

THE WOODVILLE

BANQUET MENU

150PP (MIN 4)

TO START

HONEY AND SESAME FOCACCIA

House-made sesame, honey & garlic focaccia, whipped chicken skin butter

GRILLED HOKKAIDO SCALLOPS

Apple caramel, neduja, black garlic butter, chervil

KING PRAWN RISONI

Risoni, bisque, XO butter, shellfish oil, tomato powder

STEAK TARTARE

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

BURRATA

Green tomato, harissa, radicchio

MAINS

YELLOWBELLY FLOUNDER

Shiro miso meunière, caper, lemon

COLLINSON & CO DRY-AGED TOMAHAWK

Four pepper sauce

PUMPKIN GNOCCHI

Roasted pumpkin, pecorino, pumpkin agrodolce, sage, hazelnut

SERVED WITH

PERSIMMON SALAD

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

TRIPLE-COOKED WAGYU FAT ROASTIES

Wagyu fat, garlic, rosemary, smoked Tasmanian sea salt

CAULIFLOWER CHEESE

Cauliflower florets, rarebit cheese sauce, Comté cheese, smoked paprika oil

DESSERT

HATCHED

White chocolate, mango, passionfruit, coconut ice cream

CITRUS TART

Yuzu curd, calamansi, maple ice cream