



Restaurant Week Winner's Edition Lunch

1st Nov – 24th Nov

1st Course

SELECT ONE

NEGITORO CONES

avocado cream | sesame dressing | spring onion

CHICKEN & CORN CHOWDER

garlic croutons | oregano & thyme chicken oil | chives

ADDITIONAL \$5++

WOOLOOMOOLOO STEAK TARTARE

truffle aioli | avruga caviar | fried ciabatta

Additional Course

ADDITIONAL \$10++

MARYLAND JUMBO LUMP CRABCAKES

tartare sauce | tahitian lime | garlic croutons

2nd Course

SELECT ONE

PRAWN BOLOGNESE

prawn broth | truss tomatoes | lemon zest

WOOLOOMOOLOO DOUBLE CHEESEBURGER

smoked cheddar | woolloomooloo burger sauce | potato bun

GRILLED CORN FED CHICKEN

corn succotash | chive mash | orange yoghurt sauce

ADDITIONAL \$10++

LA GALBI ARGENTINIAN SHORT RIBS

kimchi caramel | roasted garlic mash | braised carrots

ADDITIONAL \$25++

ILLINOIS 300 DAY GRAIN FED USDA PRIME RIBEYE

roasted garlic mash | braised carrots | red wine jus

3rd Course

SELECT ONE

COCONUT CHEESECAKE

strawberry compote | coconut tuile | digestive crumble

CHOICE OF ICE CREAM WITH SELECTED TOPPINGS

mixed berries | crispy chocolate pearls | toasted almond flakes

\$38++ per person