

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

Colossal Crab Lump Salad | iceberg lettuce | louis dressing | diced tomato

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 | apple compote | red wine jus

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 House of Arras, Brut Elite Sparkling Rosé, Tasmania **AUSTRALIA**

2021 Diel Goldloch, Riesling, Grosse Gewachs, Nahe **GERMANY**

2022 Louis Jadot, Cellier Du Valvan, Chardonnay **FRANCE**

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

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

2020 Ricasoli, Brolio Bettino, Chianti Classico **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