

THE WOODVILLE

BANQUET MENU 150pp (MIN 4)

*Hatch Set menu is a shared experience
and must be ordered uniformly by the entire table.*

TO START

HATCH PARKER HOUSE ROLL

smoked butter

FRIED OCTOPUS

saffron butter, pico de gallo

PRAWN RISONI

house XO,
coriander

WAGYU STEAK TARTARE

burnt onion cream, green
pepper, potato crisps, egg yolk

BURRATA

onion & tomato relish,
caraway, sorrel leaf

MAINS

BLUE MACKEREL MILANESE

whipped spicy cod roe,
brown butter vinaigrette,
pickled onion

DRY AGED WAGYU STRIPLOIN (MBS 6+)

pepper sauce

RICOTTA GNOCCHI

seasonal mushroom,
parmesan, sage, pine nut

SERVED WITH

PEAR & FENNEL SALAD

nashi pear, grapefruit,
fennel, goat fetta, pepitas,
caramelised whey

TRIPLE-COOKED WAGYU FAT ROASTIES

garlic, rosemary

GREEN BEAN

bagna càuda butter,
aleppo pepper

DESSERT

BANOFFEE DELICE

Caramelised banana, toffee,
cream fraiche, candid pecan

LEMON

Lemon mousse, bergamot, burnt
cheesecake ice cream