

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 Mark Love ·
Apprentice Chef Colby Szakal
Chefs: James Bass-Rees, Nicole Gelsi,
Cameron Ferguson

Our favorite local suppliers:

Scoop – organic fruit & vegetables from local farms · Richard the egg man – Fleurieu Free Range Eggs · Nomad Farms · Ellis Butchers · Section 28 cheese · Fleurieu Milk Company · Romley Estate Olives · Strout Farm Almonds · Say Cheese · Woodstock flour · Laucke Flour Mills · Four Leaf Milling · Olssons Sea Salt · Mise en Place · International Oyster & Seafood



WOODSTOCK
MCLAREN VALE

*Coterie
Restaurant*



Start

Biodynamic Spelt and Khorasan sourdough baked by fire, house churned and cultured butter (v) <i>Take a loaf home - just ask us!</i>	3pp
Smoky bay Pacific Oyster - shucked fresh, beetroot mignonette, coastal succulents (gf)	4.5ea

Smaller

Salt baked celeriac, toasted buckwheat, apple, estate grown micro greens, air dried celeriac (v)	16
Section 28 Monforte, aged pear juice, celery, local jujubes, 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, pickled mushroom, savory granola and porcini cream (gfa)	18
Southern King Prawns grilled with cultured miso butter and our sambal; puffed rice, mandarin and garden herb salad (gf)	23
Abrolhos Island scallop pithivier, braised leek, tarragon and whipped hollandaise	16

The full WOODSTOCK food experience.

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 matched wine

Larger

A fragrant barigoule of the seasons best vegetables with porcini gnocchi, endive and lovage (v)	30
Market fish glazed in citrus shiro miso with hand harvested wakame, cucumber, coastal iceplant and umami mayonnaise (gf)	37
Confit Free range pork belly, scallop, jerusalem artichoke, onion shoots and chicken glaze (gf)	32
Slow cooked lamb shoulder, parsnip caramel, juniper infused jus (gfa) <i>Served MR only</i>	38

Side

Chat potatoes, tarragon aioli, Estate citrus & herb salt (v) (gf)	11
Green vegetables, salsa verde, toasted Willunga almonds (v) (gf)	11
Shaved fennel, mandarin, witlof, estate herbs and leaves, buffalo mozzarella (v) (gf)	14

**Take home a 'taste' of the WOODSTOCK Coterie Kitchen.
We have range of produce from our kitchen and favourite suppliers available.**

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.