

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 Cameron Ferguson

### **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**  
MCLAREN VALE

*Coterie  
Restaurant*

**Celebrating 30 years in 2018**



## Start

Biodynamic Spelt and Khorasan sourdough, house churned and cultured butter (v) 3pp

## Smaller

Stracciatella pastry tart, caramelised red wine shallot, garden micro lettuce, air dried celeriac (v) 16

Section 28 Monforte, aged pear juice, celery, estate sun-dried prunes, candied hazelnut, rye crisp (v) 16

House-made turkey liver and Muscat pâté, walnut and fig sour dough, pickled cucumber (gfa) 17

Wood-smoked free range chicken, estate Black Genoa fig, flax cracker and caramelised shallot (gf) 18

Southern King Prawns grilled with cultured miso butter, confit cherry tomato, zucchini blossom, red shizo and puffed rice (gf) 23

Hay Valley lamb ribs crusted with our chilli jam & peanuts, garden herb and nashi pear salad (gf) 23

### The full WOODSTOCK food experience.

'FEED ME' - Let us guide you through our food offering the way we like to lunch!

A curated selection of our most popular dishes  
Whole table only- \$68pp or \$105pp with matched wine

## Larger

Porcini gnocchi with mushroom sautéed in wild herb butter, goats curd and whey (v) 30

Market fish glazed in citrus shiro miso with hand-harvested wakame, cucumber, coastal iceplant and umami mayonnaise (gf) 37

Squid ink cavatelli pasta made fresh with Blue swimmer crab, smoked mussels, chilli, fennel, cured yolk 32

Free range pork kassler crusted with sourdough and garden sage, onion sauce and apple 32

Coorong Angus beef aged in koji, braised beef cheek, chewy balsamic beetroot, fresh horseradish and mustard (gf) Served MR only 38

## Side

Chat potatoes, tarragon aioli, Estate citrus & herb salt (v) (gf) 11

Green vegetables, salsa verde, toasted Willunga almonds (v) (gf) 11

Fresh stone fruit, Witlof, local herbs and leaves, citrus vinaigrette (v) (gf) 10

**Enjoy our produce? Take home a taste of the WOODSTOCK Coterie Kitchen.  
We have range of produce from our kitchen and favourite suppliers available - Just ask!**

**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 you have ANY food allergies, please inform our waiting staff immediately upon arrival.***