

Wild & Tamed **sourdough**, cultured butter

2.5 per person

STARTERS

Mclvor Farm Old Breed **pork belly**, *La Boqueria* chorizo, wild fig, cauliflower puree, pomegranate and pistachio Ⓞ 16.5

Blue eye ceviche with coconut flesh, salted cucumber, mango pickle, cherry tomatoes, Thai basil and nước chấm Ⓞ 16.5

Sher Wagyu **tartare** #9, cured golden yolk, horseradish, black onion, *Oak Hill* black truffle, wagyu bresaola, wagyu tendon, beetroot crisps Ⓞ 16.5

B&B Basil **zucchini flowers** filled with eggplant, roasted hazelnuts, goats curd and fregola, with a chickpea tempura, piperade sauce, Manchego, lemon Ⓞ 16.5

Freshly shucked oysters half dozen 24
Cucumber consommé, apple, gin and flying fish roe | or | natural with lemon

CHARCUTERIE

Ibérico jamon, *Sher Wagyu* bresaola, fennel salami and mallorquina (spreadable fermented salami), ham hock and parsley terrine, duck parfait, *Pedro Ximénez* jelly, bloomed mustard, roasted pear compote, cornichons, *Simply Green* tomatoes, pickled zucchini, *Jakonie* quail eggs and fennel lavosh 38

THE WOODHOUSE EXPERIENCE

for 2 people 198 | matched wines 50 per person

Snacks

- Wagyu tartare, black truffle, beetroot and black pepper crisp
- Blue eye ceviche with coconut flesh, salted cucumber, mango pickle, Thai basil, nước chấm, squid ink wafer

Ambrosian gin and tonic

Starter

Mclvor Farm Old Breed **pork belly**, *La Boqueria* chorizo, seared scallop, wild fig, compressed apple with pomegranate and pistachio relish | or | Wood-roasted Macedon Ranges **duck breast**, charred radicchio, textures of parsnip, wild fig and pear, duck jus
2018 Daniel Boulard Morgon Gamay, Beaujolais, France

Main

Sher Wagyu **Porterhouse on the bone**, dry-aged 21 days #7, 550 grams, Paris mash, green bean and zucchini flower side
2012 Valenciso Reserva Tempranillo, Rioja, Spain

Dessert

- Harcourt apple sorbet, strawberry soup, fingerlime
 - Textures of chocolate: fondant, mousse, chocolate soil, cocoa nib tuille, gold chocolate delice, white chocolate ice cream
- Espresso Martini

  Public Holidays incur a 10% surcharge. American Express transactions incur a 1.6% surcharge.

Whilst all care is taken to ensure dietary friendly items contain no allergens, we are unable to guarantee that any meal will be 100% free of all traces of dairy, gluten, nut or other products that may produce allergic reactions in certain people. Anyone with food allergies must advise wait staff.

EARTH, OCEAN AND FIRE...

Wood-roasted *Bare Bird* free range **chicken ballotine** with *Mclvor Farm* pork belly, jamon, peas, broad beans, confit leek, fondant potato, carrot and jus Ⓞ 38

Wood-roasted *Macedon Ranges* **duck breast**, confit duck leg, charred radicchio, textures of parsnip, wild fig and pear, duck jus Ⓞ 40

Wagyu burger of shin and brisket, kaiserfleisch, milk bun, cheddar cheese, zucchini pickles, caramelised onion, special sauce, hand-cut chips and onion rings 30

Blue eye, warm potato, crème fraîche and chive salad, roasted asparagus, Moreton Bay bug tails, lobster bisque Ⓞ 38

All grilled steak is accompanied with hasselback potatoes and a sauce of your choice. We recommend cooking medium/rare to medium with all dry aged beef. Ⓞ All wood fired steaks are gluten free. All our beef is halal.

O'Connor Beef

Farmed in Gippsland, pure pasture fed, Angus and Hereford cattle breed.

Porterhouse 300 grams, #3	40
Scotch Fillet 300 grams, #3	50
Eye Fillet 240 grams, #3	54

Rangers Valley

Farmed in Northern NSW, grain fed for 270 days, 100% pure Black Angus.

Porterhouse 450 grams, #3+	80
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Sher Wagyu - Ballan, Victoria

Sher cattle are pasture fed until 18 months of age, then grain-fed for 400+ days

Rump F1 260 grams, #9+	44
Rump cap F1 250 grams, # 9+	58
Eye fillet F1 220 grams #6	68

Sauces: *Pondalowie* red wine jus, Wagyu bone marrow jus, Béarnaise sauce, Chimichurri

Compound butter: Herb & smoked paprika or Maître d'Hôtel

Condiments: Selection of mustards

WOODFIRED TO SHARE

Merino lamb shoulder 1 kg, Ⓞ 98 slow roasted, cauliflower puree, roasted young potatoes, peas, shallots and mint, lamb jus and mint sauce.	<i>Sher Wagyu</i> Porterhouse on the bone , Dry-aged 21 days #7, 550 grams. Paris mash Ⓞ 120	<i>Sher Wagyu</i> Scotch fillet #7, 450 grams, Paris mash, roasted shallots, Swiss browns, black garlic and red wine jus Ⓞ 125
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SIDES

two sides for 22 excluding prawns

Wood-roasted **tiger prawns**, Maître d'Hôtel butter, parsley, bottarga x2 Ⓞ 14 Roasted Kent **pumpkin**, pepitas, sesame seeds, currants, pumpkin puree, pomegranate and *Shaw River* buffalo curd Ⓞ 12

Iceberg lettuce, radicchio, vine ripened tomatoes, radish, cucumber, buffalo mozzarella, green goddess dressing Ⓞ 10 Wood-roasted Swiss brown **mushroom**, thyme, black garlic, herbed pangritata Ⓞ 12

Cauliflower, *La Boqueria* chorizo, cauliflower puree, grapeseed dressing, basil, smoked hazelnuts and pecorino Romano Ⓞ 12 **Battered onion rings** Ⓞ 12

Whipped **potato**, jamon crisps, chives, truffle oil, pecorino Romano Ⓞ 12 **Hand-cut chips**, rosemary salt, aioli Ⓞ 10
Green **beans**, zucchini flowers, Swiss chard, lemon oil, pine nuts, sesame seeds, currants and goats' curd Ⓞ 12

