STARTERS

CHICKEN LIVER PARFAIT  
Sour red cherry jelly, vegetable pickles, toasted walnut bread  

AUSTRALIAN WAGYU BEEF CARPACCIO  
MB 4-5 Australian wagyu tenderloin, rocket leaves, grated Grana Padano, grated horseradish, truffle mayonnaise  

SAUTÉED GARLIC PRAWNS  
Tiger prawns, Gewürztraminer, sofrito, garlic flakes, lobster bisque  

SALMON & TUNA TARTARE  
Beetroot purée, tobico, crème fraîche, focaccia crisp  

NORWEGIAN SMOKED SALMON  
Jumbo crab lump, rocket leaves, capers, chives, shallot, horseradish cream, lemon vinaigrette, toast points  

PRAWN COCKTAIL  
Chilled jumbo prawns, homemade cocktail sauce  

CRAB CAKE  
Tartare sauce, coleslaw, fennel salad  

STEAK TARTARE  
Hand cut Australian beef tenderloin, free-range egg yolk, anchovy cream toast  

PAN FRIED HOKKAIDO SCALLOPS  
Celeriac purée, chorizo and capsicum salsa, crispy lotus root  

HAM TASTING PLA TTER  
Prosciutto di Parma, coppa, speck, vegetable pickles, focaccia toasts  

All prices are subject to 10% service charge
OYSTER SELECTION

Half dozen of jet fresh oysters on the shell from the coldest water around the world

NATURAL ON THE HALF SHELL
Mignonette sauce, Tabasco, lemon

KILPATRICK
Onions, bacon, thyme, Worcestershire sauce

FLORENTINE
Creamy spinach, cheddar, Parmesan, Gruyère cheese

SOUPS & SALADS

CLASSIC FRENCH ONION SOUP
Gruyère cheese, cheddar and Parmesan cheese toast

CREAM OF WILD MUSHROOM SOUP
Garlic croutons, Parmesan cheese, truffle oil

LOBSTER BISQUE
Our classic at Wooloomooloo, finished with a dash of cognac and lobster meat

CAESAR SALAD SELECTION
Crisp romaine, grated Grana Padano, quail eggs, baguette toasts, Parma ham chips, white anchovy, yellow capsicum purée, Wooloomooloo Caesar dressing

CLASSIC
130

WITH GRILLED CHICKEN BREAST
155

WITH GRILLED PRAWN
170

GARDEN SALAD
Radish, red onion, Chioggia beets, fennel, yellow and red cherry tomatoes, cucumber, witlof, mesclun mix, quinoa puff

COBB SALAD
Parma ham chips, grilled chicken breast, ham, egg, romaine, red onion, cherry tomatoes, cheddar cheese, avocado, honey mustard dressing

GRILLED BEEF SALAD
Grilled Cajun-spiced Australian beef tenderloin, broccolini, salad mix, avocado, grated Grana Padano, smoked olive oil

All prices are subject to 10% service charge
FROM THE BUTCHER’S BLOCK

Each steak has been handpicked and cut in house before being expertly seared on our 1800°F broiler.

SELECTION OF STEAK SAUCES

Horseradish Cream    Classic Béarnaise    Five Peppercorn Sauce
Mixed Mushrooms    Chimichurri    Red Wine Sauce

AUSTRALIAN BEEF SELECTION

Grass fed // QUEENSLAND

FILET MIGNON
Centrecut

BEEF WELLINGTON
225g filet mignon, mushroom duxelle, wrapped in Parma ham, topped with foie gras and out layered with puff pastry. Served with red wine sauce

100-day grain fed, 2-3 weeks wet aged // WESTERN AUSTRALIA

SIRLOIN

RIB EYE

WOOLOOMOOLOO STEAK
Rib eye steak marinated with Cajun spices

SHORT BONE-IN RIB EYE
Suitable for 2 to share

Premium grade Black Angus beef
200-day grain fed, 2-3 weeks wet aged // QUEENSLAND

RIB EYE

MB 6-7 Wagyu beef
350-day grain fed, 2-3 weeks wet aged // QUEENSLAND

SIRLOIN

USDA PRIME BEEF SELECTION

150-day grain fed, 2-3 weeks wet aged // NEBRASKA, USA

STRIPLOIN

RIB EYE

All prices are subject to 10% service charge.
SEAFOOD & SPECIALTIES

SPINACH & RICOTTA RAVIOLI
Roasted hazelnuts, crispy carrot chips, chervil, butternut pumpkin cream sauce 195

GRILLED UK PORK T-BONE STEAK
Braised savoy cabbage, pancetta, charcutière sauce 320

ROASTED SPRING CHICKEN BREAST & CONFIT LEG
Grilled baby leeks, potato fondant, chicken jus 325

PAN SEARED ARCTIC CHAR
Parsley cream, braised fennel, caramelised onions compote 330

PAN SEARED NORWEGIAN COD
Mussels, dashi poached radish, broccolinis, herb butter sauce 330

ROASTED NEW ZEALAND RACK OF LAMB & BRAISED SHOULDER
Pearl barley, preserved lemon, black olive jus 330

SIDES

BREADED ONION RINGS 60

HASH BROWN 65

SIDE GARDEN SALAD 65

BAKED POTATO
Sour cream, spring onions, bacon 65

CREAMY CORN 70

MASHED POTATO 70

CREAMY SPINACH 75

FRENCH FRIES 75

SAUTÉED WILD MUSHROOMS
Garlic butter 75

MAC & CHEESE
Macaroni pasta, cream, pancetta, cheddar, Gruyère cheese, Parmesan cheese 75

STEAMED ASPARAGUS
Hollandaise sauce 80

GRILLED ASPARAGUS
Hollandaise sauce 80

GRILLED BROCCOLINIS
Honey mustard dressing, grated Grana Padano 80

All prices are subject to 10% service charge
DESSERTS

BREAD & BUTTER PUDDING  
Freshly baked vanilla bread pudding, pastry cream, homemade praline, classic vanilla gelato  
85

SELECTION OF GELATO & SORBET  
Please ask your server  
85

PAVLOVA  
Crispy meringue, passion fruit curd and coulis, fresh fruits  
85

APPLE CRUMBLE  
Vanilla gelato, custard sauce  
85

BAKED CHEESECAKE  
Mixed berries compote, crispy raspberry meringue, yoghurt ice cream  
90

LEMON TART  
Raspberry sorbet  
90

CRÈME BRÛLÉE  
Fresh mint, strawberries, blueberries  
90

WOOLUMOOLOO HOT CHOCOLATE CAKE  
With a warm liquid centre, classic vanilla gelato  
105

SOUFFLÉ  
Flavours to choose from: chocolate, passion fruit, Grand Marnier  
110

CHEESE SELECTION  
Selection of four cheeses with sliced green apple, cherry jam, dried fig, toasted walnut bread  
190

All prices are subject to 10% service charge