

### 3 - COURSE MENU

Country style **sourdough** and whipped *Pepe Saya* cultured butter

#### Starters to share

**Woodhouse salumi board**, a selection of four of Australia's finest cured meats, stracciatella cheese, house pickles, and our tomato focaccia loaf GF on request

#### Mains

*Humpty Doo* **barramundi**, king prawns, calamari, dashi broth, baby king browns and zucchini DF GF

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

Handmade asparagus and pea **ravioli**, *Meredith* goats cheese, beurre noisette, lemon and red sorrel V

O'Connor Beef **porterhouse**, #3 (pure grass-fed), 300 grams, accompanied with potato rosti, shallots, confit cherry tomatoes DF H GF

A selection of red wine jus, bearnaise sauce and mustard

#### Sides

Chef's selection of sides for the table

#### Dessert

**Textures of chocolate**: fondant, mousse, chocolate soil, chocolate nib tuille, gold chocolate delice, white chocolate ice cream GF

**Creme caramel**, shaved pear, caramelised pinenuts GF