

WOOLOOMOOLOO[®]

STEAKHOUSE

WEEKEND BRUNCH

October 2026, excluding 10th and 11th October

FIRST COURSE

select one

JAMÓN CROQUETTES

aioli | paprika | chives

ABURI HAMACHI TARTARE

tobiko | wasabi cream | ponzu

SECOND COURSE

select one

BEEF SHASHUKA

65 degrees egg | tortilla

CRUSTACEAN BISQUE

tiger prawn | parsley | brandy

WOOLOOMOOLOO STEAK TARTARE **ADDITIONAL \$5++**

truffle aioli | avruga caviar | ciabatta

THIRD COURSE

select one

DOUBLE CHEESEBURGER

smoked bacon | secret sauce | cheddar

PAN SEARED BARRAMUNDI

couscous | olive | sauce vierge

PRAWN LINGUINE

lemon dashi butter | chives

WAGYU SKIRT STEAK **ADDITIONAL \$10++**

garlic mash | glazed mushrooms | peppercorn sauce

ILLINOIS 300-DAYS GRAIN FED USDA PRIME RIB EYE **ADDITIONAL \$25++**

braised forest mushrooms | potato purée | red wine sauce

FOURTH COURSE

select one

MANGO PASSIONFRUIT MOUSSE CAKE

black sesame sponge | puffed rice

ICE CREAM WITH TOPPINGS

berries | chocolate pearls | almond flakes

CHAMPAGNE | WINES

POL ROGER, BRUT RESERVE NV, CHAMPAGNE, FRANCE
GAGLIASSO, CHARDONNAY, LANGHE, PIEMONTE, ITALY 2024
LOUIS VIOLLAND, PINOT NOIR, BURGUNDY, FRANCE 2024
ARTAZU, PASOS DE SAN MARTIN, GARNACHA, SPAIN 2019

BEERS | 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++