

THE WOODVILLE

BANQUET MENU

150PP (MIN 4)

TO START

HOUSE MADE CHARCOAL FOCACCIA

House made garlic and herb focaccia,
whipped chicken skin butter

GRILLED HOKKAIDO SCALLOPS

Apple caramel,
black pudding, chervil

KING PRAWNS

XO butter, shellfish oil,
tomato powder

STEAK TARTARE

Wagyu rump,
hashbrown, condiments,
parmesan, cured egg yolk

BURRATA

Green tomato,
harissa, radicchio

MAINS

YELLOW BELLY FLOUNDER

Shiro miso meunière,
caper, lemon

COLLINSON & CO DRY-AGED TOMAHAWK

Four pepper
sauce

MUSHROOM CAPPELLETTI

Mushroom, truffle & ricotta,
roasted vegetable broth,
hazelnut oil

SERVED WITH

PERSIMMON SALAD

Persimmon, Persian fetta,
pepitas, golden raisin,
mandarin dressing

TRIPLE-COOKED WAGYU FAT ROASTIES

Wagyu fat, garlic,
rosemary, smoked
Tasman sea salt

CHARRED HISPI CABBAGE

Hispi cabbage,
black garlic,
crispy shallot

DESSERT

HATCHED

White chocolate, mango,
passionfruit, coconut ice cream

CITRUS TART

Yuzu curd, calamansi,
maple ice cream