



woolstore

RESTAURANT + BAR

trust the chef | sample menu

2 course [entrée, main] \$65

3 course [entrée, main, dessert] \$79

4 course [entrée, seafood, main, dessert] \$95

entrée

House marinated olives

Paddock Bakery pumpkin bread pull apart, Lard Ass black garlic butter, local honey

Chicken liver mousse feuille de brik, Lyonnaise onion, tarragon, prune purée ^{GF}

Spiced lamb & smoky eggplant borek, macerated currants,
smoked yoghurt, shatta sauce

House made Jersey milk ricotta, heirloom tomato, local honey, basil oil,
verjus, espelette ^{GF}

Grilled king oyster mushroom, mushroom XO, chilli, black vinegar caramel ^{GF}

seafood

Marinated charred cuttlefish, confit garlic, mild chilli, lemon oil,
shallot & parsley salad ^{GF DF A}

Market fish, blue swimmer crab bisque, pickled Portarlington mussels,
local sea herbs ^{GF A}

Bitter leaf salad ^{GF}

main

Char Siu pork neck, honey glaze, dressed fennel & apple, plum powder ^{GF DF}

Charred chicken saikyo yaki, daikon yuzu purée, ponzu gelée ^{GF DF}

Sesame tossed seasonal greens, mushroom XO, fried shallots ^{GF DF}

Sweet potato noodles, dashi, shiso, sesame ^{GF DF}

Substitute chicken for Aylesbury duck crown +\$25pp

Blood orange jus, orange powder, sorrel ^{GF DF}

Add Signature MB4 rib eye to share +\$115 per 600g ^{GF DF}

Chefs recommend to cook medium. Your choice of sauce –
red wine jus ^{DF}, peppercorn, mustards ^{DF}, truffle butter

dessert

Chocolate truffle cake, rum soaked sponge, mirror glaze,
passionfruit crèmeux, viola ^{GF}

small plates

House marinated olives ^{VGN GF}	10
Paddock Bakery pumpkin bread pull apart ^{VGN O}	14
Lard Ass black garlic butter, local honey	
Freshly shucked Coffin Bay oysters ^{GF DF A}	1/2 dozen
natural with lemon	36
passionfruit & yuzu aquachile, pickled jalapeno, coriander oil	38
Chicken liver mousse feuille de brik (3)	22
Lyonnaise onion, prune purée, tarragon	
Comté custard slice ^V	19
comté custard, puff pastry, caramelised onion, Grana Padano	
Spiced lamb & smoky eggplant borek (3) ^{DF O}	23
macerated currants, shatta, smoked yoghurt, curry leaf, sesame	
Chickpea panisse (3) ^{VGN GF}	18
truffled mushroom duxelles, PX vinegar gel, roasted hazelnut	
Crab toast (3) ^{GF O DF I}	28
grilled sourdough, crab head mayo, pickled white crab, celeriac remoulade, Madden's Lane Orchard mustard leaf	
Grilled Dory ^{GF DF A}	28
salsa verde, dressed fennel, soft herbs	
Crispy ricotta gnudi bites ^{GF}	22
provolone, truffle butter	
Taro & wild mushroom spring rolls (2) ^{GF VGN}	22
Chinese black vinegar caramel, sesame, chilli, fennel, local saltbush	
House made Jersey milk ricotta ^{GF V}	19
heirloom tomato, local honey, basil oil, verjus, espelette	
Confit duck open empanada (2)	22
cumin & beetroot relish, burnt orange gel	
Lobster mac & cheese ^{I VO}	34
three cheese béchamel, poached lobster, beef fat breadcrumbs, chives	
make it vegetarian - \$22	

Woolstore showpieces Serves two guests

600g Signature black rib eye, MB4 ^{GF DF}	130
chefs recommend to cook medium, choice of sauce & two sides (excl. mac & cheese)	
red wine jus ^{DF} , peppercorn, mustards ^{DF} , truffle butter (+\$8)	
7 day dry aged Aylesbury duck crown ^{GF DF}	89
blood orange jus, orange powder, sorrel	
presented on the bone, your choice of two sides (excl. mac & cheese)	

mains / share

Loddon Valley lamb rack ^{GF O} smoked yoghurt, zhoug, pearl couscous, soft herbs, lamb snow, pangrattato	55
Market Fish ^{GF DF A} blue swimmer crab bisque, pickled Portarlington mussels, zucchini, sea herbs	MP
Charred king oyster mushrooms ^{GF VGN} pan-seared daikon radish cake, mushroom XO, pea shoots	30
House made cavatelli ^V broad beans, peas, pecorino, mixed herbs, pea tendrils, Geelong Regional olive oil	32
STEAKS ^{GF DFO} served with Roscoff onion, onion caramel, beef fat breadcrumbs, chives	
250g Sanchoyu Wagyu flank steak, MB 4-5	55
350g Angus Scotch, 100 day grain fed	70

sides

Crispy potato rösti, brown butter sauce, malt vinegar, chive ^{GF O DFO}	17
Sesame tossed seasonal greens, mushroom XO, fried shallots ^{GF DF}	15
Shoestring fries, confit garlic aioli ^{GF VGN O}	15
Bitter leaf salad, frisée, radicchio, butter lettuce, blood orange vinaigrette ^{GF VGN}	14

desserts

Coconut sticky rice, mango & pineapple compôte, brûléed mango, lime granita, pineapple sage ^{VGN GF}	18
Blood orange parfait, lemon verbena cream, coconut dacquoise ^{GF}	18
Chocolate truffle cake, rum soaked sponge, mirror glaze, passionfruit crémeux, viola ^{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
2026 Bannockburn Riesling - Geelong, Vic	17	31	75
2025 Provenance - King Valley, Vic	18	33	85
2025 Scotchmans Hill Sauvignon Blanc - Bellarine Peninsula, Vic	17	31	75
2025 - 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