



the
woodhouse
experience

for 2 people 125 per person
matched wines 75 per person

BREAD

Wild & Tamed sourdough and *Pepe Saya* cultured butter

SNACKS

Sher Wagyu beef tartare, *Oak Hill* truffle and puffed wagyu tendon

Hiramasa Kingfish, finger lime, lemon, chive, whey and seeds

Matching drink: Animus Macedon Dry Gin and Tonic

STARTERS

Mclvor Farm pork belly, scallop, chorizo, wild fig, cauliflower, pomegranate and pistachio

Charcoal grilled calamari, pickled Japanese vegetables and mushroom xo sauce

Matching drink: 2021 *Yabby Lake* Single Vineyard Pinot Noir, Mornington Peninsula, Vic

MAIN

Sher Wagyu dry aged 550 grams **Porterhouse on the bone #7**, Paris mash with cultured butter, chives and butter lettuce salad

Matching drink: 2018 *Wild Duck Estate* Reserve Shiraz, Heathcote, Vic

PRE DESSERT

Mandarin, quince and white chocolate

DESSERT

The Woodhouse Tasting Plate

Matching drink: Espresso Martini

