WOOLOOMOOLOO®
STEAKHOUSE

WEEKEND BRUNCH

November 2026

FIRST COURSE

select one

CREAM OF FOREST MUSHROOM
aged parmigiano | croutons | truffle oil

SMOKED DUCK SALAD
honey chilli vinaigrette | romaine | cherry tomatoes

SECOND COURSE

select one

SALTED COD CROQUETTES
yuzu aioli | pickled slaw | chives

GARLIC TIGER PRAWNS
64 degrees egg | coca bread | chives

WOOLOOMOOLOO STEAK TARTARE ADDITIONAL $7++
truffle aioli | avruga caviar | ciabatta

THIRD COURSE

select one

BEEF BOURGUIGNON
smoked bacon | mash | champignon mushroom

PAN SEARED BARRAMUNDI
green goddess sauce | potatoes | pickled onion

TOMATO CHICKEN STEW
olives | saffron | chickpeas

CAJUN BLACK ANGUS STRIPLOIN ADDITIONAL $10++
garlic mash | corn succotash | peppercorn sauce

ILLINOIS 300-DAYS GRAIN FED USDA PRIME RIB EYE ADDITIONAL $25++
corn succotash | potato purée | red wine sauce

FOURTH COURSE

select one

VANILLA RICE PUDDING
mango passionfruit compote | coconut foam

ICE CREAM WITH TOPPINGS
berries | chocolate pearls | almond flakes

CHAMPAGNE I WINES

POL ROGER, BRUT RESERVE NV, CHAMPAGNE, FRANCE
GAGLIASSO, CHARDONNAY, LANGHE, PIEMONTE, ITALY 2024
PEZAT, MERLOT BLEND, BORDEAUX, FRANCE 2022
AMA, SANGIOVESE, CHIANTI CLASSICO, ITALY 2023

BEERS I COCKTAILS

ASAHI DRAUGHT, CORONA, HEINEKEN
APEROL SPRITZ, ESPRESSO MARTINI, LYCHEE MARTINI, MOJITO, KAKUBIN HIGHBALL

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