



THE WOODHOUSE EXPERIENCE

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

Organic **sourdough**, Pepe Saya cultured butter

Tasmanian **oysters**, freshly shucked, mignonette sauce, kampot 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

Buttermilk flat bread **burrata**, broken heirloom tomato, basil, black garlic
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

House salad with heirloom tomatoes, soused onion, and 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

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