

WOODS

SNACKS

- House-Made Country Sourdough, Cultured Butter ^{V NF} **9**
Boomer Bay Oysters, Citrus Mignonette, Lemon ^{DF NF GF} **5 each**
Goulburn Valley Suckling Pig Croquettes, Bread & Butter Pickles, Gribiche Sauce ^{NF} **16**
Seared Scallop, Chilli, Orange Butter ^{NF GF} **10 each**

STARTERS

- Spring Salad, Frisée, Radicchio, Fennel, Grapes, Orange, Ricotta Salata ^{V DF NF GF} **18**
Grilled Split King Prawns, Citrus Butter, Lemon ^{NF GF} **35**
Burrata, Heirloom Tomato, Vincotto, Crisp, Olive Oil ^{NF} **28**
Victorian Parwan Prime Beef Tartare, Chives, Pecorino, Garlic Crostini, Egg Yolk ^{NF} **25**
Spencer Gulf Kingfish Crudo, Fresh Jalapeno, Baby Cucumber, Olive Oil ^{DF NF GF} **27**

MAINS

- Rigatoni, Spiced Pork Sausage Ragu, Tomato, Cavolo Nero ^{NF} **27**
Pan-Seared Humpty Doo Barramundi, White Beans, Calabrese Gremolata, Lemon ^{DF NF GF} **36**
Ricotta Gnocchi, Tomato Passata, Bocconcini, Baby Basil ^{V NF} **24**
Hazeldene Chicken Breast Schnitzel, Frisée & Herb Salad, Burnt Caper Butter ^{NF} **28**

GRILL

- Roasted Victorian Parwan Prime Lamb Rump, Braised Greens, Mustard Sauce ^{NF GF} **48**
BBQ Port Phillip Whole Baby Snapper, Pink Peppercorn Sauce ^{NF GF} **48**
Angus Steak Frites, Riverina Hanger Steak, Red Pepper & Garlic Butter, Fries ^{DF* GF*} **45**
Angus Riverina Sirloin Steak, Truss Tomatoes, Green Beans, Potato, Red Wine Jus ^{DF GF*} **55**

SIDES

- View House Salad, Baby Gem, Radicchio, Radish, Shallots ^{VG DF NF GF} **9.5**
Steamed Green Beans, Red Pepper, Chives, Olive Oil ^{VG DF NF GF*} **9.5**
Crispy Potatoes, Rosemary, Garlic ^{VG} **9.5**
Shoestring Fries, Garlic Aioli ^{V DF} **9.5**

V - VEGETARIAN | VG - VEGAN | DF - DAIRY FREE | NF - NUT FREE | GF - GLUTEN FREE | * - OPTIONAL

*Please let one of our team members know if you have any dietary requirements, food allergies or intolerances.
Whilst all care is taken in the preparation of all food, traces may still be found. 15% surcharge applies on public holidays.*

WOODS

DESSERTS

French Crème Caramel, Almond Soil, Caramelised Peach **21**

Honey & Mandarin Flavoured Chocolate Mousse,
Berry Compote, Strawberries ^{GF} **21**

Affogato, Espresso Coffee, Vanilla Bean Ice Cream ^V **12**

Selection of Victorian Cheeses, Dried Fruit, Condiments ^V **18pp**

WOODS

BAR, RESTAURANT
MELBOURNE

562 ST KILDA ROAD, MELBOURNE