

The Woolshed Restaurant

STARTERS

Handmade Garlic crusts

Handmade Grilled parmesan & chilli bread

Sweet potato wedges with cream fraiche & sweet chilli soy sauce

Mezze plate with hand made labne drizzled with Kangaroo Valley extra virgin olive oil and dukkah marinated local olives, capsicum & grilled potato flat bread

Goats cheese salad with beetroot, spinach & walnut

MAINS

Caprese salad of buffalo mozzarella prosciutto wrapped tomato and fresh basil

Cajun spiced salmon, corn salsa and guacamole

Basil and parmesan stuffed chicken caponata

Pork cutlet with pear and sage chutney

Baharat crusted lamb rump with cucumber tzadziki and grilled eggplant

Grilled t-bone with rosemary butter and fat chips

Herb rolled angus fillet with confit cherry tomato

Chicken parmigiana with chips and salad

DESSERT

Passionfruit semifreddo

Lime pannacotta with caramel braised vanilla pineapple

Hot chocolate and banana pudding

Fresh plum torte