guest Tap (ask your waiter) schooner - \$12 - pint \$15
Corona 330ml - \$12
Peroni Red 330ml - \$10
Blackman's Mervyn Pale / Patsy Sour / Ginger Beer 375ml - \$12
Wilde Gluten Free Pale Ale 375ml - \$12
Land & Sea Rice Lager 375ml - \$12

cocktails / mocktail

Sweet Elixir vodka, lychee, mango, hint of lemon - \$23
Nobility Nod bourbon, caramel whisky, chocolate, bitters - \$23
Ms. Bravado apple rum, fino sherry, apricot, lime, honey - \$22
Sweet Pea Lyre's Mocktail amaretti, fig jam, lemon juice - \$14

Fancy something else? Ask your waiter for our full beverage list.

kids menu

Happy meal - \$16

cheeseburger, nuggets, fries + soft drink

Nuggets - \$12

fries, tomato sauce

Junior gnocchi - \$13

tomato sugo, vgrana padano

Kids gildas - \$13

smoked mozzarella, mortadella, green olives,
cucumber, house potato crisps

Ice cream - \$4

(served free with every kids meal)

dessert

Selection of cheese - \$15

lavosh, quince paste, honeycomb ^{V GFO}

Trio of chocolate - \$15

ruby chocolate shards, milk mousse, white ganache,
caramelised white chocolate, passionfruit curd ^{V GFO}

Whipped framboise panna cotta - \$15

macerated strawberries, meringue shards ^{V GFO}

Chocolate brownie croissant pudding - \$15

Lard Ass creme fraiche ^V

fortified wine

Chambers Rutherglen Muscat - \$12

Rutherglen, Victoria (90ml)

Fonseca tawny Port - \$14

Porto, Portugal (90ml)

Sanchez Romate Pedro Ximénez - \$15

Jerez, Spain (90ml)

cocktails

Sweet Elixir - \$22

vodka, lychee, mango & a hint of lemon

Espresso Martini - \$22

vodka, black chocolate liqueur & espresso

Nobility Nod - \$23

bourbon, caramel whisky, chocolate & bitters

Ms. Bravado - \$22

apple rum, fino sherry, apricot, lime & honey

Lovers Pash - \$22

a fruity, delightful gin & Chambord concoction

Smoked Negroni - \$23

smoky, bitter with a touch of orange

Phantom Delight - \$22

smoky caramel sweetness with a fruity finish

Rhubi Slipper - \$22

bubbly, floral & herbaceous

Bloody Hamo - \$22

a bold, savoury twist on a classic, with a spicy kick

mocktails

Sweet Pea - \$14

Lyre's amaretti, fig jam & lemon juice

School's Out - \$14

Lyre's Pink London, watermelon & apple juice

Dancing Queen - \$14

Lyre's White Cane, coconut purée & mango

beer / cider

Carlton Draught schooner - \$12 pint - \$15

Guest Tap (ask your waiter) schooner - \$12 pint - \$15

Corona 330ml - \$12

Kaiju Cerveza 375ml - \$12

Peroni Red 330ml - \$10

Blackman's Mervyn Pale Ale 375ml - \$12

Blackman's Ginger Beer 375ml - \$12

Blackman's Patsy Sour 375ml - \$12

Wilde Gluten Free Pale Ale 375ml - \$12

Land & Sea Rice Lager 375ml - \$12

Kauji Golden Axe Cider 375ml - \$12

non-alc

Soft / Juice - \$6

fizz

Borgolugci 'Lampo' Prosecco - \$13
Delle Venzie, Italy

NV Thalia Sparkling - \$16
Huon Valley, Tasmania

NV Taittinger Champagne Brut Prestige - \$28
Champagne, France

**2023 Borgo Maragliano Moscato
d'Asti DOCG - \$14 | \$24**
Piemonte, Italy

rosé

2023 Fairbank Rosé - \$13 | \$23
Central Victoria, Australia

white

Reed 'White Heart' Riesling - \$13 | \$23
Central Victoria, Australia

2023 Ca Ert Soave - \$16 | \$27
Veneto, Italy

2024 Voyager Estate Chenin Blanc - \$14 | \$24
Margaret River, Western Australia

2023 Fournier Pere & Fils Sauvignon Blanc - \$15 | \$25
Loire Valley, France

2023 Fervor 'Funka Riche' Chardonnay - \$16 | \$27
Pemberton, Western Australia

red

2023 Rouleur Pinot Noir - \$14 | \$24
Yarra Valley, Victoria

2022 Domaine de la Madone 'Fleurie' - \$18 | \$30
Beaujolais, France

**2022 Lloyd Brothers
Grenache / Shiraz / Mourvèdre - \$16 | \$27**
McLaren Vale, South Australia

2022 Ladygarden Shiraz - \$13 | \$23
Geelong, Victoria

**2017 Domaine A 'Petit A'
Cabernet Sauvignon \$22 | \$37**
Coal River Valley, Tasmania

sparkling

Borgolugci 'Lampo' Prosecco - \$65
Delle Venzie, Italy

NV Thalia Sparkling - \$72
Huon Valley, Tasmania

NV Taittinger Champagne Brut Prestige - \$125
Champagne, France

2016 Stefano Lubiana Blanc De Blancs - \$105
Hobart, Tasmania

NV Montalto Sparkling Rosé - \$75
Mornington Peninsula, Victoria

riesling

2024 Banks Road - \$63
Bellarine Peninsula, Victoria

2023 Adelina 'Smith' Polish Hill River - \$82
Clare Valley, South Australia

**2020 Selbach-Oster Zeltlinger
Sonnenuhr 'Kabinett' - \$125**
Mosel, Germany

sauvignon blanc

2023 Meltwater by Corofin - \$65
Marlborough, New Zealand

2021 Domaine Tabordet Pouilly Fume - \$125
Loire Valley, France

2023 Domaine Naturaliste 'Sauvage' - \$75
Margaret River, Western Australia

pinot gris / grigio

2024 Quealy 'Musk Creek' Pinot Gris - \$78
Mornington Peninsula, Victoria

2023 Ca di Alte Pinot Grigio - \$63
Delle Venzie, Italy

chardonnay

- 2023 Domaine Naturaliste 'Purus' - \$125**
Margaret River, Western Australia
- 2021 Robin Brockett 'Heyward Vineyard' - \$73**
Bellarine Peninsula, Victoria
- 2023 Vincent Tremblay Chablis AC - \$115**
Burgundy, France
- 2023 Patrick Sullivan 'Black Sands' - \$95**
Gippsland, Victoria
- 2023 La Curio 'Suffragette' - \$63**
McLaren Vale, South Australia

other whites

- 2022 Castellari Bergaglio Gavi di Tassarolo
DOCG Fornacci Cortese - \$88**
Piemonte, Italy
- 2024 Bondar Fiano - \$72**
McLaren Vale, South Australia
- 2023 Girlan 448 Bianco - \$65**
Alto Adige, Italy

rosé

- 2023 Nocturne 'SR' Sangiovese / Tempranillo - \$70**
Margaret River, Western Australia
- 2021 Domaine de la Mordorée Tavel - \$115**
Southern Rhone Valley, France

pinot noir

- 2023 Mulline 'Sutherlands Creek' - \$115**
Geelong, Victoria
- 2023 Alterra Terra 'Corda' - \$70**
Macedon Ranges / Murrumbateman, Victoria
- 2023 Decades - \$155**
Coal River, Tasmania
- 2023 Banks Road - \$75**
Bellarine Peninsula, Victoria

shiraz / syrah

2021 Messena 'Eleventh Hour' - \$75
Barossa Valley, South Australia

2008 Spence - \$85
Geelong, Victoria

2022 Alterra Terra 'Fedilis' - \$125
Pyrenees/McLaren Vale/Macedon Ranges, Victoria

2016 Jim Barry McRae Wood - \$140
Clare Valley, South Australia

2017 Heathcote Estate 'Museum' - \$110
Heathcote, Victoria

2022 The Next Hundred Years Syrah - \$75
Great Southern, Western Australia

Italian varietals

2023 Fighting Gully Road Sangiovese - \$68
Beechworth, Victoria

2021 Fattoria di Peteto Chainti Classico - \$125
Tuscany, Italy

2019 Scarpa Freisa - \$125
Piemonte, Italy

grenache et al.

2022 Domaine Font de Courtedune CDR Villages - \$82
Southern Rhone Valley, France

2023 Yalumba 'Vine Vale' Grenache - \$75
Barossa Valley, South Australia

**2019 Domaine de la Mordoree
'La Dame Rousse' Lirac - \$125**
Southern Rhone Valley, France

cabernet sauvignon et al.

**2019 Chateau Mauvesin Barton
'L'impression' Cabernet Sauvignon - \$85**
Bordeaux, France

**2020 Woodlands 'Estate'
Cabernet Sauvignon / Merlot - \$75**
Margaret River, Western Australia

2020 Balnaves 'Estate' Cabernet Sauvignon - \$83
Coonawarra, South Australia

other reds

2023 Punt Road Gamay - \$68
Yarra Valley, Victoria

2022 Seppeltsfield 'W.R.' Nero D'Avola - \$65
Barossa Valley, South Australia

2022 Le Vigne di Eli Etna Rosso - \$135
Sicily, Italy

2023 Bodegas Exopto Rioja - \$65
Rioja, Spain

sweet

**2023 Ricca Terra 'Soldiers Land'
Zibbibbo Passito - \$68**
Riverland, South Australia (375ml)

Sanchez Romate Pedro Ximenez - \$75
Jerez, Spain (750ml)

Chambers Rutherglen Muscat - \$65
Rutherglen, Victoria (750ml)

Fonseca Tawny Port - \$70
Porto, Portugal (750ml)

Ask your waiter for our dessert menu.