

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 Hiramasa kingfish, finger lime, lemon, chive, whey and furikake Sher Wagyu beef tartare, Giaveri Oscietra caviar and potato hash Matching drink: Chalmers Pecorino, Heathcote, Victoria

STARTERS

Sher Wagyu beef brisket skewer, chimichurri, yoghurt and pomegranate

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

Matching drink: Tenuta Ulisse Montepulciano D'Abruzzo, Abruzzo, Italy

MAIN

Sher Wagyu Porterhouse #7, dry aged 28 days (400 days grain-fed), 400 grams Potato rosti, shallots, confit cherry tomato and a sauce of choice

01

Sher Wagyu Scotch Fillet #9+, (400 days grain-fed), 450 grams Add \$10pp
Radicchio, butter lettuce, chive, soused onion and chardonnay vinaigrette
Matching drink: Pondalowie Special Release Shiraz, Bridgewater-On-Loddon, Victoria

PRE DESSERT

Apple sorbet, finger lime, strawberry soup

DESSERT

The Woodhouse Tasting Plate

Matching drink: Munari Late Harvest Viognier, Heathcote, Victoria

