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PROGRESSIVE DINNER MENU

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TERRACE / BILLIARD ROOM / ATRIUM

**Souffle - To Share**

*Estate made cheese souffle served with marinated zucchini - veg  
Served with a glass of Woodman Estate Sparkling or local craft beer*

BRASSERIE RESTAURANT

**Salmon**

*Seared salmon fillet with sesame seeds served with a rocket leaves, baby corn & fresh strawberry salad; finished with a coconut beurre blanc sauce - gf*

**Beef**

*Pan fried Gippsland Black Angus eye fillet served with baba ganoush puree, seasonal beans, black pepper & sage jus - gf*

**Black Bean "Burger"**

*Estate made beetroot seeded bun stacked with a vegetarian black bean burger, fried free range egg, caramelised onion, tomato & chilli chutney & mixed leaved salad with vegetable crisps - vegetarian / gf options*

**Lamb**

*Slow cooked shredded Gippsland lamb shoulder with yoghurt & mint dressing, balsamic purple onion & mixed baby leaves - gf*

SIDE TO SHARE

*Twice cooked crushed baby potatoes with cracked black pepper & paprika sea salt - gf*

*Roasted seasonal vegetables finished with sweet chilli sauce, ginger & sesame seeds- gf*

*Mixed garden leaves salad, shaved parmesan, sliced pear, pine nuts, red radish & mandarin grain mustard vinaigrette- gf*

*Served with a glass of Woodman Estate wine -  
Sparkling, Moscato, Sauvignon Blanc Semillon, Chardonnay, Pinot Noir or Shiraz Cabernet*

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WOODMAN ESTATE FINE FOODS USED IN THIS MENU\*

*Tomato & Chilli Chutney  
Imperial Mandarin Preserve*

*Rhubarb & Ginger preserve*



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## FORMAL ROOMS

### Dessert

*Trio of lavender crème brulee with a spicy tulle, petit filo pastry rhubarb pie & dark chocolate chip semifreddo finished with salted caramel sauce & berry coulis- gf option*

*Foxeys Hangout Late Harvest Pinot Gris*

## DRAWING ROOM

### Cheese to share

*Choose your favourite two cheeses from our selection of local Peninsula made cheeses. Your plate is served with seasonal condiments, water crackers & lavosh - gf option*

Additional cheeses can be added to your board for \$10.00 each

*Served with Espresso coffee or our world class teas*

**\*\* Please Note - Sunday Surcharge - 10% / Public Holiday Surcharge - 20% \*\***

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*Thank you for choosing Woodman Estate's Progressive Dinner - we hope you enjoy your journey through the beautiful Manor House rooms and savour the ever changing lake views along the way.*

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*Head Chef - David Brun*