

## Woolshed Restaurant Menu

**Rawnsley lamb tasting platter –  
min 2 persons \$37pp**

*lamb silverside w/beetroot  
puree, chargrilled lamb cutlets  
w/chimichurri, lamb sausages  
w/red pepper pesto, lamb rump  
w/roast pumpkin, Memphis style  
lamb ribs w/house made BBQ  
sauce, slow braised lamb leg  
w/orange & parsley sauce*

**Chargrilled lamb cutlets \$36**  
*w/confit lamb fat potatoes, green  
oak salad & lamb thyme jus*

**Dukkha crusted kangaroo \$34**  
*w/roasted sweet potato, red oak  
leaf, pickled onion & quandong  
puree*

**Chargrilled scotch fillet \$42**  
*w/pomme puree, roasted  
tomato, roasted eschallot & red  
wine Jus*

**Wild mushroom risotto \$28**  
*w/marinated feta, mizuna*

**Confit duck maryland \$30**  
*w/Burnt Carrot puree, pickled  
fennel, Beetroot chips & Plum &  
Red wine reduction*

**Roasted chicken supreme \$28**  
*w/corn puree, sauté peas &  
chicken demi glaze*

### Sides

Sautéed Greens \$8  
Straight cut chips \$8  
Roast Vegetables \$8  
Red oak & bocconcini  
Salad \$8  
Garlic & cheese pizza Bread \$8

### Dessert

Coconut & Cranberry Sponge  
cake w/Mango Sorbet \$12  
Chocolate ganache tart  
w/Lemon infused cream \$12  
Chocolate brownie  
w/Vanilla ice cream \$12



**W O O L S H E D**  
R E S T A U R A N T