

**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  
DOMAINE DE LA CROIX SENAILLET, CHARDONNAY, BURGUNDY, FRANCE 2023  
MARCHESI GONDI, SER AMERIGO, SANGIOVESE BLEND, TUSCANY, ITALY 2015  
THORNE CLARKE, SHOTFIRE SHIRAZ, BAROSSA VALLEY 2021

**BEERS | COCKTAILS**

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

<b>FOOD</b>	<b>48++</b>
<b>FOOD, WINE, COCKTAIL</b>	<b>108++</b>
<b>FOOD, WINE, COCKTAIL &amp; CHAMPAGNE</b>	<b>148++</b>