

WHAT'S ON

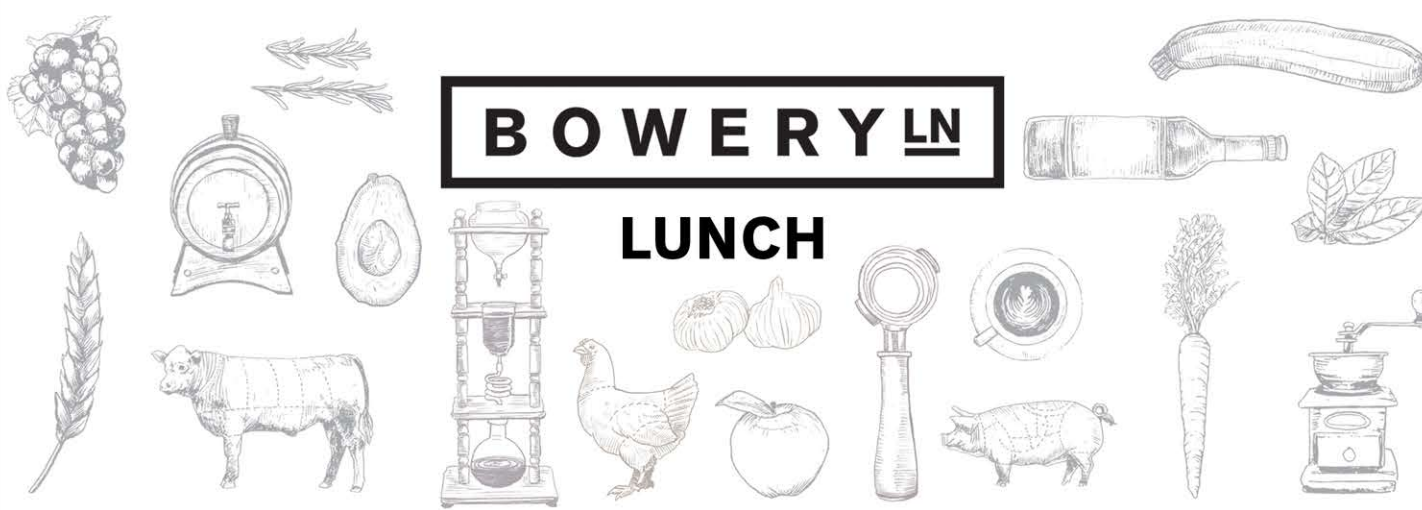
WEDNESDAY STEAK DAY

MIDDAY - 3PM
5:30PM - 9:30PM

280g HANGER STEAK
FRIES & JUS

WITH
YH'S NATURAL LAGER,
WINE OR SOFT DRINK

\$29



4 COURSE BANQUET SET MENUS

See over page for details

for all groups of 12+
10% surcharge applies.

No split bills or substitutions

ENTREE

**LIME SALT &
MOUNTAIN PEPPER SQUID**
pickled chili & ginger
19

TORCHED SCALLOPS
boudin blanc, silverbeet
roasted cauliflower
brown butter
24

WAGYU BRESAOLA
black garlic, pickled onion
smoked eggplant, rye bread
19
'15 woodlands chardonnay
margret river, wa
11

LA STELLA BURRATA
charred pear, fresh pear
chive oil, dandelion (v)
18

MAINS

CURED SALMON
salmon gravlax, grilled asparagus
creme fraiche, chimichurri
26

LAMB RAGU ORECCHIETTE
lemon-mint ricotta
28

**RUEBEN SANDWICH
ON RYE**
salted beef, sauerkraut
swiss cheese, mustard dressing
18

**NEW YORK
CHEESEBURGER**
angus beef
house made ketchup
monterey jack with fries
21

**CHIVE BEER BATTERED
FISH**
wild caught flat head
tartare, chips
27

'15 son of eden 'frea' riesling
eden valley, south australia
13

CONFIT DUCK SALAD
green mango, bean sprouts
coriander, chili, peanuts
26

SHARE

SLOW COOKED LAMB SHOULDER
ancient grains, chermoula, mustard cream
64

WAGYU BEEF SHORT RIB
braised short rib, charred onions, broadbeans, tarragon
65

SPECIALS

**NEW YORK CHEESEBURGER
& YOUNG HENRY'S NATURAL LAGER**
27

**BEER BATTERED FISH & CHIPS
YOUNG HENRY'S NATURAL LAGER OR WINE**
29

DESSERTS

CARAMELISED BRÛLÉE
cocoa soil, raspberry gel, cinnamon doughnuts
16

CHEESECAKE
fresh apple, shortbread, apple jelly, burnt vanilla
15

CHOCOLATE
salted caramel, chocolate ganache
torched meringue, sable
17

MAINS

MARKET FISH
grilled side of fish
spiced butter, bitter leaves
lemon
29

WOODSTOCK STACK
dutch carrots, pumpkin
labneh, harissa, cocoa almonds (v)
24

**CHERMOULA GRILLED
CHICKEN BURGER**
herb mayo, cheese, vine tomato
lettuce with fries
18

**TEMPURA SOFT SHELL
CRAB BURGER**
asian slaw, squid ink aioli
25

**SPRING PEA
ORECCHIETTE**
peas, garlic, chili, goats curd
26

**BLACK ONYX
SCOTCH FILLET**
300gr
twice cooked duck fat chats
bearnaise sauce, lemon
43

SIDES

GREEN SALAD
cos, avocado, peas, wakame
lemon vinaigrette
11

**CHARRED
BROCCOLINI**
lemon dressing
toasted almonds
9

ROAST PUMPKIN
goats curd, citrus crumb (v)
14

**SHOESTRING
FRIES**
rosemary, leek, onion salt
8

DUCK FAT CHATS
twice cooked
truffle pecorino
13

FENNEL SALAD
apple, asparagus, grapefruit
pumpkin seeds, mint
11

BREAD
evo, sea salt
3