

WOODSTOCK COTERIE

- Built 1988 -

Winter Menu 2010

SHARE PLATES

CHEF'S SELECTION OF DIPS SERVED WITH TOASTED BAGUETTE & PITA BREAD Please ask your waiter!	19.9
THE WOODSTOCK REGIONAL PLATTER A selection of locally smoked meats which include Ellis's Red Gum smoked ham, chorizo, Aldinga Turkey, Woodstock's famous Turkey & Muscat Pate, Australian brie, sun-dried tomatoes, Kalamata olives, marinated mushrooms, capsicum and herb polenta, vegetable layered frittata, seasonal fruit, Harding's Grove olive oil and pita bread	25 (Per Person) Minimum of Two

ENTREE

THE SOUP OF THE DAY Served with Ciabatta Bread (GFA)	13.9
TURKEY & WOODSTOCK ESTATE MUSCAT PATE Toasted mini French baguette, petit salad of quandong, apple and snow pea sprout with a shiraz and quandong syrup (GFA)	19.9
STICKY PORK BELLY SALAD WITH THAI HERBS Mixed Thai greens, carrot julienne, roasted peanuts, with a lime & chilli dressing (GF)	19.9
PAN FRIED LOBSTER FISH CAKE WITH NOODLE SALAD Cilantro soba noodle & cucumber salad, wakame seaweed, spring onion and snow pea julienne with an orange & sesame vinaigrette	24.9
VEAL SWEETBREAD & CHICKEN FILO PIE On roasted Jerusalem artichokes, Swiss Brown mushrooms with a Crèmeux d'Argental & seeded mustard cream sauce	20.9
DEEP FRIED ZUCCHINI FLOWERS Filled with Woodside goats cheese on avocado & rocket salad, balsamic reduction & rocket sauce (VEG)	19.9

MAIN COURSE

MARKET SEAFOOD OF THE DAY Please ask your waiter!	POA
PAN TOSSED TASSAL SMOKED SALMON & LINGUINI PASTA Sautéed with capsicum pesto, semi sundried cherry tomatoes, capers & chive and finished with seasoned sour cream	27.9
SLOW BRAISED CLELAND VEAL OSSO BUCCO On white cannellini bean cassoulet with local chorizo, tomato, basil, McLaren Vale olives, crispy prosciutto & tomato jus (GF)	30.9
CHAR GRILLED AGED BLACK ANGUS PRIME SCOTCH FILLET (MSA) On duck fat fried potato rosti, bacon & leek ragout, an onion, bacon & chive sauce and topped with a pan fried Fleurieu free range egg (GF)	34.5
OVEN ROASTED HALF POUSSIN SEASONED WITH BLACKENED SPICE On walnut & sage sour dough stuffing with Swiss brown mushroom, crispy potato wafers and a rosemary and chicken jus (GFA)	28.9
HANDMADE PUMPKIN & SEMOLINA GNOCCHI Sautéed in truffle butter with shallot, chiffonnade baby spinach, pine nuts, ricotta cheese and drizzled with white truffle oil (VEG)	28.9

SIDES

Warm Ciabatta bread (4 Slices Per Serve)	8
Tomato, Cucumber, Fetta and Olive Green Salad (Serves 2)	10
Seasonal Vegetables (Serves 2)	10
Bowl of Thick Cut Chips served with Lemon Aioli	10

DESSERTS

CHEF'S CAKE CREATION With your choice of Coffee	14.9
BUTTERNUT PUMPKIN PUDDING WITH GOLDEN TOFFEE SYRUP Accompanied by a spun toffee chard and pure cream	17.9
CHOCOLATE & BANANA BEIGNETS Served with banana & honey jam, milk crisp cones and coffee ice-cream	18.9
ESTATE-GROWN MULBERRY RIPPLE SOUFFLÉ With sesame seed praline wafer and poppy seed & lavender ice-cream	19.9
WOODSTOCK CHEF'S WINTER HARVEST Woodstock's Pastry Chef creates a taste of Winter... Please ask your Waiter!	POA

CHEESE PLATE

Choose from our selection Lavosh, Muscatels, Adelaide Hills Apples & Quince Paste to accompany	
1 Cheese	18.9
2 Cheeses	20.9
3 Cheeses	22.9