

WOOLOOMOOLOO[®]

STEAKHOUSE

WEEKEND BRUNCH

September 2026

FIRST COURSE

select one

DUCK CROQUETTES

salsa bravas | aioli

SPANISH ANCHOVY TOAST

coca bread | smoked butter | chives

KING SALMON CRUDO ADDITIONAL \$5++

arugula | passionfruit chilli dressing | pickled baby radish

SECOND COURSE

select one

SMOKED SCOTCH EGG

sausage meat | coleslaw | aioli

AUSTRALIAN WAGYU CARPACCIO ADDITIONAL \$10++

tonnato sauce | pickled onions | fried capers

THIRD COURSE

select one

SEAFOOD ARROZ

crustacean stock | tiger prawns | piquillos

CHICKEN SCHNITZEL

sweet potato fries | spicy tomato sauce | spinach

COTTAGE PIE

green peas | garden salad | aged parmesan

AUSTRALIAN GRASS FED TENDERLOIN ADDITIONAL \$10++

gem lettuce | lyonnaise potatoes | peppercorn sauce

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

baby gem lettuce | sautéed potatoes | red wine jus

FOURTH COURSE

select one

LEMON POLENTA CAKE

olive oil chantilly | lemon curd

BLACK FOREST LAMINGTON

morello cherry compote | cocoa crumble

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++