

# 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

**Jumbo Crab Lump Salad** | iceberg lettuce | louis dressing | diced tomato

**Australian Wagyu Carpaccio** | tonnato sauce | pickled onion | fried capers

**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

**Dingley Dell Pork Chop** | miso glaze | toasted sesame

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

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

**Additional \$30**

**220gm 400 Days Grain Fed F1 Wagyu Striploin** | watercress | red wine jus

## SIDE DISH

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

## DESSERT

**Bread & Butter Pudding**

**Yuzu Citrus**

**Double Scoop Häagen-Dazs Belgian Chocolate with Almonds**

## WINE PAIRING

NV Ca' Vescovo, Glera, Prosecco **ITALY**

2020 Rainer Wess Estate, Riesling, Kremstal DAC **AUSTRIA**

2022 Christophe et Fils, Petit Chablis **FRANCE**

2022 Domaine Mia, Les Caudroys, Mercurey **FRANCE**

2020 Achaval Ferrer, Quimera Malbec Blend **ARGENTINA**

2015 Marchesi Gondi, Ser Amerigo, Tuscany **ITALY**

2003 Château D'Arche, Deuxièmes Grand Cru Classé, Sauternes **FRANCE**

*3 Glasses 1 White / Sparkling & 2 Reds add \$78*

*4 Glasses 1 White / Sparkling, 2 Reds with Dessert Wine add \$90*