



THE WOODHOUSE EXPERIENCE

155 per person, requires full table to partake
matched wines 75 per person

Woodhouse sourdough and whipped *Pepe Saya* cultured butter

SNACKS

Appellation oysters, Sydney rock, mignonette sauce, kampot pepper

Sashimi grade tuna, avocado, mint and cucumber consommé,
orange soy pearls, radish, sesame and nori crisp

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

Matching drink: *Chalmers Pecorino*, Heathcote, Victoria

STARTERS

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

Sher Wagyu beef brisket skewer, chimichurri, yoghurt and pomegranate

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

MAIN

Sher Wagyu Porterhouse #7, dry aged 28 days (400 days grain-fed), 400 grams
wood-fired new potatoes, jamon, caramelized onion, truffle oil and a sauce of your choice.

or

Sher Wagyu Scotch Fillet #9+, (400 days grain-fed), 450 grams Add \$15pp

Iceberg lettuce, radicchio, vine ripened tomatoes, radish, cucumber,
buffalo mozzarella, green goddess dressing

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

PRE DESSERT

Roasted mango, pineapple, coconut sorbet

DESSERT

The Woodhouse Tasting Plate

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

