



## 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

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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

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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

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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** with heirloom tomatoes, soused onion, and Chardonnay dressing. (GF) (DF)

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

