

THE WOODVILLE

BANQUET MENU 150pp (MIN 4)

TO START

SESAME & HONEY FOCACCIA

house-made sesame, honey &
garlic focaccia, smoked butter

GRILLED HOKKAIDO SCALLOPS

nduja butter,
garlic pangrattato

KING PRAWN RISONI

XO butter,
shellfish oil,
tomato powder

STEAK TARTARE

wagyu rump, pomme paillason,
burnt onion cream, condiments,
parmesan, egg yolk

BURRATA

green tomato jam,
apple molasses,
radicchio

MAINS

WHOLE JOHN DORY

shiro miso meuniere,
capers, lemon

COLLINSON & CO DRY AGED TOMAHAWK

four pepper sauce

RICOTTA GNOCCHI

sweet peas, asparagus,
basil pesto, pecorino

SERVED WITH

PANZANELLA SALAD

basil, tamarind,
croutons, goat's curd

TRIPLE-COOKED WAGYU FAT ROASTIES

garlic, rosemary,
smoked sea salt

SAUTÉED ASPARAGUS

sauce gribiche

DESSERT

HATCH

white chocolate passion fruit &
mango, coconut ice cream

TIRAMISU PARFAIT

vanilla & coffee parfait,
Kahlúa dark chocolate ganache,
feuilletine, cacao nibs