

# THE WOODVILLE

## BANQUET MENU 150pp (MIN 4)

### TO START

#### SESAME AND HONEY FOCACCIA

smoked butter

#### GRILLED HOKKAIDO SCALLOPS

mala spice, scallion

#### PRAWN RISONI

house XO,  
coriander

#### WAGYU STEAK TARTARE

pomme paillason, condiments,  
parmesan, egg yolk

#### BURRATA

onion & tomato relish,  
caraway, sorrel leaf

### MAINS

#### DRY AGED MURRAY COD

crab miso butter, blue  
swimmer crab, ikura

#### COLLINSON & CO DRY AGED TOMAHAWK 1.5KG (MBS 3+)

four pepper sauce

#### RICOTTA GNOCCHI

seasonal mushroom,  
parmesan, sage, pine nut

### SERVED WITH

#### APRICOT & FENNEL SALAD

caramelized whey, goat  
fetta, mint

#### TRIPLE-COOKED WAGYU FAT ROASTIES

garlic, rosemary

#### GREEN BEAN

bagna càuda butter,  
aleppo pepper

### DESSERT

#### BANOFFEE DELICE

banana gateaux, caramelised banana,  
banana mousse, toffee glaze, vanilla cream  
fraiche, almond brittle, candid pecan

#### HATCH

white chocolate mousse,  
coconut ice cream, mango &  
passionfruit gel, pandan crumbs