

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) 14

Duck parfait, brioche, cherry gel and onion jam x2 14

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**, beurre 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 Woodhouse sourdough focaccia

EARTH, OCEAN AND FIRE

Handmade roasted pumpkin and ricotta **ravioli**, roasted beetroot, chard, pickled walnut, beurre noisette, *Parmigiano Reggiano* (V) 42

Wood-grilled *Aylesbury* **duck** breast, confit leg, brik cigar, walnuts, rainbow chard, pink lady and blackberry 48

Humpty Doo **barramundi**, poached calamari, tiger prawn, leek, lovage, buerre blanc and salmon pearls (GF) 48

House-blended **wagyu burger** 250 gram, smoked bacon, cheddar cheese, pickled zucchini, caramelised onion, *Martin's* potato bun, and golden potato chips 34

Mclvor Farm Berkshire **pork cutlet**, savoy cabbage, pinenuts, wood roasted carrot, golden raisins and caper salsa, chervil (GF) 48

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) 380 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, extra sauce 4
Béarnaise sauce, Chimichurri

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) 190

SIDES

Caesar salad – cos, jamon, golden yolk, anchovy and *Grana Padano* 18

Wood-roasted **portobello mushrooms**, black garlic, cultured butter and thyme (GF) 15

Cauliflower, *La Boqueria* chorizo, basil, smoked hazelnuts and *Pecorino Romano* (GF) 15

George's zucchini flowers, beans, snow peas, pinenuts, 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

Public Holidays incur a 15% surcharge. All card transactions incur a 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.

