

WOOLOOMOOLOO[®]
STEAKHOUSE

December Weekend Brunches

FIRST COURSE

select one

PRAWN RAVIOLI

yuzu butter emulsion | dill

YELLOW FIN TUNA TARTARE

spiced mayo | avocado | wasabi caviar

SECOND COURSE

BRIOCHE FRENCH TOAST

bacon | berry compote | french butter | caviar

STEAK TARTARE

truffle aioli | avruga caviar | chives

ADDITIONAL \$5++

THIRD COURSE

select one

PAN SEARED BARRAMUNDI

white wine parsley pil pil | fried capers

CRISPY PORK KNUCKLE

green salad | blueberry gastrique

ADDITIONAL \$25++

150 DAY BARLEY FED AUSTRALIAN RIB EYE

mash | bacon brussels sprouts | pepper sauce

250 DAY USDA PRIME RIB EYE

mash | bacon brussels sprouts | red wine jus

FOURTH COURSE

select one

AFTER EIGHT

chocolate cake | mint ganache | cocoa soil

BURNT CHEESECAKE

citrus confit | honey ganache

CHAMPAGNE | WINES

LOUIS ROEDERER **COLLECTION 246** CHAMPAGNE, FRANCE
RIMAPERRE, SAUVIGNON BLANC, MARLBOROUGH, NEW ZEALAND 2024
BERNARD DEFAIX, PETIT CHABLIS, FRANCE 2023
FIRST DROP, MOTHER'S MILK, BAROSSA SHIRAZ, AUSTRALIA 2023
E. GUIGAL, COTE DU RHONE, FRANCE 2022
LA SPINETTA, CA DI PIAN, BARBERA D'ASTI, TUSCANY, ITALY 2021
CHATEAU SIMMARD, ST EMILION, BORDEAUX, FRANCE * 2015

BEERS | COCKTAILS

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

FOOD

58++

FOOD, WINE, COCKTAILS

118++

FOOD, WINE * COCKTAILS & CHAMPAGNE

158++