



THE WOODHOUSE EXPERIENCE

for 2 people 145 per person
matched wines 75 per person

Sourdough and whipped *Pepe Saya* cultured butter

SNACKS

Gin-cured ocean trout, avocado, fermented chili, grapefruit, cucumber and pearls

Sher Wagyu beef tartare, *Giaveri Oscietra* caviar and potato hash

Matching drink: *Bodegas Olabbarri Viura Blanco*, Rioja, Spain

STARTERS

Sher Wagyu beef brisket skewer, chimichurri, yoghurt and pomegranate

Mclvor Farm pork belly, roasted apple, chorizo, cauliflower, pomegranate and pistachio

Matching drink: *Zaccagnini Montepulciano D'Abruzzo*, Abruzzo, Italy

MAIN

Sher Wagyu Porterhouse, #7, dry aged 28 days (400 days grain-fed), 450 grams

Potato rosti, shallots, confit cherry tomato and a sauce of choice

Caesar salad – cos, jamon, golden yolk, anchovy and *Grana Padano*

Matching drink: *Pondalowie Special Release Shiraz*, Bridgewater-On-Loddon, Victoria

PRE DESSERT

Dark chocolate brownie, raspberry and salted dulce de leche

DESSERT

The Woodhouse Tasting Plate

Matching drink: *Munari Late Harvest Viognier*, Heathcote, Victoria

