

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

Mooloolaba **king prawns**, finger lime, salmon caviar, watercress, avocado, flat bread x2 18

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

Mclvor Farm **pork belly**, roasted apple, chorizo, cauliflower, pomegranate, pistachio x2 (GF) 22

Wood-fired WA **octopus skewers**, chorizo, guindillas, piperade x2 (GF) 18

RAW BAR

Abralhos (WA) **half-shell scallops**, mango, fragrant herbs, chilli and coconut x2 (GF) 20

Yellowfin tuna, avocado, apple and mint consommé, orange soy pearls, radish, sesame and nori crisp (GF) 24

STARTERS TO SHARE

Burrata, grilled peach, elderflower, pistachio, mint, Woodhouse focaccia (V) 28

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

Maremma Free Range **duck breast**, leg, dry aged 10 days, witlof, blackberry, pink lady, potato galette and honey glaze (GF) 52

Market fish, shrimp, zucchini, fragrant herbs, lemon beurre blanc, salmon caviar (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

BLACK ANGUS STEAKS

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

O'Connor Beef **scotch fillet**, #3+ (pure grass-fed) 350 grams (GF) (DF) (H) 78

O'Connor Beef **eye fillet**, #5+ (270 days grain-fed) 220 grams (GF) (DF) (H) 70

WAGYU STEAKS

Sher Wagyu **rostbiff**, #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 **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 wood-fired new potatoes, jamon, caramelized onion, truffle oil 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 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) 800g (GF) (DF) (H) 220

SIDES

Iceberg lettuce, radicchio, vine ripened tomatoes, radish, cucumber, buffalo mozzarella, green goddess dressing (V) (GF) 16

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

Butter beans, beans, snow peas, peas, chard, sesame seeds, currants, goats cheese and 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 fries - botanical salt and garlic aioli (V) 14

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.

