

BREAD

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

SIGNATURE SNACKS

Apellation **oysters**, Sydney rock, mignonette sauce, kampot 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 **beef tartare**, bone marrow, quail egg, *Giaveri Oscietra* caviar and potato pavé (2) GF 18

STARTERS

Sher Wagyu **brisket skewer**, chimichurri, yoghurt and pomegranate (2) 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**, dry aged 10 days, *Avalanche* beetroot, pink lady, potato pavé and honey glaze GF 50
Gundagai **lamb loin** GLQ #5+, smoked belly, *George's* zucchini flowers, Jerusalem artichokes, goats feta and mint GF 50
Market fish, tiger prawn, calamari, rock lobster and clams, saffron bouillabaisse, sourdough 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 72

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 potato pavé, crème fraîche and chives, 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

SIDES

Caesar salad – cos, jamon, golden yolk, anchovy and *Grana Padano* GF 18
Cauliflower, *La Boqueria* chorizo, basil, smoked hazelnuts and *Pecorino Romano* GF 16
Beans, broccolini, snow peas, peas, chard, sesame seeds, currants, *Meredith* goats cheese and fragrant herbs V GF 16
Sweet grey pumpkin, pepitas, sesame seeds, pomegranate and labneh V GF 16
Battered onion rings – house specialty V 16
Roasted young potato, jamon, caramelized onion, *Pecorino Romano*, chives and truffle oil GF 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.

