

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

**WEEKEND BRUNCH**

April 2026

**FIRST COURSE**

select one

**OPEN FACED BEEF GYOZA**

avocado | yuzu mayonnaise | chives

**PRAWN & TUNA SALAD**

spanish onion | chili crisp | cucumber

**CRUSTACEAN BISQUE** **ADDITIONAL \$5++**

red shrimp | chives | brandy

**SECOND COURSE**

select one

**BEEF SHAKSHUKA**

65 degree egg | ciabatta | smoked paprika

**AUSTRALIAN WAGYU CARPACCIO**

tonnato sauce | pickled onion | fried capers

**THIRD COURSE**

select one

**DOUBLE CHEESEBURGER**

smoked bacon | secret sauce | cheddar

**PAN SEARED BARRAMUNDI**

couscous | kalamanta olive | sauce vierge

**LEMON BUTTER ORZO**

chicken karaage | parsley

**PURE BLACK PICANHA** **ADDITIONAL \$8++**

miso mash | glazed carrots | peppercorn sauce

**ILLINOIS 300 DAYS GRAIN FED USDA PRIME RIB EYE** **ADDITIONAL \$25++**

miso mash | glazed carrots | red wine jus

**FOURTH COURSE**

select one

**STICKY TOFFEE PUDDING**

espresso | vanilla mascarpone cream

**ICE CREAM WITH TOPPINGS**

berries | chocolate pearls | almond flakes

**CHAMPAGNE | WINES**

LOUIS ROEDERER COLLECTION 246 CHAMPAGNE, FRANCE  
CHRISTOPHE ET FILS, CHARDONNAY, PETIT CHABLIS, FRANCE 2022  
CHACRA, BARDA, PINOT NOIR, PATAGONIA, ARGENTINA 2022  
THORNE CLARKE, SHOTFIRE SHIRAZ, BAROSSA VALLEY 2021

**BEERS | COCKTAILS**

ASAHI DRAUGHT, CORONA, HEINEKEN  
APEROL SPRITZ, ESPRESSO MARTINI, LYCHEE MARTINI, CUBA LIBRE, COSMOPOLITAN MARTINI

**FOOD** **48++**  
**FOOD, WINE, COCKTAIL** **108++**  
**FOOD, WINE, COCKTAIL & CHAMPAGNE** **148+**