



THE WOODHOUSE EXPERIENCE

Eight course sharing menu 155 per person, requires full table to partake
matched wines 85 per person

*Zeally Bay organic **sourdough**, Pepe Saya cultured butter*

Tasmanian **oysters**, freshly shucked, mignonette sauce, kempot pepper (GF)

Woodfired Mooloolaba **king prawns**, prawn emulsion, lime (GF) (DF)

*Sher Wagyu **beef tartare**, Giaveri Oscietra caviar, croute*

Matching drink: *Stift Göttweig* Messwein Grüner Veltliner. Kremstal, Austria

*George's **zucchini blossoms**, goats cheese, ricotta and lemon, tempura*

Woodfired **wagyu skewer**, labneh, mushroom xo (GF)

Matching drink: *Terre Dei Miti* Etna Rosso. Sicily, Italy

*Sher Wagyu **porterhouse**, dry aged 28 days #7 (400 days grain-fed) 450 grams (GF)*

or

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

add 10 per person

Garden salad, chardonnay dressing (GF) (DF)

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

Pre dessert

The Woodhouse **Tasting Plate**

Matching drink: *Wild Duck Creek 'Golden Duck'* Muscat Blanc, Heathcote, Victoria

