

**WOOLOOMOOLOO<sup>®</sup>**  
**STEAKHOUSE**

**VALENTINE'S DAY SET DINNER MENU**

Available on 13<sup>th</sup> & 14<sup>th</sup> February 2026

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**FIRST COURSE**

**TUNA & UNI**

chutoro | bafun uni | sesame soy dressing

Rimapere, Sauvignon Blanc, Marlborough, New Zealand 2023

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**SECOND COURSE**

**ARTICHOKE & ROASTED BACON SOUP**

crème fraiche | parmesan croutons | chives

Rainer Wess Estate, Riesling, Kremstal DAC, Austria 2020

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**THIRD COURSE**

**STUFFED CALAMARI**

squid ink | chorizo | garlic parsley oil

Domaine Mia, Les Caudroys, Mercurey, Burgundy, France 2022

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**FOURTH COURSE**

**F1 WAGYU STRIPLOIN**

roasted potatoes | asparagus | red wine jus

Château Simard, Saint Emilion, Bordeaux, France 2015

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**DESSERT TO SHARE**

**STRAWBERRY PAVLOVA**

strawberry compote | coffee | mascarpone

La Spinetta, Bricco Quaglia d'Asti, Moscato, Italy 2022

**148++** Per Person

*Additional \$88++ per person for the Premium Treats Wine Pairing*