



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 seasonal dishes, refined small plates, and generous share-style meals, all crafted with the best local ingredients from the Geelong region.

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

trust the chef

2 course [entree, main] \$59
3 course [entree, main, dessert] \$69
4 course [entree, seafood, main, dessert] \$89

SAMPLE MENU

Some dishes may change with seasonal and local availability

entrée

Paddock Bakery Pumpkin bread, LardAss black garlic butter, black salt ^{VGNO}

Cypriot sheftalia beef skewer, tzatziki, soft herbs, olive oil ^{GF DFO}

Chicken liver mousse, beef fat bread and butter pudding,
fermented cherry gel, tarragon

Corn ribs, gochujang mayo, lime, chilli oil ^{GF VGN}

Marinated olives ^{GF VGN}

Baby burrata, basil pesto, smoked paprika oil ^{VG}

seafood

Scallop and prawn toast, Korean chilli jam, toasted sesame, pickled cucumber ^{DF}

Humpty doo barramundi baked in banana leaf, lemongrass & ginger paste,
coconut & lemongrass broth, shiso, bean shoots, toasted coconut ^{GF DF}

Crispy cauliflower and local oyster mushrooms, agrodolce ^{GF DF}

main

Filipino-style roast chicken breast, inasal butter, sofrito sauce ^{GF}

Coconut rice, toasted coconut ^{GF VGN}

Smashed cucumber, Szechuan salt, mint, cucumber vinaigrette ^{VGN GF}

Crispy pork belly, burnt apple & black garlic puree, celeriac remoulade,
mustard greens ^{GF DF}

dessert

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