

## BREAD

Organic <b>sourdough</b> , caramelised onion cultured butter (4)	10	(GF) (DF) (H)
Organic sourdough <b>millet and linseed</b> , <i>Pepe Saya</i> cultured butter (2)	8	(GF) (DF) (H)

## SIGNATURE SNACKS

<b>Oysters</b> , freshly shucked, mignonette sauce, kampot pepper	(GF) (2) 16 (6) 42	(V) 16
<i>George's zucchini blossoms</i> , goats cheese, piperade, lemon, tempura (2)	16	(DF) (GF) 18
<b>Duck parfait</b> , cherry and vanilla bean, onion jam, brioche (2)	16	16
<i>Sher Wagyu beef tartare</i> , <i>Giaveri Oscietra</i> caviar, croute (2)	16	(DF) (GF) 18
Woodfired Mooloolaba <b>king prawns</b> , prawn emulsion, lime (2)	16	(DF) (GF) 18
Olasagasti <b>anchovies</b> , sourdough, broken tomatoes, parsley (2)	16	(DF) (GF) 18

## STARTERS

<i>Sher Wagyu carpaccio</i> , cornichons, quail eggs, black garlic, kipflers, <i>Parmigiano Reggiano</i> , truffle emulsion	(GF) 24	(V) 24
<i>McIvor Farm</i> Berkshire <b>pork belly</b> , scallop, chorizo, cauliflower, pomegranate and pistachio	(GF) 24	(V) 24
Buttermilk flat bread, <b>burrata cheese</b> , broken heirloom tomato, basil, black garlic	(DF) (GF) 22	(V) 24
<b>Goldband snapper ceviche</b> , orange, pomegranate, mint, fennel and green chili	(DF) (GF) 22	(V) 24
<i>Saison</i> Korean <b>chilli sopressa</b> and <i>Andrews</i> salami, guindilla peppers, marinated olives and woodfired flat bread (GF lavosh available)	22	(V) 24

## MAINS

House-made <b>pappardelle</b> with smoked tomato, zucchini, basil, black garlic, toasted pine nuts, and extra virgin olive oil	(V) 44	(V) 44
Barn-raised Pekin <b>duck breast</b> , dry aged, confit leg, blackberries, cherry, orange gastrique	(GF) 50	(V) 50
<b>Goldband snapper</b> , asparagus, tiger prawns, salmon roe, sauce beurre blanc	(GF) 50	(V) 50
Woodhouse <b>wagyu cheeseburger</b> , cheddar cheese, dill pickles and tomato relish on a soft milk bun, served with fries	32	(V) 50

## BLACK ANGUS STEAKS

<i>O'Connor Beef</i> <b>porterhouse</b> , #5+ (270 days grain-fed) 300grams	(GF) (DF) (H) 68
<i>O'Connor Beef</i> <b>eye fillet</b> , #5+ (270 days grain-fed) 230 grams	(GF) (DF) (H) 78
<i>O'Connor Beef</i> <b>rib eye</b> , #3 (270 days grain-fed) 600 grams	(GF) (DF) (H) 120

## WAGYU STEAKS

<i>Sher Wagyu</i> <b>rostbiff</b> , #9 (400 days grain-fed) 300grams	(GF) (DF) (H) 58
<i>Sher Wagyu</i> <b>eye fillet</b> , #9+ (400 days grain-fed) 200 grams	(GF) (DF) (H) 110
<i>Sher Wagyu</i> <b>porterhouse</b> , dry aged 28 days #7 (400 days grain-fed) 450 grams	(GF) (DF) (H) 160
<i>Sher Wagyu</i> <b>scotch fillet</b> , #9+ (400 day grain-fed) 450 grams	(GF) (DF) (H) 180

All steaks are served with crispy hasselback potato 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

<b>Caesar salad</b> , cos, jamon, golden yolk, anchovy and <i>Grana Padano</i>	(V) 12
<b>House salad</b> , heritage tomatoes, cucumber, soused onion, chardonnay vinaigrette	(V) 12
<b>Cauliflower</b> , <i>La Boqueria</i> chorizo, basil, smoked hazelnuts and <i>Pecorino Romano</i>	(GF) 14
<b>Beans</b> , broccolini, snow peas, peas, chard, sesame seeds, currants, <i>Meredith</i> goats cheese and fragrant herbs	(V) (GF) 14
<b>Kent pumpkin</b> , pepitas, sesame seeds, pomegranate and labneh	(V) (GF) 14
<b>Battered onion rings</b> – house specialty	(V) 14
<b>French fries</b> – 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.

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