

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

Ice cream - \$4
(served free with every kids meal)

dessert

Vietnamese coffee tiramisu - \$16
dulce de leche, shaved chocolate

Yuzu and white chocolate panna cotta - \$16
raspberry gel, pepperberry meringue shards ^{GF}

Caramelised banana tarte tatin - \$16
salted caramel, lemon sorbet ^{VGN}

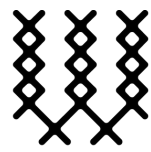
fortified wine

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 - \$89pp
14 dishes
entrée - 6 dishes
seafood - 3 dishes
main - 4 dishes
dessert - 1 dish (pp)

3 course - \$69pp
11 dishes
entrée - 6 dishes
main - 4 dishes
dessert - 1 dish (pp)

2 course - \$59pp
10 dishes
entrée - 6 dishes
main - 4 dishes

add a wine pairing

Experience our sommelier's top wine picks to
compliment our dishes. Showcasing the best
of local Bellarine wineries.

4 course pairing \$60pp
3 course pairing \$45pp
2 course pairing \$30pp

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

small plates

Paddock pumpkin bread pull apart - \$10

Lard Ass black garlic butter ^{V/VGO}

House-made arepa - \$16

avocado mayo, yellow chilli sauce, onion and chilli salsa, ricotta salata (3) ^{GF/VGNO}

Local oyster mushroom karaage - \$17

yuzu mayo, toyomansi sauce, pickled ginger ^{GF/VGNO}

Tempura eggplant wedges - \$16

sweet fish sauce, miso and mirin glaze (5) ^{GF/VGN}

Stuffed baby calamari - \$22

chorizo and sundried tomato pesto, salsa verde, chilli oil ^{GF}

Lobster mac and cheese - \$28

lemon pangrattato

Whipped ricotta - \$14

mortadella, olive & pistachio tapenade, toasted Paddock baguette (3)

Marinated olives ^{VGN/GF} - \$8

Sheftalia - \$16

tzatziki, soft herbs (4) ^{GF}

Scallop and prawn toast - \$20

ajat, chilli sauce (3) ^{DFO}

Stracciatella cheese - \$16

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

Tomato & nduja arancini - \$16

saffron aioli (3) ^{GF}

Chicken tsukune - \$16

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

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

mains / share

Beef short rib - \$55

signature crispy potato pave, charred broccolini, jus, preserved lemon gremolata, local saltbush ^{GF}

Pan seared Humpty Doo barramundi - \$42

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

Pan seared gnocchi - \$32

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

Charred sugarloaf cabbage - \$30

miso glaze, lemon and confit garlic purée, dressed greens, crispy shallot ^{GF/VGN}

from the parrilla

Aylesbury duck crown - \$75

parsnip purée, charred sugarloaf, sautéed local mushrooms, honey and 5 spice jus ^{GFO}

presented on the bone, carved to serve, serves two

300g Pork cutlet - \$45

herb and parmesan crust, apple and sugarloaf remoulade, seeded mustard, apple purée, parsnip crisps ^{GF}

steaks

600g Signature Black MB4 rib eye - \$120 (serves two, 30+ min wait)

350g ARLO (QLD) 100 day grain fed Scotch fillet - \$65

220g Signature Black hanger - \$45

all steaks are gluten free and served with fries and your choice of sauce

café de Paris butter / red wine jus / mustards

sides

Fries - \$12

aioli ^{V/GF GF}

Signature crispy potato pave - \$14

avruga caviar, Lard Ass crème fraîche ^{VO/GFO}

Charred broccolini - \$12

charred broccolini, lemon mustard Lard Ass crème fraîche with lemon pangrattato ^{GFO}

Lobster mac and cheese - \$28

lemon pangrattato

Roast beetroot - \$13

whipped ricotta, sorrel, candied walnuts ^{GF/VGNO}

GF - GLUTEN FREE | GFO - GLUTEN FREE OPTION
V - VEGETARIAN | VO - VEGETARIAN OPTION
VGN - VEGAN | VGNO - VEGAN OPTION