

Woolloomooloo Set Dinner

Not available on Fridays, Saturdays, Eve & Public Holidays

Set Dinner @ \$138 per person, select one in each category

APPETISERS

Soup of the Day | ask us

Jumbo Crab Lump Salad | iceberg lettuce | louis dressing | diced tomato

Australian Wagyu Carpaccio | tonnato sauce | pickled onion | fried capers

The Mediterranean | burrata | parma ham | roasted tomato | bell peppers **Two to Share**

Lobster Bisque | splash of cognac | lobster meat **Additional \$10**

MAIN COURSE

Daintree Salt Water Barramundi | burnt butter | dashi capers

Dingley Dell Pork Chop | miso glaze | toasted sesame

Boston Lobster Linguine | lemon dashi butter | king prawn oil | chives

220gm 100% Grass Fed Australian Tenderloin | watercress | peppercorn sauce

220gm 400-Days Grain Fed F1 Wagyu Striploin | watercress | red wine jus **Additional \$30**

SIDE DISH

Mashed Potatoes | **Garden Salad** | **Momotaro Tomato Salad** | **Creamy Spinach**

DESSERT

Bread & Butter Pudding

Yuzu Citrus

Double Scoop Häagen-Dazs Belgian Chocolate with Almonds

WINE PAIRING

NV Montelliana Prosecco, Glera **ITALY**

2020 Rainer Wess Estate, Riesling **AUSTRIA**

2024 Gagliasso Langhe, Chardonnay **ITALY**

2022 Pezat, Merlot Blend **FRANCE**

2020 Achaval Ferrer, Malbec Blend **ARGENTINA**

2019 Artazu, Garnacha **SPAIN**

2003 Château D'Arche, Sémillon Blend **FRANCE**

3 Glasses 1 White / Sparkling & 2 Reds add \$78

4 Glasses 1 White / Sparkling, 2 Reds with Dessert Wine add \$90