

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 ^{GFO}

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 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)

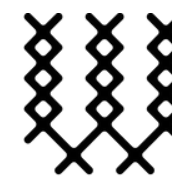
Fonseca tawny Port - \$14

Porto, Portugal (90ml)

Sanchez Romate Pedro Ximénez - \$15

Jerez, Spain (90ml)

Ask about our post-dining beverages.



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

seafood - 3 dishes

main - 4 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

trust the chef

entrée

Paddock pumpkin bread pull apart

Lard Ass black garlic butter ^{V VGO}

Marinated olives ^{V VGO GFO DF}

Sheftalia

tzatziki, soft herbs ^{GFO}

Tomato & nduja arancini

saffron aioli ^{GFO}

Stracciatella cheese

charred heirloom tomato, mustard fruit dressing ^{GFO}

Polenta chips

scamorza, soft herbs, truffle oil ^{GFO}

seafood

Pan fried calamari

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

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

Prawn aqua chiles

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

Filipino style roasted half chicken

inasal butter, green sofrito ^{GF}

Signature crispy potato pave

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

Chinese broccoli

fried shallot, candied chilli ^{VO GFO}

Substitute roast chicken for 'The Retreat' confit duck leg – \$15pp

white bean cassoulet, cotechino sausage, duck jus ^{GF}

dessert

Whipped framboise panna cotta

macerated strawberries, meringue shards ^{V GFO}

small plates

Oysters

1/2 doz - \$24 1 doz - \$45
natural or sherry mignonette ^{GFO DFO}

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)

Gildas - \$16

house potato crisps, jamon ^{GFO DFO}

Stracciatella cheese - \$16

charred heirloom tomato, mustard fruit dressing, toasted Paddock baguette ^{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}

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

buttered 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}

beer / cider

- Carlton Draught** 4.6% schooner – \$12 pint – \$15
- Coopers Dry Mid** 3.5% schooner – \$12 pint – \$15
- Blackman's Mervyn Pale** 4.6% schooner – \$12 pint – \$15
- Kaiju Golden Axe Apple Cider** 5.2% 375ml – \$12
- Wilde Gluten Free Pale Ale** 3.5% 375ml – \$12
- Yebisu** 5% – \$12
- Coopers Sparkling** 5.2% – \$12
- Coopers Best Extra Stout** 6.3% – \$12
- Revolving tinnie** – ask us what's on

non-alc

- Blackman's Zero alc** 0% 375ml – \$9
- Soft** – \$6

sweet

- Ricca Terra 'Soldiers Land' Zibbibbo Passito** – \$68
Unique, aromatic, and utterly delicious. Zibbibo 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)

Ask your waiter for our dessert menu.

fizz

- Borgolugci 'Lampo' Prosecco** \$13 | – | \$65
Delle Venzie, Italy
- NV Kreglinger Brut** \$16 | – | \$75
Tamar Valley, Tasmania
- NV Taittinger Champagne Brut Prestige** \$28 | – | \$140
Champagne, France
- 2023 Borgo Maragliano Moscato d'Asti DOCG** \$14 | – | \$70
Piemonte, Italy

white

- 2024 Henschke 'Peggies Hill' Riesling** \$14 | \$26 | \$68
Eden Valley, South Australia
- 2023 Kris Pinot Grigio** \$15 | \$27 | \$70
Trentino-Alto Adige, Italy
- 2023 Gant & Co Chardonnay** \$16 | \$29 | \$75
Margaret River, Western Australia
- 2024 Craggy Range Sauvignon Blanc** \$16 | \$29 | \$75
Martinborough, New Zealand

rosé

- 2023 Peyrassol 'Les Templiers'** \$15 | \$27 | \$75
Côtes de Provence, France

red

- 2024 Allies 'Assamblage' Pinot Noir** \$16 | \$29 | \$75
Gippsland, Victoria
- 2023 Ministry of Clouds Tempranillo** \$15 | \$27 | \$70
McLaren Vale, South Australia
- 2023 Syrahmi 'Demi' Shiraz** \$16 | \$29 | \$75
Heathcote, Victoria
- 2021 Longview 'Devil's Elbow' Cab Sauv** \$15 | \$27 | \$70
Adelaide Hills, South Australia

by the glass

150ml | 250ml | bottle

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

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

2023 Fighting Gully Road Sangiovese – \$65

One of the best Australian Sangioveses we've tasted. Red Fruits, earthy nuances and wild herbs with classic characteristics, medium weight
– Beechworth, Victoria

shiraz/syrah

2022 Massena 'Eleventh Hour' – \$78

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. Perfect with steak – Geelong, Victoria

2022 Alterra Terra 'Fedilis' – \$115

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

2022 Best's 'LSV' – \$83

The Best's 'Little Splash of Viognier' is in a superb drinking window right now. Silky smooth with mouthfilling layers of spicy dark fruit and balanced oak. Another Best's gem! Grampians, 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

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/merlot et al

2018 Chateau des Laurets Merlot / Cabernet Franc – \$105

A classic Bordeaux from the 'Right Bank' comprised of 80% Merlot and 20% Cabernet Franc. Beautifully balanced, ripe and poised for drinking now
– Saint Emillon, France

2022 Ladygarden – \$75

2022 was an outstanding vintage in the Yarra for Cabernet Sauvignon. This lends to a beautifully ripened, deep, fragrant and silky cabernet that offers exceptional value for money – Yarra Valley, Victoria

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

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 Kreglinger Brut – \$75

Australian Wine Show 2022 – Best sparkling under 24 months tirage. Elegant, complex traditional method sparkling wine – Tamar 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

2021 Bream Creek 'Cuvée Traditionnelle' – \$95

Brioche and toasty notes, coupled with a delicious spectrum of white and yellow stonefruits and red apple. Dry, fresh, crisp – 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, Victoria

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 Domaine Charles Sparr 'Sentiment' – \$125

Dry and full of ripe citrus – pomelo, bergamot, and pineapple from family that have been in Alsace since 1634 – Alsace, France

sauvignon blanc

2024 Shaw & Smith – \$75

Such an iconic Australian. Dry, crisp and fresh with layers of aroma and flavour for days featuring lychees, orange blossom, cut grass, candied limes and flint – Adelaide Hills, South Australia

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

chardonnay

2023 Domaine Naturaliste 'Artus' – \$125

From a small producer, one of the best! This incredibly complex and characterful, medium to full bodied chardy, with the lot! Popcorn, grilled pineapple, grapefruit, white and yellow stonefruit, nougat

2022 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 'Vielle Vignes' 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 La Curio 'Suffragette' – \$63

Golden appearance with green hues and a nose of pear, citrus and cashew with caramel and cream undertones. The palate is rich and textural, with stone fruits, pineapple and hints of oak – **McLaren Vale, South Australia**

2024 Onannon Estate Chardonnay – \$85

Pristine Australian chardonnay. Peach, pink grapefruit, melon and honey with notes of popcorn, cedar and hay – **Mornington Peninsula, Victoria**

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 Montalto Pinot Gris – \$78

A proper pinot gris, as in it's textural and flavoursome and a wonderful drink as a result. Full of spiced poached pears, beeswax and lots of florals, from honeysuckle to mock orange – **Mornington Peninsula, Victoria**

2024 Voyager Estate Chenin Blanc \$65

Impeccable balance of varietal texture and weight with gentle zesty acidity, leading to a crisp, dry finish. Flavours of poached pears and quince, lemon balm and lime curd with an intriguing waft of lanolin – **Margaret River, Western Australia**

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 – \$95

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**

2023 Fairbank by Sutton Grange – \$68

Winner of Best Rosé in Australia 97 Points in Halliday's Wine Companion! Savoury, complex, layered and dry with a delicious long finish – **Central Victoria, Victoria**

pinot noir

2022 Garden of Earthly Delights – \$115

Light to medium style and a pinot that reeks of varietal character. Every sniff and sip will have you craving more – **Macedon Ranges, Victoria**

2024 Montalto 'Pennon Hill' – \$85

Medium bodied, juicy and bright with a savoury finish and made by one of the best small producers on the Mornington – **Mornington Peninsula, Victoria**

2021 Luna Estate Pinot Noir – \$72

This a terrific point of difference offering generosity and power while maintaining all the elegance, sophistication and structure of the Martinborough terroir. Perfect for the cooler months and versatile – from game to heavier meats – **Martinborough, New Zealand**

2023 Decades – \$145

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 of the best we've seen from Banks Road. Alluring pinot perfume of red fruits, undergrowth and spice. The palate is light and supple yet powerful with a long savory finish – **Bellarine Peninsula, Victoria**