

Our 23 hectare vineyard was named by the Townsend family in 1905, after their home town of WOODSTOCK in Oxfordshire, England (not after the music festival!) The word 'WOODSTOCK' means a small "clearing in the woods".

This building was uniquely designed to fit amongst the towering gum trees so that not one tree had to be cut down. The rammed earth walls were built by my family in 1988 to complement this unique Australian landscape. The name 'Coterie' means a gathering of people for a specific purpose... at WOODSTOCK this includes great food, good company and fine wines!

Executive Chef Christopher Bone and his team have a philosophy of honest, seasonal dishes, showcasing the best local ingredients with attention to detail. We make our own bread, butter, pasta, pâté, sauces, pastes and chutneys. We use ethically sourced and organic produce where possible, both from our Estate and from passionate local suppliers (including Chefs own elaborate veggie patch). We are proud supporters of The RSPCA 'Choose Wisely' campaign.

Thanks for choosing WOODSTOCK!

Cheers



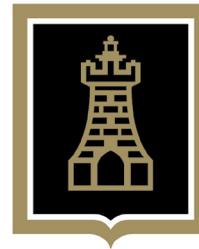
Scott Collett, Director

### **Our kitchen team:**

Executive Chef Christopher Bone  
Sous Chef Photchaman Arnupapdecha  
Chef Connor Bishop · Chef Anna Barry

### **Our favorite local suppliers:**

Scoop – organic fruit & vegetables from local farms · Richard the egg man – Fleurieu Free Range Eggs · Nomad Farms · Richard Gunner Fine Meats · Ellis Butchers · Hindmarsh Valley Dairy · Fleurieu Milk Company · Romley Estate Olives · Strout Farm Almonds · Say Cheese Onkaparinga Creamery · Alex Steimanis Fresh Produce Farming @ Cleanslate · Laucke Flour Mills · Olssons Sea Salt · Mise en Place International Oyster & Seafood



**WOODSTOCK**  
M c L A R E N V A L E

*Coterie  
Restaurant*

**Celebrating 30 years in 2018**



## Start

Fresh ground biodynamic spelt sourdough, house churned and cultured butter (v)	3pp
Smoky Bay Pacific oyster, beetroot vinegar, shallot, native flora (gf)	4ea

## Smaller

Section 28 Monforte, pear juice, celery, estate sun-dried prunes, candied hazelnut, rye crisp (v)	17
House-made turkey liver pâté, walnut and fig bread, pickled cucumber (gfa)	16
Pt Lincoln baby octopus, seaweed butter, Willunga almond romesco, lemon	19
Wood smoked free range chicken, porcini, chestnut cream, forest mushrooms (gf)	19
Salt baked celeriac, apple, chickpea tuile, walnuts (v)	16
Hay Valley lamb ribs crusted with chilli jam, coconut and nashi pear salad	23

## Larger

Green pea risotto, stracciatella, blistered tomato (v) (gf)	30
Market fish, citrus shiro miso, Asian greens, white mushroom, chicken broth (gf)	37
Squid ink tagliatelle, blue swimmer crab, smoked mussels, chilli, fennel, cured yolk	34
Braised duck, organic shallots, red cabbage, chewy beets, puffed quinoa (gf)	36
Slow cooked beef, fondant potato, pickled mustard seeds, fresh horseradish (gf)	36

## Side

Chat potatoes, tarragon aioli, herb salt (v) (gf)	11
Green vegetables, salsa verde, toasted Willunga almonds (v) (gf)	11
Witlof, local herbs and leaves, citrus vinaigrette (v) (gf)	9

**Please note: two course minimum applies on weekends and public holidays and 15% surcharge on public holidays**

GLOSSARY: (v) – Vegetarian · (gf) – Gluten free · (gfa) – Gluten free alternative available · If your dietary requirement is not listed, please talk to our friendly staff who will happily explain your options