

## BREAD

Woodhouse **sourdough focaccia**, *Pepe Saya* cultured butter, volcanic salt 4 per person

## SIGNATURE SNACKS

*Apellation* **oysters**, Sydney rock, mignonette sauce, kampo pepper (2) GF 14

Oysters sourced from a series of estuaries across the East Coast of Australia (6) GF 40

*George's* **zucchini blossoms**, ricotta, preserved lemon, tempura (2) V 18

**Duck parfait**, blackberry, onion jam on brioche (2) 18

*Sher Wagyu* **brisket skewer**, chimichurri, yoghurt and pomegranate (2) GF 22

## STARTERS

*Sher Wagyu* **beef tartare**, bone marrow, quail egg, *Giaveri Oscietra* caviar and potato pavé GF 24

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

*Wood roasted* **eggplant, bell pepper and tomato compote**, aged balsamic, buffalo mozzarella, basil V GF 22

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

Handmade crafted **salumi board** 40

A selection of four of Australia's finest cured meats, pickles

## MAINS

Handmade ricotta and wood roasted pumpkin **ravioli**, black garlic, hazelnuts, beurre noisette, sage and *Parmigiano Reggiano* V 44

*Maremma Free Range* **duck breast**, leg, dry aged 10 days, witlof, blackberry, pink lady, and honey glaze GF 48

Gundagai **lamb loin** GLQ #5+, smoked belly, *George's* zucchini flowers, goats feta and mint GF 48

**Market fish**, shrimp, zucchini, fragrant herbs, lemon beurre blanc, salmon caviar GF 48

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) 350 grams GF DF H 125

*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**

## SIDES

**Iceberg lettuce**, radicchio, *Warrigal Greens*, heirloom 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

**Orange summer pumpkin**, pepitas, sesame seeds, pomegranate and labneh V GF 16

**Battered onion rings** – house specialty V 16

**French 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.

