



THE WOODHOUSE EXPERIENCE

Sharing menu 160 per person, requires full table to
partake matched wines 85 per person

Zeally Bay organic **sourdough**, black garlic cultured butter

Pacific oysters, freshly shucked, lemon and kamoto pepper granita (GF) (DF)

Sher Wagyu **beef tartare**, *Giaveri Oscietra* cavier, wagyu toast

Gnocco fritto, Parmesan custard, bresaola

George's **zucchini blossoms**, goats cheese, piperade, lemon, tempura

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

Sher Wagyu **skewer**, mushroom xo, sunomono salad

Pork belly, cauliflower puree, apple and fennel remoulade, burnt apple,
cider jus, crackling crumb

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

Kent pumpkin, heritage carrots, white bean puree, almond
gremolata (V) (GF)

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

