

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's 'Choose Wisely' campaign.

Thanks for choosing WOODSTOCK!

Cheers



Scott Collett, Director

Our kitchen team:

Executive Chef Christopher Bone ·
Sous Chef Mark Love ·
Chefs: James Bass-Rees, Nicole Gelsi, Po Yi Chan

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 Artisan Cheeses · 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 & Seafoods · Small World Bakery · Village Greens of Willunga Creek



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
Beetroot flax cracker, labneh, our garden crudités (v) (gf)	12ea

Smaller

Saltbaked local kohlrabi, caramalised onion, sour cream, yellow zucchini, buckwheat, burnt apple (v) (gfa)	17
Section 28 Monforte, aged pear juice, celery, local jujubes, candied hazelnut, rye crisp (v) (gfa)	17
House-made turkey liver and Muscat pâté, walnut and fig sourdough, pickled cucumber (gfa)	17
Wood smoked free range chicken, caramalised shallot, confit leek, thyme, leek ash (gf)	18
Abrolhos Island Scallop, Southern King Prawn and free range pork shumai (traditional Chinese dumpling), wild fennel and chilli oil, Merlot vinegar	18
Koshihikari rice, blue swimmer crab, hen's yolk, fine herbs & puffed rice (gf)	24

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 with matched wine**

One of our Woodstock team will tell you about today's full experience

Larger

Ricotta, spinach and yesterday's-sourdough gnudi (ravioli without their pasta casing), asparagus, confit tomato, buffalo mozzarella, fried garden herbs (v)	30
Market fish glazed in citrus shiro miso with hand harvested wakame, cucumber, coastal iceplant and umami mayonnaise (gf)	42
Free range pork cutlet breaded with sourdough, fermented BBQ onion & garden herbs, shoots and roots dressed in buttermilk	38
Lamb aged in koji (a sweet-salty Japanese condiment made from fermented rice grains), sweet and sour miso eggplant, mustard seed & red shiso (gf)	38

Side

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

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.