



WOODSTOCK COTERIE RESTAURANT
Autumn Menu 2012

SHARE PLATES

CHEF'S SELECTION OF DIPS WITH TOASTED BAGUETTE & PITA BREAD	19.90
THE WOODSTOCK REGIONAL PLATTER A Selection of Locally Smoked Meats including Ellis' Red Gum Smoked Ham, Chorizo, Aldinga Turkey, Woodstock's famous Turkey and Muscat Pate, Australian Brie, Capsicum and Herb Polenta, Vegetable Layered Frittata, Marinated Olives, Woodside Goats Curd, Seasonal Fruit, Ciabatta and Pita Bread (GFA)	50.00 (Serves 2)

ENTREE

WOODSTOCK ESTATE TURKEY AND MUSCAT PATÉ with Toasted Mini French Baguette, Petit Salad of Quandong, Apple and Snow Pea Sprout with Shiraz and Quandong Syrup (GF)	19.90
OVEN ROASTED GAWLER RIVER QUAIL on Shallot and Pea Risotto with White Grape and Micro Herb Salad and Marbled Quail Jus (GF)	21.90
PAN FRIED FIVE SPICE CHILLI PRAWNS on Mini Asian Salad of Spring Onion, Coriander, Chilli and Capsicum Julienne, Toasted Cashew Nuts with Squid Ink Noodles, Drizzled with Chilli and Kaffir Lime Dressing	22.90 / 32.90
OVEN BAKED CHICKEN AND SEEDED MUSTARD CRÊPES filled with Chicken and Leek with a Sweet Corn and Saffron Velouté and a Shaved Brussels Sprout Salad	19.90
DOUBLE BAKED CAULIFLOWER AND GRUYÈRE CHEESE SOUFFLÉ served with Frisse, Chervil and Sugar Snap Salad with Strout Farm Almonds with Shaved Gruyère Cheese and French Vinaigrette (VEG)	19.90

MAIN COURSE

MARKET SEAFOOD OF THE DAY (GFA)	P.O.A
BRAISED OX TONGUE AND TRIO OF MUSHROOM PAPADELLE PASTA served with Prosciutto, Capers, Cornichons finished with Truffle Butter and topped with Sour Cream and Chives	28.90
FRIED PORK BELLY WITH PAN SEARED SCALLOPS with Sautéed Japanese Mushrooms, Snow Pea Julienne, Spring Onions and Seaweed with Chicken Master Broth (GF)	28.90
FLEURIEU LAMB SHANK AND WOODSTOCK SHIRAZ PIE filled with Ellis Chorizo, Swiss Brown Mushroom served with Sweet Potato Pumpkin and Carrot Puree and Seeded Mustard and Lamb Jus	29.90
CHAR-GRILLED AGED BLACK ANGUS PRIME SCOTCH FILLET 300G (MSA) on Duck Fat Roasted New Potatoes, Sautéed Asparagus, Porcini and Cognac Sauce (GF)	39.90
ROOT VEGETABLE CASSOULET Oven Baked Root Vegetables with Cannellini Beans topped with Parmesan, Polenta and Breadcrumb Crust served with Crusty Ciabatta Bread (VEG)	27.90
WOOD-OVEN SPECIAL Please ask your Waiter – Available Weekends Only	P.O.A

SIDES

WARM CIABATTA BREAD (4 Slices per Serve)	8.00
TOMATO, CUCUMBER, FETTA AND OLIVE GREEN SALAD (Serves 2)	10.00
SEASONAL GREEN VEGETABLES (Serves 2)	10.00
BOWL OF THICK CUT CHIPS SERVED WITH LEMON AIOLI (Serves 2)	10.00

DESSERTS & CHEESE

CHEF'S CAKE CREATION	14.90
RICH DARK CHOCOLATE SOUFFLÉ served with Spanish Churros and Thick Dark Chocolate Dipping Sauce (GFA)	19.90
SWEET MULBERRY CRÊPES pan tossed with Estate Grown Mulberries and Syrup finished with Vanilla Butter and a Quandong Ripple Ice Cream	17.90
STEAMED ORANGE AND COINTREAU PUDDING Pistachio Brittle, Glazed Orange Wheels, Vanilla Bean Ice Cream finished with Bitter Orange Sauce	17.90
SCORCHED ALMOND AND VANILLA CRÈME BRÛLÉE Blow Torched Plum, Almond Biscotti Wafer and Pure Cream served with a Taste of Woodstock Very Old Fortified (GFA)	17.90
WOODSTOCK CHEESE PLATE Choose your own Cheeses from our Selection. Cheese Plate Served with Muscatels,	
Quince Paste, Lavosh & Adelaide Hills Apples (GFA)	
	1 Cheese 19.90
	2 Cheeses 21.90
	3 Cheeses 23.90