



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 crémeux, viola ^{GF}