

BREAD

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

SIGNATURE SNACKS

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

STARTERS

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

MAINS

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

BLACK ANGUS STEAKS

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

WAGYU STEAKS

<i>Sher Wagyu</i> rostbiff , #9 (400 days grain-fed) 300grams	<div>GF</div> <div>DF</div> <div>H</div> 58
<i>Sher Wagyu</i> eye fillet , #9+ (400 days grain-fed) 200 grams	<div>GF</div> <div>DF</div> <div>H</div> 110
<i>Sher Wagyu</i> porterhouse , dry aged 28 days #7 (400 days grain-fed) 450 grams	<div>GF</div> <div>DF</div> <div>H</div> 160
<i>Sher Wagyu</i> scotch fillet , #9+ (400 day grain-fed) 450 grams	<div>GF</div> <div>DF</div> <div>H</div> 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: <i>Pondalowie</i> red wine jus, Bone marrow jus, Pepper and cognac sauce, Béarnaise sauce, Chimichurri	extra sauce 4
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Butters: Herb & smoked paprika or Maître d'Woodhouse

Mustard service

SIDES

Caesar salad , cos, jamon, golden yolk, anchovy and <i>Grana Padano</i>	16
House salad , heritage tomatoes, cucumber, soused onion, chardonnay vinaigrette	<div>V</div> 12
Cauliflower , <i>La Boqueria</i> chorizo, basil, smoked hazelnuts and <i>Pecorino Romano</i>	<div>GF</div> 14
Beans , broccolini, snow peas, peas, chard, sesame seeds, currants, <i>Meredith</i> goats cheese and fragrant herbs	<div>V</div> <div>GF</div> 14
Kent pumpkin , pepitas, sesame seeds, pomegranate and labneh	<div>V</div> <div>GF</div> 14
Battered onion rings – house specialty	<div>V</div> 14
French fries - botanical salt and garlic aioli	<div>V</div> 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.

