



Coterie

/noun/ [koh-tuh-ree] a
gathering unified by shared tastes.

Coterie Seasonal Table \$55 pp | with dessert \$60 pp

The ultimate Woodstock Coterie experience: Chef's selection of dishes inspired by seasonal produce designed to be shared amongst family and friends. Recommended for all, required for groups of six and over.

Small Plates

Housemade bread dukkha	9
Arancini pesto aioli & shaved parmesan	14
Spiced pumpkin & fetta dip grilled pita	14
Woodstock Paté lavosh	16
Parmesan fries truffled mayonnaise	12
Grilled haloumi citrus salsa	18
Pan fried chorizo Shiraz glaze	16

Large Plates

Roasted eggplant & zucchini pinenuts capsicum coulis feta	30
Kinkawooka black mussels Riesling & butter sauce	34
Baked barramundi lemon butter radish & parsley salsa	36
Panfried chicken breast portobello mushroom white wine sauce	32
Braised beef cheek Cabernet sauce garlic mash	38

Sides & Salads

Baby spinach & sorrel mozzarella mulberry	15
Greens caramelised walnut pear	18
Chargrilled green beans garlic & chilli	14
Smashed kipfler potatoes rosemary	12

Sweets

Affogato vanilla icecream & Vintage Tawny	14
Dessert pizza mulberry almond chocolate	18
Cheese plate quince & Muscat paste lavosh	24

Kids

Crumbed chicken tenders chips vegetables	14
Pasta tomato & basil sugo parmesan	14
Seasonal Table meal drink icecream	20