

BREAD

Woodhouse sourdough focaccia, whipped *Pepe Saya* cultured butter 5

SIGNATURE 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, blackberry, onion jam on brioche x2 16

Fried **buttermilk chicken** tenderloin, crème fraîche, pickled zucchini and caviar x2 16

Sher Wagyu **brisket skewer**, chimichurri, yoghurt and pomegranate x2 (GF) 20

Mclvor Farm **pork belly**, roasted apple, chorizo, cauliflower, pomegranate, pistachio x2 (GF) 24

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

RAW BAR

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

Oysters sourced from a series of estuaries across the East Coast of Australia x4 (GF) (DF) 30

Hiramasa **kingfish**, finger lime, lemon, chive, whey and furikake (GF) 24

STARTERS TO SHARE

Burrata, broken heirloom tomato, basil, black garlic, Woodhouse focaccia (V) 26

Handmade crafted **salumi board** 40

A selection of four of Australia's finest cured meats, pickles and our Woodhouse sourdough focaccia

MAINS

Handmade roasted pumpkin and ricotta **ravioli**, roasted beetroot, pickled walnut, beurre noisette, *Parmigiano Reggiano* (V) 44

Wood-grilled *Aylesbury* **duck** breast, confit leg, brik cigar, walnuts, pink lady and blackberry 50

Blue eye, wood roasted leek, sorrel, carrot, calamari, caviar, lemon myrtle beurre blanc (GF) 52

House-blended **wagyu burger** 250 gram, smoked bacon, cheddar cheese, pickled zucchini, caramelised onion, *Martin's* potato bun, and golden potato chips 36

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.

BLACK ANGUS STEAKS

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) 70

WAGYU STEAKS

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

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

Sher Wagyu Full Blood **porterhouse**, #9+ (400 days grain-fed) 300 grams (GF) (DF) (H) 185

Sher Wagyu **porterhouse**, dry aged 28 days #7 (400 days grain-fed) 400 grams (GF) (DF) (H) 160

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

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 roasted 9 hours, cauliflower puree, pinenut gremolata, lamb jus and roasted kipfler potatoes (GF) 110

O'Connor Superior **rib eye** # 5+, dry aged 28 days (270 day grain-fed) 1kg (GF) (DF) (H) 250

Rangers Valley Black Market **t-bone** #5 (270 day grain-fed) 1kg (GF) (DF) (H) 220

SIDES

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

Radicchio, butter lettuce, chive, soused onion and chardonnay vinaigrette (V) (GF) (DF) 16

Cauliflower, *La Boqueria* chorizo, basil, smoked hazelnuts and *Pecorino Romano* (GF) 16

Butter beans, beans, snow peas, peas, chard, sesame seeds, currants, lemon beurre noisette, fragrant herbs (V) (GF) 16

Roasted kent pumpkin, pepitas, sesame seeds, pomegranate and labneh (V) (GF) 16

Battered onion rings – house specialty (V) 16

Golden potato chips - botanical salt and garlic aioli (V) 14

