



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 - \$95pp

14 dishes

entrée - 6 dishes

seafood - 3 dishes

main - 4 dishes

dessert - 1 dish (pp)

3 course - \$75pp

11 dishes

entrée - 6 dishes

main - 4 dishes

dessert - 1 dish (pp)

2 course - \$65pp

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 Bakery pumpkin bread pull apart ^{VGN O}	14
Lardass smoked butter, black salt	
Freshly shucked Coffin Bay oysters ^{GF DF A}	1/2 dozen
natural with lemon	36
Vietnamese cucumber mignonette, coriander oil	38
House marinated olives ^{VGN GF}	10
Kombu & saltbush cured market fish ^{GF DF A}	32
mandarin oil, seasonal fruit, Bellarine sea herbs, caper crisp	
Cypriot sheftalia beef skewer (4) ^{GF DFO}	20
tzatziki, soft herbs, olive oil	
Scallop and prawn toast (3) ^{DF I}	23
Korean chilli jam, toasted sesame, pickled cucumber	
Chicken liver mousse (3)	22
beef fat bread and butter pudding, cherry gel, tarragon	
Corn ribs (8) ^{GF VGN}	18
gochujang mayo, lime, chilli oil	
Crudites ^{GF VGN}	16
red pepper hummus, garden vegetables, olive oil	
Crispy confit pork belly (3) ^{GF DF}	25
burnt apple purée, celeriac remoulade, mustard greens	
Wagyu beef carpaccio ^{GFO}	31
smoked chilli mayo, pickled shallots, coastal saltbush, cured egg yolk, Paddock baguette crisps	
Baby burrata (2) ^{VG GF}	24
basil pesto, smoked paprika oil	
Lobster mac and cheese ^{VO I}	32
lemon pangrattato, chives	
make it vegetarian - \$22	

Woolstore showpieces

Serves two guests

600g Signature Black rib eye ^{GF DF}	130
Chefs recommend to cook medium. Your choice of sauce & two sides	
red wine jus ^{DF} , peppercorn, mustards ^{DF} , Lardass smoked truffle butter (+\$8)	
Dry aged Aylesbury duck crown ^{GF DF}	85
Local honey and star anise glaze, Szechuan, fermented cherry jus	
Presented on the bone, your choice of two sides	

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

GF - gluten free | GFO - gluten free option | V - vegetarian | VO - vegetarian option | VGN - vegan | VGNO - vegan option
A - australian seafood | I - imported seafood | M - mixed origin

mains / share

Loddon Valley lamb shoulder ^{GF DF}	56
charred broccolini, red pepper hummus, lamb jus, mint oil, labne, red pepper harissa, chickpea shoots	
Humpty Doo barramundi ^{GF DF A}	49
baked in banana leaf, lemongrass & ginger paste, coconut & lemongrass broth, shiso, bean shoots, toasted coconut add rice \$12	
Porcini dusted charred cauliflower ^{GF VGN}	36
pine nut cream, crispy fried local oyster mushroom, sweet & sour pine nuts	
Warragul greens and ricotta agnolotti ^{VG}	36
pumpkin and brown butter sauce, sage, grana padano, macadamia & sesame crumb	
STEAKS ^{GF DFO}	
350g Arlo Scotch	65
250g 8 Blossom Wagyu Rump	50
Comes with shoestring fries and choice of sauce red wine jus ^{DF} , peppercorn, mustards ^{DF} , Lardass smoked truffle butter (+\$8)	

sides

Potato rosti, LardAss creme fraiche, avruga caviar, coastal saltbush ^{GF DFO VGO I}	18
Smashed cucumber, szechuan salt, mint, cucumber vinaigrette ^{VGN GF}	15
Lemongrass & ginger coconut rice, toasted coconut ^{GF VGN}	15
Charred broccolini, eggplant & tahini puree, sesame ^{GF VGN}	15
Fries, aioli ^{V GF}	15

desserts

Seasonal fruit tart tartine, coconut caramel, mango sorbet ^{VGN}	18
Russian honey cake, cardamom cream, rose gel, yoghurt shards, candied orange	18
Chocolate panna cotta, hazelnut dacquoise, shaved chocolate, raspberry gel ^{GF}	18
Dessert wines, tea and coffee are available. Ask us about our full drinks list	

first shout

a taste to get you started..

sparkling

	125ml		bottle
Borgolugci 'Lampo' Prosecco - Delle Venzie, Italy	16		75
2023 Jack & Jill Sparkling Brut - Bellarine Peninsula, Vic	17		80
2021 All Saints Moscato - Rutherglen, Vic	16		75
NV Louis Perdrier Sparkling Rose - Burgundy, France	18		80
NV Taittinger Champagne Brut Prestige - Champagne, France	29		140
NV Taittinger Champagne lunch special	19		90

white

	150ml	250ml	bottle
2025 Provenance 'Henty' Riesling - Geelong, Vic	17	31	75
2025 Dal Zotto Pinot Grigio - King Valley, Vic	18	33	85
2025 Scotchmans Hill Sauvignon Blanc - Bellarine Peninsula, Vic	17	31	75
2024 Inkwell 'Blonde on Blonde' Viognier - McLaren Vale, SA	16	29	70
2025 Lethbridge 'Ooh La La' Chardonnay - Geelong, Vic	18	33	85
2024 Bellbrae 'Boobs' Chardonnay - Surf Coast, Vic	20	35	95

rosé

2025 Ponda Estate Rose - Bellarine Peninsula, Vic	17	31	75
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red

2025 Seventy Greenhills Pinot Noir 'Nouveau' - Bellarine, Vic	18	33	85
2025 Bannockburn Gamay - Geelong, Vic	20	35	95
2025 Inkwell 'Feeling Good' M/S/G - McLaren Vale SA	16	29	70
2023 Curlewis Aglianico et .1 'Basket Pressed' - Geelong, Vic	17	31	75
2024 Corryton Burge Shiraz - Barossa Valley, SA	16	29	70
2022 Oneday Shiraz - Bellarine Peninsula, Vic	18	33	85
2021 Kaesler Cabernet Sauvignon - Barossa Valley, SA	20	35	95

beer / cider

	can	schooner	pint
Carlton Draught 4.6%		13	16
Coopers Dry Mid Low Carb 3.5%		12	15
Blackman's Mervyn Pale Ale 4.6%		13	16
Blackman's Zero Alc 0%/375ml	12		

cocktails / mocktail

Spicy Margarita / Tequila, lime, jalapeño tincture	26
Disco-Related Injury / Anther Geelong Dry, watermelon, cherry, mirin citrus	25
Hugo Spritz / Elderflower liqueur, prosecco, mint, soda	25
Cosmo & Wanda / Non-Alc Lady Juniper, Lady Marmalade, cranberry, cucumber	22

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