

WOODSTOCK COTERIE

- Built 1988 -

Autumn Menu 2010

SHARE PLATES

CHEF'S SELECTION OF DIPS SERVED WITH PITA BREAD Please ask your waiter!	18.00
WOODSTOCK'S FAMOUS TURKEY AND MUSCAT PATE Served with toasted mini French Baguette, a Petit Salad of Quandong, Apple and Snow Pea Sprout and drizzled with a Shiraz and Quandong syrup	18.90
THE WOODSTOCK REGIONAL PLATTER A selection of locally Smoked Meats which include Ellis Red Gum Smoked Ham, Chorizo, Aldinga Turkey, Woodstock's Famous Turkey & Muscat Pate, Australian Brie, Sun-Dried Tomatoes, Kalamata Olives, Marinated Mushrooms, Capsicum and Herb Polenta, Vegetable Layered Frittata Seasonal Fruit, Hardings Grove Olive Oil and Pita Bread	48.00

ENTREE

THE SOUP OF THE DAY Served with a crusty Ciabatta Bread	12.00
TEA SMOKED CHICKEN CAESER SALAD House smoked Chicken Breast with Cos Lettuce, smoked Speck, Ciabatta Croutons, shaved Parmesan and tossed with a Coddled Egg Caesar dressing	17.50
SOUTH AUSTRALIAN BLUE SWIMMER CRAB AND PORT LINCOLN COCKLE RISOTTO Sautéed with Shallots, Fennel, Garlic, Capers, Peas, shaved Parmesan and drizzled with a Hardings Lemon infused Extra Virgin Olive Oil	19.00
FLEURIEU FREE RANGE ASIAN INSPIRED EGG OMELETTE With Asparagus and Shitake Mushrooms, Bonito Flakes and Fried Enoki in a Black Bean & Ginger broth (VEG, GF)	16.90
DUCK AND PORK TERRINE WITH PISTACHIO NUTS Served with blow torched Estate Grown Figs with Pickled Onion and a Petit Salad, drizzled with a reduced Fig Balsamic (GF)	19.90

MAIN COURSE

MARKET FRESH SEAFOOD	31.00
SPICY FRIED SOUTH AUSTRALIAN SQUID Served on a Thai Salad of Coriander, Basil, Mint, Shallots, Garlic Chips, Toasted Peanuts, Chilli Julienne and Red Onion (GF)	28.90
CLELAND GULLY VEAL SCALLOPINI Wrapped with Prosciutto and Sage and served on roasted Pumpkin and Potato cubes, Baby Spinach and a Veal and Sage Jus (GF)	29.90
HAND MADE POTATO GNOCCHI Sautéed Ellis Italian Sausage, McLaren Vale Kalamata Olives, Tomatoes, Garlic, Basil, finished with a Semi Sundried Tomato and Red Capsicum Pesto	28.50
PAN FRIED FERRERO POLENTA WITH WOODSIDE GOATS CURD Layers of Polenta, Goats Curd, roasted Butternut Pumpkin topped with a Wild Rocket and shaved Parmesan Salad and Sweet Corn Relish to finish (VEG, GF)	27.00
CHAR GRILLED AGED BLACK ANGUS PRIME SCOTCH FILLET (MSA) Served on Willunga sourced King Edward fat cut Chips, miniature Onion Rings and a Porcini and Swiss Brown Mushroom sauce (GF)	34.00

SIDES

WARM CIABATTA BREAD (Serves 2)	6.00
TOMATO, CUCUMBER, FETTA AND OLIVE GREEN SALAD (Serves 2)	10.00
SEASONAL VEGETABLES (Serves 2)	10.00
DUCK FAT ROASTED NEW POTATOS	10.00
BOWL OF THICK CUT CHIPS SERVED WITH LEMON AIOLI	8.00

DESSERTS

THE CAKE OF THE DAY With your choice of Coffee	14.00
WOODSTOCK ESTATE MUSCAT CRÉME BRÛLÉE Served with Estate Grown preserved Plums, with a mixed Fruit compote, Star Anise tuile and a house made Rum and Raisin Ice cream	17.50
SAFFRON AND DARK CHOCOLATE FONDANT Drizzled with a Chocolate sauce, Crostoli ribbons and a White Chocolate and Orange Ice cream	18.50
WOODSTOCK ESTATE BOTRYTIS ZABAGLIONE WITH MULBERRY AND PEAR Layered with a Mulberry compote, Poached Pear, Mulberry Marshmallows, a Quinelle Chantilly Cream and grated Callebaut Hazelnut Chocolate to finish	17.00
CHEF'S AUTUMN HARVEST Woodstock's Pastry Chef creates a taste of Autumn from local produce	16.00
CHEESE PLATE Choose from our selection Lavosh, Muscatels, Adelaide Hills Apples & Quince Paste to accompany	
1 Cheese	16.00
2 Cheeses	18.00
3 Cheeses	20.00