WOOLOOMOOLOO®
STEAKHOUSE

December Weekend Brunches

FIRST COURSE
select one

BACON & CHEESE FRITTATA
caramelised onion | hash | tzatziki

SALMON TARTARE TART
spiced mayo | avocado | wasabi caviar

SECOND COURSE

AUSTRALIAN MUSSELS
white wine | ciabatta | italian parsley

ADDITIONAL $5++

WAGYU CARPACCIO
tonnato sauce | pickled onion | capers

THIRD COURSE
select one

CRAB LUMP LINGUINE
tomatoes | lemon | dashi

BEER BRAISED PORK STEW
sauerkraut | pommes purée

BLACK ANGUS STRIPLOIN
bacon brussels sprouts | peppercorn sauce

ADDITIONAL $25++

USDA PRIME RIB EYE
mash | maple brussels sprouts | red wine jus

FOURTH COURSE
select one

VANILLA BAVAROIS
basil compressed strawberries

BANANA MOCHA GATEAUX
banana crèmeux | chocolate mousse

CHAMPAGNE | WINES

POL ROGER, BRUT RESERVE, CHAMPAGNE, FRANCE
RIMAPERE, SAUVIGNON BLANC, MARLBOROUGH, NEW ZEALAND 2024
MARIO GAGLIASSO, CHARDONNAY, LANGHE, ITALY 2025
THORNE CLARKE, SHOTFIRE, BAROSSA, AUSTRALIA 2021
LUIS CANAS RESERVA, RIOJA, SPAIN 2019
CLOUDLINE, PINOT NOIR, WILLAMETTE VALLEY, USA 2023
CHATEAU TEYSSIER, PEZAT, BORDEAUX SUPERIUER 2022
E. GUIGAL, COTE DU RHONE ROUGE, FRANCE 2022

BEERS | COCKTAILS

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

FOOD	58++
FOOD, WINE, COCKTAILS	118++
FOOD, WINE, COCKTAILS & CHAMPAGNE	158++