WOOLOOMOOLOO®
STEAKHOUSE

WEEKEND BRUNCH

FIRST COURSE
select one

BARRAMUNDI CEVICHE
tiger's milk | pomegranate | avocado

ARGENTINA RED SHRIMPS
64 degrees egg | ciabatta | parsley

SECOND COURSE
select one

CREAM OF FOREST MUSHROOM
garlic crouton | parmesan | truffle oil

COLD ANGEL HAIR
black truffle | shio kombu | sakura ebi

WOOLOOMOOLOO STEAK TARTARE ADDITIONAL $10++
truffle aioli | caviar | toasted ciabatta

THIRD COURSE
select one

GRILLED JEJU MACKEREL
bean ragu | truss tomatoes | teriyaki

GOORALIE PORK RAGU LINGUINE
iberico chorizo | cherry tomatoes

BEEF STROGANOFF
pomme purée | sour cream | parsley oil

USDA PRIME RIB EYE ADDITIONAL $25++
garlic mash | asparagus | peppercorn sauce

FOURTH COURSE
select one

TART BOURDALOUE
earl grey ganache | almond crumble

MATCHA BAVAROIS
lychee foam | ispahan compote

CHAMPAGNE I WINES

LOUIS ROEDERER COLLECTION 246 CHAMPAGNE, FRANCE
CHRISTOPHE ET FILS, CHARDONNAY, PETIT CHABLIS, FRANCE 2022
ELOUAN, PINOT NOIR, OREGON, AMERICA 2020
FIRST DROP, MOTHER'S MILK SHIRAZ, BAROSSA, AUSTRALIA 2023

BEERS I COCKTAILS

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

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