



THE WOODHOUSE WAGYU EXPERIENCE

FOUR-COURSE

155 per person

SIX-COURSE

185 per person

MATCHED WINES

regional wine pairing 95 per person
premium wine pairing 125 per person

All dishes are served individually.

The four-course experience includes your choice of one snack and one entrée.

The six-course experience includes every course, including the pre-dessert.

Zeally Bay **sourdough**, marrow, *Lard Ass* butter, native herb salt

select one (four-course experience)

Pacific oyster, wagyu foam,
kumquat mignonette,
fig leaf oil (A) (GF)

Potato pavé, winter truffle,
Wagyu bresaola, smoked
onion gel, horseradish (GF)

Wagyu katsu sando,
Davidson plum ketchup,
seeded mustard, brioche

select one (four-course experience)

Sher **Wagyu tartare**, *Giaveri Oscietra* caviar,
cured golden yolk, tendon (I) (GF)

Bluefin tuna tataki, wagyu tallow, tonnato sauce,
pepperberry, cucumber (A) (GF)

Dry aged *Sher Wagyu* **Porterhouse** & *Sher Wagyu full-blood* **Eye fillet**, celeriac purée,
Jerusalem artichoke, pickled mustard seed, fermented sourdough jus, nasturtium

Wood-grilled seasonal greens, wagyu tallow dressing

(six-course experience only)

Rosella & melon granita, compressed melon, roasted melon seed, finger lime

Wagyu fat meringue, lilli pilli sorbet, black sesame, dark chocolate

This menu requires whole table participation.