



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 dishes

entrée - 6 dishes

main - 4 dishes

seafood - 3 dishes

dessert - 1 dish (pp)

3 course - \$65

11 dishes

entrée - 6 dishes

main - 4 dishes

dessert - 1 dish (pp)

2 course - \$55

10 dishes

entrée - 6 dishes

main - 4 dishes

Please note 2% card payment and 20% public holiday surcharge.

trust the chef

entrée

Paddock pumpkin bread pull apart

Lard Ass black garlic butter v vgo

House dip

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

Filipino style roasted half chicken

inasal butter, green sofrito gf

Signature crispy potato pave

avrugia caviar, Lard Ass creme fraîche vo gfo

Chinese broccoli

Substitute roast chicken 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 (3)

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 (3)

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 - \$18

cashew cream stuffing, raita (3) ^{VG GFO}

Oysters

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

natural or sherry mignonette ^{GFO DFO}

Lobster mac and cheese - \$28

prosciutto pangratatto

Chicken tsukune - \$16

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

Pan fried calamari - \$16

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

Most items can be adjusted to suit your number of guests.

mains / share

Beef short rib - \$55

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 - \$75

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

350g Scotch fillet - \$55

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 - \$28

prosciutto pangratatto

Apple and witlof salad \$12

mixed greens, candied walnuts ^{GF VG}

kids menu

Happy meal - \$16

Paddock pumpkin bun, beef patty, cheese, chicken skewers, fries, tomato sauce + soft drink

Teriyaki Chicken Skewers - \$13

soy sauce ^{GF}

Junior gnocchi - \$13

tomato sugo, grana padano ^V

Snack plate - \$13

house dip, crackers, house potato chips, cucumber sticks, smoked mozzarella ^{GF0}

Ice cream - \$4

(served free with every kids meal)

dessert

Trio of chocolate - \$15

ruby chocolate shards, milk mousse, white ganache, caramelised white chocolate, passionfruit curd ^{V GF0}

Whipped framboise panna cotta - \$15

macerated strawberries, meringue shards ^{V GF0}

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, lemon, lychee, mango, dry vermouth, foam

Espresso Martini - \$22

vodka, grada, coffee, chocolate liqueur, sugar

Nobility Nod - \$23

bourbon, caramel whisky, cacao, bitters, sugar

Ms. Bravado - \$22

Sailor Jerry apple, sherry, apricot, honey, lime

Lovers Pash - \$22

gin, Chambord, Pavan, lemon, rose, foam

Smoked Negroni - \$23

Anther Aust. dry, Campari, Aperol, Maidenii sweet vermouth

Phantom Delight - \$22

Milagro silver tequila, lime, Campari, peach, plum

Rhubi Slipper - \$22

Rhubi mistelle, soda, prosecco, celery

Bloody Hamo - \$22

Bearface whisky, Clamato juice, lemon, Tabasco, Worcestershire, black pepper, celery salt, lemon gum

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

Coopers Dry Mid (3.5%) 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

Kaiju Golden Axe Cider 375ml - \$12

non-alc

Soft - \$6

Juice - \$6

San Pellegrino 500ml - \$6

wine by the glass

150ml | 250ml | bottle

fizz

Borgolugci 'Lampo' Prosecco - Delle Venzie, Italy	\$13 - \$65
NV Thalia Sparkling - Huon Valley, Tasmania	\$16 - \$80
NV Taittinger Champagne Brut Prestige - Champagne, France	\$28 - \$140
2023 Borgo Maragliano Moscato d'Asti DOCG - Piemonte, Italy	\$14 \$24 \$70

rosé

2023 Fairbank Rosé - Central Victoria, Australia	\$13 \$23 \$65
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white

Reed 'White Heart' Riesling - Central Victoria, Australia	\$13 \$23 \$65
2023 Ca Ert Soave - Veneto, Italy	\$16 \$27 \$80
2024 Voyager Estate Chenin Blanc - Margaret River, Western Australia	\$14 \$24 \$70
2023 Fournier Pere & Fils Sauvignon Blanc - Loire Valley, France	\$15 \$25 \$75
2023 Fervor 'Funka Riche' Chardonnay - Pemberton, Western Australia	\$16 \$27 \$80

red

2023 Rouleur Pinot Noir - Yarra Valley, Victoria	\$14 \$24 \$70
2022 Domaine de la Madone 'Fleurie' - Beaujolais, France	\$18 \$30 \$90
2022 Lloyd Brothers Grenache / Shiraz / Mourvèdre - McLaren Vale, South Australia	\$16 \$27 \$80
2022 Ladygarden Shiraz - Geelong, Victoria	\$13 \$23 \$65
2017 Domaine A 'Petit A' Cabernet Sauvignon - Coal River Valley, Tasmania	\$22 \$37 \$110

150ml | 250ml | bottle

wine by the bottle

fizz

Borgolugci 'Lampo' Prosecco - \$65

From a family who have farmed the land since 958 AD - a deliciously classic Treviso prosecco: dry, balanced and elegant - Delle Venzie, Italy

NV Thalia Sparkling - \$80

An outstanding recent release. Finishing dry & crisp, with excellent mouthfeel & texture courtesy of 36 months on lees - Huon Valley, Tasmania

NV Taittinger Champagne Brut Prestige - \$140

Reliably one of the greatest of the 24 'Les Grandes Marques' Champagne houses - delicate effervescence & lively character - Champagne, France

2016 Stefano Lubiana Blanc De Blancs - \$105

A very special recent release from Stefano's cellar that drinks like Champagne - Hobart, Tasmania

NV Montalto Sparkling Rosé - \$75

*From a consistently brilliant Mornington Peninsula producer, this 100% pinot noir rosé sparkling is dry, elegant and sheer class
- Mornington Peninsula*

riesling

2024 Banks Road - \$63

*This release mirrors the great dry (trocken) Rieslings of southern Germany, offering layers of citrus, florals, and orchard fruit with a textured, dry finish
- Bellarine Peninsula, Victoria*

2023 Adelina 'Smith' Polish Hill River - \$82

*Classic Clare Valley Riesling—dry, crisp, & bursting with citrus and floral aromas. Mouthwatering and perfectly paired with something salty
- Clare Valley, South Australia*

2020 Selbach-Oster Zeltlinger Sonnenuhr 'Kabinett' - \$125

A must-try from the spiritual home of this noble variety. Classically Kabinett—gently sweet & fruity, with natural acidity and mineral complexity for balance, drive and character - Mosel, Germany

sauvignon blanc

2023 Meltwater by Corofin - \$65

Easily one of the best NZ Sauvignons we've had — vibrant fruit, refined texture, and remarkable freshness set it apart
- Marlborough, New Zealand

2021 Domaine Tabordet Pouilly Fume - \$125

The king of Sauvignons from the Loire Valley, where terroir shapes its unique texture and flavours. Expect florals, flint & smoke, kiwi, citrus, gooseberry, and green apple - Loire Valley, France

2023 Domaine Naturaliste 'Sauvage' - \$75

One of the great small producers of this famed region — award-winning, unique yet classic, mirroring the complexity and allure of the French
- Margaret River, Western Australia

pinot gris / grigio

2024 Quealy 'Musk Creek' Pinot Gris - \$78

The McCarthy family pioneered Gris/Grigio in the '90s. This spicy, textural example delivers classic exotic fruits—everything you want in a traditional Gris over Grigio - Mornington Peninsula, Victoria

2023 Ca di Alte Pinot Grigio - \$63

From its spiritual homeland of the 'Veneto' provance, North East Italy, this is classic grigio. Dry and racy, with an abundance of citrus and orchard fruit - Delle Venezie, Italy

Chardonnay

2023 Domaine Naturalistre 'Purus' - \$125

One of the great releases of '24 — a modern, sublime wine that lets florals, grapefruit, fennel, white pear, and stone fruits shine. Natural acidity drives length, with classy French oak in the background — **Margaret River, Western Australia**

2021 Robin Brockett 'Heyward Vineyard' - \$73

From a local legend, this wine couples bottle age with new and old seasoned French oak maturation, and is primed to drink now — pair with lobster mac and cheese or chicken tsukune — **Bellarine Peninsula, Victoria**

2023 Vincent Tremblay Chablis AC - \$115

From a three-generation domaine founded in 1919, this Chablis is a stellar example of one of the world's greatest wines. No oak — just pure chalky, mineral structure. A dozen Oysters, please! — **Burgundy, France**

2023 Patrick Sullivan 'Black Sands' - \$95

From Patrick Sullivan, one of Australia's most thoughtful winemakers, this is full of flavour, yet light on its feet. Bright citrus and stone fruits mingle with honeyed brioche notes — magnifique! — **Gippsland, Victoria**

2023 La Curio 'Suffragette' - \$63

For lovers of old-school, oaky, buttery Chardonnay. McLaren Vale warmth, 100% malolactic fermentation, lees aging, and barrel maturation create a full-bodied delight. Perfect with barramundi or chicken — **McLaren Vale, South Australia**

other whites

2022 Castellari Bergaglio Gavi di Tassarolo DOCG Fornacci Cortese - \$88

Native to Genoa, Cortese produces light, crisp, dry white wine — a perfect seafood match and a great alternative to Grigio or Sauv — **Piemonte, Italy**

2024 Bondar Fiano - \$72

Fresh, pure, dry, and textural — Fiano is a rising star in McLaren Vale. This exceptional example bursts with apple, pear, quince, spice, and almond richness. Try while you can! — **McLaren Vale, South Australia**

2023 Girlan 448 Bianco - \$65

Something exciting and a little left-field — dry, aromatic, juicy, and fresh. Grown at 448m below the snow-capped Dolomites, this seamless blend of Pinot Bianco, Sauvignon, and Chardonnay is beautifully balanced — **Alto Adige, Italy**

rosé

2023 Nocturne 'SR' Sangiovese / Tempranillo - \$70

We love the savoury edge in this rosé — a great alternative to classic Grenache and Shiraz styles. Dry, spicy, and vibrant from one of the best, Julian Langworthy - Margaret River, Western Australia

2021 Domaine de la Mordorée Tavel - \$115

A true superstar of modern French viticulture, this legendary 'Tavel' rosé is full-bodied, immensely complex, and bursting with personality. Dry, crisp, and refreshingly refined - Southern Rhone Valley, France

pinot noir

2023 Mulline 'Sutherlands Creek' - \$115

Crafted in small quantities by one of the top regional producers, these wines honour site and variety. From Sutherlands Creek, just north of Bannockburn, this Pinot is deeply flavoured and full-bodied, grown on clay and granite soils - Geelong, Victoria

2023 Alterra Terra 'Corda' - \$70

From one of the best palates in the business, Doug Neal (ex-Paradise IV, Geelong), this wine showcases Australia's open-minded winemaking. A masterful Pinot-Shiraz blend - alluring, silky, medium-bodied - Macedon Ranges / Murrumbateman, Victoria

2023 Decades - \$155

An exciting collaboration between two legends—Brad Rogers (Stone & Wood) and Steve Flamsteed (ex-Giant Steps). True to regional style, this wine is full bodied and generously flavoured yet elevated with sublime texture and fine detail. A must try! - Coal River, Tasmania

2023 Banks Road - \$75

One for the lovers of lighter pinot noir expressions. The cool 2023 season and whole-bunch fermentation bring perfume, structure, and supple red fruits in perfect balance - Bellarine Peninsula, Victoria

shiraz / syrah

2021 Massena 'Eleventh Hour' - \$75

A Barossa favourite—rich, dense, and lavish. The plum and dark cherry fruit is immaculately pure with soft oak - **Barossa Valley, South Australia**

2008 Spence - \$85

A special back-vintage release from Pete Spence, highlighting Geelong Shiraz's aging potential. Medium to full-bodied with dark fruits, dried herb, cedar, and leather. Great with the Scotch fillet - **Geelong, Victoria**

2022 Alterra Terra 'Fedilis' - \$125

Another masterful blend by Doug Neil, this Australian Shiraz combines the elegance & structure of a European style (think Côte-Rôtie). Classy, structured, & full of character - **Pyrenees/McLaren Vale/Macedon Ranges, Victoria**

2016 Jim Barry McRae Wood - \$140

Another special cellar release, this Clare Valley Shiraz excels with eloquence and structure. The warmer 2016 season has it in a magnificent place nearly 10 years on - **Clare Valley, South Australia**

2017 Heathcote Estate 'Museum' - \$110

Known for power and weight in their youth, a bottle-aged Heathcote Shiraz is a real treat! This one shines from the 2017's beautiful, even growing season - **Heathcote, Victoria**

2022 The Next Hundred Years Syrah - \$75

A special find with great uniqueness on our list. Medium to full-bodied, brambly, earthy, meaty, and spicy with succulent black and blue fruits. Like drinking silk - **Great Southern, Western Australia**

Italian varietals

2023 Fighting Gully Road Sangiovese - \$68

Mark Walpole, after years of winemaking in Tuscany, crafts exceptional Sangiovese from his high-altitude Beechworth vineyard. Savoury and true-to-style, with dried herb and cherry fruit - **Beechworth, Victoria**

2021 Fattoria di Peteto Chainti Classico - \$125

Arguably the best Chianti we tasted last year—do yourself a favour and be transported straight to Italy. You'll see - **Tuscany, Italy**

2019 Scarpa Freisa - \$125

A must-try wine! The Freisa grape, native to Piemonte, offers a medium to full-bodied, savory, leathery, earthy profile with some bottle age. If you love Nebbiolo, this is a no-brainer. A superb red meat wine - **Piemonte, Italy**

grenache et al.

2022 Domaine Font de Courtedune CDR Villages - \$82

Extraordinary quality. Predominantly Grenache with a touch of Syrah, this is anything but simple—juicy red fruits meet dark berries, spice, and wild herbs. Savory, brooding, and seriously impressive
- Southern Rhone Valley, France

2023 Yalumba 'Vine Vale' Grenache - \$75

An Australian industry icon, Yalumba's bush vine Grenache (planted in 1929 and 1949) is polished, pure, and easy-drinking with red fruits and perfect balance - Barossa Valley, South Australia

2019 Domaine de la Mordoree 'La Dame Rousse' Lirac - \$125

A must-try Grenache/Shiraz/Mourvèdre from one of the top producers in France's Southern Rhône. Deep, brooding, perfumed, earthy, and long—perfect as an alternative to Shiraz or Cabernet Sauvignon
- Southern Rhone Valley, France

cabernet sauvignon et al.

2019 Chateau Mauvesin Barton 'L'impression' Cabernet Sauvignon - \$85

A must try from the renowned Château Léoville Barton (Bordeaux 2nd Grand Cru Classé). The 2019 vintage offers depth and muscle in a classic blend of Cabernet Sauvignon, Merlot, and Cabernet Franc - Bordeaux, France

2020 Woodlands 'Estate' Cabernet Sauvignon / Merlot - \$75

One of the first five families to plant in Margaret River, this beloved estate shines in the excellent 2020 red vintage, offering an estate wine that overdelivers - Margaret River, Western Australia

2020 Balnaves 'Estate' Cabernet Sauvignon - \$83

Exceptional, classic Coonawarra Cabernet with deep color, succulent mouthfeel, and flavours of mulberry, cassis, cedar, licorice, and spice. Gentle tannins round out the fruit beautifully
- Coonawarra, South Australia

other reds

2023 Punt Road Gamay - \$68

An outstanding Australian Gamay, perfect for lovers of light-bodied reds that aren't Pinot Noir, and sing when slightly chilled
- Yarra Valley, Victoria

2022 Seppeltsfield 'W.R.' Nero D'Avola - \$65

A must-try for lovers of juicy, fuller-bodied reds — perfect with beef short rib. Native to Sicily, Nero d'Avola thrives in heat, making it a natural fit for the Barossa - Barossa Valley, South Australia

2022 Le Vigne di Eli Etna Rosso - \$135

For lovers of aromatic, structured reds like Pinot or Nebbiolo. Nerello Mascalese from Mt. Etna's volcanic slopes is light to medium-bodied with power and finesse. Perfect with tomato-based sauces, pork, or duck
- Sicily, Italy

2023 Bodegas Exopto Rioja - \$65

LA bright, succulent grower Rioja that delivers great value. Medium-bodied, with 65% old-vine Grenache bucking the usual Tempranillo-dominant trend - Rioja, Spain

sweet

Ricca Terra 'Soldiers Land' Zibbibbo Passito - \$68

Unique, aromatic, and utterly delicious. Zibbibbo Muscat (not fortified) from 60-year-old vines is sun-dried for 45 days, creating a luscious, semi-sweet gem. A must with our panna cotta - Riverland, South Australia / (375ml)

Sanchez Romate Pedro Ximenez - \$75

One of the world's most luscious wines. PX grapes are sun-dried in Jerez, then fortified into rich, velvety sherry. Perfect with chocolate or as a decadent after-dinner sip - Jerez, Spain / (750ml)

Chambers Rutherglen Muscat - \$65

No dessert list is complete without a classic Rutherglen Muscat — rich, fruity, and superb with chocolate or cheese
- Rutherglen, Victoria / (750ml)

Fonseca Tawny Port - \$70

Portugal's prized port style, tawny is barrel-aged for balance and complexity. With rich fruit, subtle sweetness, and warming spirit, it's the ultimate after-dinner wine - Porto, Portugal / (750ml)