

Woolloomooloo Set Dinner

Not available on Fridays, Saturdays, Eve & Public Holidays

Set Dinner @ \$138 per person, select one in each category

APPETISERS

Soup of the Day | ask us |

Colossal Crab Lump Salad | iceberg lettuce | louis dressing | diced tomato

Australian Wagyu Carpaccio | rocket | shaved parmesan | olive oil

Two to Share

The Mediterranean | burrata | parma ham | roasted tomato | bell peppers

Lobster Bisque | splash of cognac | lobster meat **Additional \$10**

MAIN COURSE

Daintree Salt Water Barramundi | burnt butter | dashi | capers

Iberico Pork Chop | apple compote | red wine jus

Boston Lobster Linguine | lemon dashi butter | king prawn oil | chives

220gm 100% Grass Fed Australian Tenderloin | watercress | peppercorn sauce

220gm 300 Day Grain Fed USDA Prime Sirloin | watercress | red wine jus **Additional \$25**

SIDE DISH

Mashed Potatoes | **Garden Salad** | **Creamy Spinach**

DESSERT

Bread & Butter Pudding

Gorgonzola & Figs

Double Scoop Häagen Dazs Belgian Chocolate with Almonds

WINE PAIRING

Additional \$68

3 Glasses, 1 White & 2 Reds

Additional \$78

4 Glasses, 1 White, 2 Reds, 1 Dessert Wine / Port

please note that set menus may subject to change without notice

consuming raw/undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness

We will always endeavour to cater to your dietary restrictions but cannot be held responsible for traces of allergens.

All prices are subject to 10% s.c. and prevailing government tax.