



## THE WOODHOUSE EXPERIENCE

for 2 people 155 per person  
matched wines 75 per person

Woodhouse sourdough and whipped *Pepe Saya* cultured butter

### SNACKS

Appellation oysters, Sydney rock, mignonette sauce, kampot pepper  
Gin-cured ocean trout, avocado, fermented chili, pomelo, 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

or

*Sher Wagyu* Scotch Fillet #9+, (400 days grain-fed), 450 grams Add \$10pp

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, hazelnut and salted dulce de leche

### DESSERT

The Woodhouse Tasting Plate

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

