



## 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 (4)

Wood roasted eggplant, bell pepper and tomato compote, aged balsamic,  
buffalo mozzarella, basil

Matching drink: *Chalmers Pecorino*, Heathcote, Victoria

### STARTERS

*Sher Wagyu* beef tartare, bone marrow, quail egg, *Giaveri Oscietra* caviar and potato pavé

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

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

### MAIN

*Sher Wagyu* Scotch Fillet #9+, (400 days grain-fed), 450 grams

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

