



THE WOODHOUSE EXPERIENCE

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

Woodhouse sourdough and whipped *Pepe Saya* cultured butter

Appellation oysters, Sydney rock, mignonette sauce, kampfot pepper (2)
Wood roasted eggplant, bell pepper and tomato compote, aged balsamic,
buffalo mozzarella, basil

Matching drink: *Chalmers Pecorino*, Heathcote, Victoria

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

Sher Wagyu Scotch Fillet #9+, (400 days grain-fed), 450 grams
Caesar salad – cos, jamon, golden yolk, anchovy and *Grana Padano*
Matching drink: *Pondalowie Special Release* Shiraz, Bridgewater-On-Loddon, Victoria

Wood roasted pear, golden raisins, Harcourt apple sorbet, finger lime

The Woodhouse Tasting Plate

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

