

## BREAD

Woodhouse sourdough focaccia, whipped *Pepe Saya* cultured butter 4

## SNACKS

*Sher Wagyu* **beef tartare**, *Giaveri Oscietra* caviar and potato hash x2 (H) (GF) (DF) 16

*George's* **zucchini blossoms**, ricotta, preserved lemon, tempura x2 (V) 16

**Duck parfait**, brioche, cherries and onion jam x2 16

Australian king prawn **spring roll**, sesame, coriander, mint and nuoc cham x2 (DF) 16

*Sher Wagyu* **brisket skewer**, chimichurri, yoghurt and pomegranate x2 (GF) 18

Wood-roasted *Abrolhos* WA **half shell scallops**, buerre blanc, jamon and chives x2 (GF) 24

*Apellation* **oysters**, Sydney rock, mignonette sauce, kampot pepper x2 (GF) (DF) 16

x4 (GF) (DF) 30

## STARTERS

Woodhouse focaccia, **burrata**, broken heirloom tomato, basil, black garlic (V) 24

*Mclvor Farm* **pork belly**, roasted apple, chorizo, cauliflower, pomegranate, pistachio (GF) 24

*Gin-cured* **ocean trout**, avocado, Davidson plum, cucumber, fermented chili, pomelo and pearls (GF) 24

Handmade crafted **salumi board** 40

A selection of four of Australia's finest cured meats, pickles and our tomato focaccia loaf

## EARTH, OCEAN AND FIRE

Handmade roasted pumpkin and ricotta **ravioli**, roasted beetroot, chard, pickled walnut, buerre noisette, *Parmigiano Reggiano* (V) 38

Wood-grilled *Aylesbury* **duck breast**, brik cigar, cherries, chard, beetroot and blackberry 46

*Humpty Doo* **barramundi**, poached calamari, leek, lovage, buerre blanc and salmon pearls (GF) (DF) 46

House-blended **wagyu burger** 250 gram, smoked bacon, American-style cheddar cheese, pickled zucchini, caramelised onion, *Martin's* potato bun, and golden potato chips 32

*Mclvor Farm* Berkshire **pork cutlet**, savoy cabbage, wood roasted carrot, golden raisins and caper salsa, chervil (GF) 46

## BEEF

*Sher Wagyu* **roastbiff**, #9 (400 days grain-fed) 300grams (GF) (DF) (H) 58

*O'Connor Beef* **porterhouse**, #3 (pure grass-fed) 300 grams (GF) (DF) (H) 58

*O'Connor Beef* **scotch fillet**, #3+ (270 days grain-fed) 400 grams (GF) (DF) (H) 88

*O'Connor Beef* **eye fillet**, #5+ (270 days grain-fed) 220 grams (GF) (DF) (H) 68

*Sher Wagyu* **eye fillet**, #9+ (400 days grain-fed) 200 grams (GF) (DF) (H) 110

All steaks are served with potato rosti, shallots, confit cherry tomato and a sauce of your choice.

We recommend cooking medium with all dry-aged beef.

**Sauces:** *Pondalowie* red wine jus, Bone marrow jus, Pepper and cognac sauce, Béarnaise sauce, Chimichurri extra sauce 4

**Butters:** Herb & smoked paprika or Maître d'Woodhouse

## Mustard service

## TO SHARE

*Gundagai* #5 **lamb shoulder**, 900 grams, slow cooked, cauliflower puree, gremolata, roasted kipfler potatoes, heritage carrots and lamb jus (GF) 120

*Sher Wagyu* **porterhouse**, dry aged 28 days #7 (400 days grain-fed) 450 grams (GF) (DF) (H) 170

*Sher Wagyu* **scotch fillet**, #9+ (400 day grain-fed) 450 grams (GF) (DF) (H) 180

## SIDES

**Caesar salad** – cos, jamon, golden yolk, anchovy and *Grana Padano* 16

**Heritage tomatoes**, cucumber, soused onion, *Meredith* goats' feta, orange, basil, chardonnay vinaigrette (GF) 16

**Cauliflower**, *La Boqueria* chorizo, basil, smoked hazelnuts and *Pecorino Romano* (GF) 14

**Button squash**, *George's* zucchini flowers, beans, snow peas, chard, lemon, buerre noisette, fragrant herbs (GF) 15

**Roasted kent pumpkin**, pepitas, sesame seeds, pomegranate and labneh (V) (GF) 14

**Wood-roasted heritage carrots**, macadamia, burnt miso and chervil (VG) (GF) (DF) 14

**Battered onion rings** – house specialty (V) 14

**Golden potato chips** - botanical salt and garlic aioli (V) 12

Sundays incur a 10% surcharge. Public Holidays incur a 12% surcharge. All credit cards transactions incur a 1.2% surcharge.

Whilst all care is taken to ensure dietary friendly items contain no allergens, we are unable to guarantee that any meal will be 100% free of all traces of dairy, gluten, nut or other products that may produce allergic reactions in certain people. Anyone with food allergies must advise wait staff.



