



**BOOK NOW**

## WELCOME

This is where the smokin' meets the hot. In our kitchen, the flavours of the East embrace the culinary techniques of the West.

Chef Che Barrington has taken the best of Kentucky, wood-smoked barbecue, and paired it with Asian basting pastes, marinades and rubs. Meltingly smokey, slow-cooked meats take on the tastebud popping zing of lemongrass and ginger, coriander and chilli, cumin and Vietnamese mint.

The smoked meats will be flayed while the hot pastes are cooked off and the freshest of local produce will fall casually under chef's knife.

Each dish is made to be shared, and comes out from our kitchen the moment it's ready. So whether freshly cut or sizzling straight from the grill, this is the kind of barbecue your whole table can pass around and enjoy together.

Welcome to Woodpecker Hill.



### WOODPECKER HILL BBQ THICK SAUCE

You can now take home this taste explosion of hickory-smoked shallots, galangal, Kaffir Lime & tamarind - as served with our spring rolls and beef short rib. Available in 200g jars at the front desk in hot or mild.

\$20

## MENU

Freshly shucked oyster, smoked chilli, ginger, coriander	Market price	Market fish fried in turmeric with Vietnamese mint, peanuts, dill pickles	32
Smoked beef rib & prawn spring roll with Woodpecker Hill BBQ thick sauce	12	Dry red curry of duck, stir-fried with wild ginger, snake beans, chilli & cashews	36
Pork & prawn <i>shumai</i> , soy, lime, roasted rice, mint & green chilli	18	Fermented crispy chicken, coriander, lemongrass, red chilli, lime leaf & crispy shallots	30
Black tiger prawn <i>har gow</i> , fresh coconut, red chilli, wild ginger	18	Beef brisket spiced curry, lemongrass, fried shallots, Vietnamese mint & lime	36
Wild mushroom dumplings, Vietnamese mint, green peppercorns, galangal & coriander	18	Aromatic BBQ lamb curry, smoked potatoes, pickled garlic, cashews & charred shallots	36
Squid & duck salad with nashi pear, lemongrass, rocket & cashew	26	Soft-shell crab, stir-fried with turmeric, chilli, tamarind, crispy shallots	34
Kingfish, pomelo, lemongrass, chilli jam & lime	20	Fourteen-hour smoked beef brisket, green chilli, lemongrass, galangal - 400g	40
Crispy eggplant, tamarind, coriander chilli, sesame	16	Coconut-braised beef short rib, chilli jam, mint, ginger & kohlrabi with Woodpecker Hill BBQ thick sauce	40
Green papaya, snake beans, peanut, tomato	15	Black sticky rice, coconut ice cream, dark chocolate & banana	15
Stir-fried bok choy, ginger, oyster sauce, garlic	10	Green apple ricotta doughnuts, miso butterscotch caramel	15
Salt-&-pepper school prawns	12	Mango pudding, passionfruit sorbet, fresh coconut, bourbon caramel	15
Deep-fried pickles	10		
Woodpecker Hill spiced peanuts	5		
Woodpecker Hill BBQ thick sauce - mild or hot	2		
Rice	3		

*Vegetarians – please talk to our waitstaff for tofu or vegetable substitutions for most dishes.*

*Please note we are unable to guarantee that any dish is completely free of wheat, nut or shellfish traces.*