

# DIETARIES





# ENTREES

Roasted Beetroot Carpaccio With Micro Herbs, Marinated Goats' Cheese,  
Candied Walnut **GF, VEGO**

Porcini Orzo, Champignons, Shimeji, Parmigiano Reggiano **VEGO**

Pumpkin & Parmesan Ravioli, Burnt Butter & Sage, Almond **VEGO**

Shelled Prawn, Garlic Butter, Toasted Bread **PESC**

Crispy Squid, Chilli & Garlic Salt, Garden Salad **GF, DF**

Kingfish Carpaccio, Burnt Orange, Fennel, Pomegranate **PESC, GF, DF**

Smoked Salmon, Traditional Condiments, Rye Bread **GF, DF AVAIL**

Tuna Tartare, Avocado, Potato Crisp, Furikake **DF**

Terriyaki Chicken, Asian Slaw, Aromatic Herbs, Sesame Seasoning **GF, DF**

Chicken Tender Caesar Salad, Croutons, Parmigiano Reggiano, Bacon

Crispy Slow Cooked Pork Belly, Cauliflower Puree And Roasted Pears,  
Sage, Jus **GF**

Charcuterie Plate, Assortment Of Cured Meats, Condiments **GF AVAIL**

Beef Bresaola, Fresh Burrata, Arugula, Medley Tomato, Horse Radish **GF**

Salad Of Roasted Beef Tenderloin, Vermicelli Noodles, Aromatic Herbs,  
Nam Prik Dressing **GF, DF**



# MAINS

Orecchiette With Prawn, White Wine, Chilli, Gremolata **PESC**  
Orzo With Pesto, Garden Vegetables, Parmigiano Reggiano **VEGO**  
Eggplant Parmigiana, Tomato Sugo, Mozzarella Cheese **VEGO**  
Vegetable Curry With Coconut Rice **VEGAN, GF**  
Oven Roasted Barramundi, Medley Tomato, Fennel Veloute **GF**  
Pan Seared Snapper, Creamed Potatoes, Parsley Sauce **GF**  
Chicken Piccata, Green Beans, Lemon, Caper, Butter Sauce **GF**  
Roasted Chicken Breast, Truffle Potato Puree, Jus **GF**  
Oven Baked Chicken Breast, Macadamia Stuffing, Thyme Gravy  
Duck Leg Confit, Potato, Green Beans, Orange Sauce **GF**  
Pan Seared Pork Tenderloin, Savoy Cabbage, Apple Cider Gel, Jus **GF**  
Beef Schnitzel, Kipfler Potatoes, Chives, Mustard Sauce  
Braised Beef Cheeks, Stoneground White Polenta, Red Wine Jus **GF**  
Gnocchi With Porcini Mushroom And Truffle Cream Sauce **VEGO**  
Spinach & Ricotta Cannelloni with Tomato Ragu and Bechamel Sauce **VEGO**  
Whole Side Of Smoked Salmon, Yoghurt, Lemon, Caper Berries **Gf**  
Breast Of Chicken, Polenta, Wild Mushroom Sauce **GF**  
Slow Cooked Lamb Shoulder With Tomato Ragu And Salsa Verde **GF, DF**







# SIDES

Smashed, twice cooked roast potatoes with rosemary **NF, DF, GF, VEGAN**

Rocket and pear salad with parmesan cheese **NF, GF, VEGO**

Garden Salad with mixed leaves, tomatoes, white wine and mustard vinaigrette **NF, GF, VEGAN**

Mixed Roast Root Vegetables **NF, DF, GF, VEGAN**

Dutch carrots with labneh, pistachios and pomegranate **GF**

Chinese Greens **NF, DF**

Naan Bread

Green Bean, Truffle, Parmesan **VEGO, GF**, *can be made DF if cheese is removed*

Asparagus, Shaved Parmesan, Rocket, Lemon Dressing – **VEGO, GF** *can be made DF if cheese is removed*

Grilled Portobello Mushroom With Shaved Parmesan, Parsley Sauce **VEGO, GF** *can be made DF if cheese is removed*



# CANAPÉS

## COLDS

Bruschetta Of Whipped Goats Cheese, Onion, Roast Tomato, Basil **VEGO, NF**  
Bruschetta Of Broad Bean, Lemon Zest, Parmigiano Reggiano **VEGO, NF**  
Brie Cheese, Quince, Pecan Nuts, On Croute **VEGO**  
Goats Curd And Roasted Beetroot Tartlet, Walnut **VEGO**  
Smoked Eggplant, Dukkah, Crisp Tortilla **VEGO, DF**  
Freshly Shucked Oyster, Cucumber Relish **GF, DF, NF**  
Chilled Prawn, Avocado, Cocktail Sauce, On Croute **DF, NF**  
Crostini Of Smoked Salmon, Pickled Cucumber, Dill Cream **NF**  
Crostini Of Tuna Tartar, Avocado, Ponzu **DF**  
Duck Liver Parfait, Brioche, Onion Jam **NF**  
Smoked Ham, Artichoke, Cherry Tomato, Pitted Olive, On Skewer **GF, DF, NF**  
Crostini Of Beef Bresaola, Horse Radish, Rocket **DF, NF**

## HOTS

Jalapeno Poppers, Ranch Dressing **VEGO, NF**  
Pumpkin, Goats Curd Arancini, Truffle Mayo **VEGO, NF**  
Crispy Cauliflower Floret, Dukkah **VEGO, NF**  
Vegetable Gyoza, Eschalot Ponzu **VEGO, NF**  
Truffle & Mushroom Croquette **VEGO, NF**  
Baked Oyster, Garlic Butter **GF, NF**  
Lemon Pepper Prawn On Skewer **GF, DF, NF**  
Crispy Squid, Chili And Garlic Salt **DF, NF**  
Fish Beignet, Tartare Sauce **DF, NF**  
Buttermilk Fried Chicken Pieces, Spicy Mayo **NT**  
Terriyaki Chicken Skewer, Spring Onion, Sesame Seed **GF, DF, NF**  
Pork Dim Sim, Sweet Chilli Sauce **NF, DF**  
Mini Beef Sausage Roll, Spicy Ketchup **NT**  
Beef Kofta, Baharat Spices, Tzatziki

## SUBSTANTIAL

Gnocchi With Porcini Mushroom And Truffle Cream Sauce **VEGO, NF**  
Roast Pumpkin And Sage Ravioli With A Burnt Butter Sauce **VEGO, NF**  
Mushroom Risotto, Grated Parmesan Cheese, Basil Oil **VEGO, NF**  
Street Taco, Refried Beans, Corn Salsa, Lettuce, Sour Cream **VEGO, NF**  
Vegetable Curry With Steamed Rice **VEGO, NF, DF**  
Eggplant Parmigiana, Tomato Sugo, Mozzarella Cheese **VEGO**  
Orecchiette, Prawn, White Wine, Lemon, Chilli And Garlic **NF**  
Garlic Prawn, Cos Lettuce, Bacon, Crouton, Shaved Parmesan, Caesar Dressing  
Battered Fish, Soft Tortilla, Slaw, Coriander, Chipotle Mayo **DF, NF**  
Green Chicken Curry, Cucumber Relish, Coconut Rice **DF, NF**  
Buttermilk Fried Chicken Slider, Cheese, Slaw, Spicy Aioli **NF**  
Mini “Banh Mi”, Crispy Pork Belly, Pickled Vegetables, Aromatic Herb, Chilli, Aioli **NT**  
Beef Chipolata, Brioche Bun, Caramelised Onion, Ketchup **NT**  
Beef Slider, Cheese, Burger Sauce **NT**

\*GF- GLUTEN FREE, DF- DAIRY FREE, VEGO- VEGETARIAN, NF- NUT FREE, PESC- PISCATARIAN





# DESSERTS

Vanilla Bean Panna Cotta with Raspberries, **DF, GF**

Valrhona Chocolate Tart with Hazelnut Brittle

Burnt Basque Cheese Cake with Passionfruit

Apple Crumble Tarts

Lemon and Passionfruit Curd Tart

Fresh Fruit, **DF, GF**





**THE WOODS FARM**  
*of Jervis Bay*