



## THE WOODHOUSE EXPERIENCE

Sharing menu 155 per person, requires full table to partake  
matched wines 85 per person

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

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

Mooloolaba **king prawns**, wood-roasted, prawn emulsion, lime, betel leaf (GF) (DF)

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

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

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

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Berkshire **pork belly**, braised with apple, soy and aromatics, scallop, Vietnamese herb salad

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

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*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

**House salad**, heirloom tomatoes, soused onion, chardonnay dressing (V) (GF)

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

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Pre dessert

The Woodhouse **Tasting Plate**

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

