

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

HOUSE PUMPKIN FOCACCIA

roasted pumpkin butter

FRIED OCTOPUS

saffron butter, pico de gallo

PRAWN RISONI

house XO,
coriander

WAGYU STEAK TARTARE

mapo sauce, pine nut milk,
fried noodle

BURRATA

blood orange, radicchio,
pepitas, mandarin &
salted caramel

MAINS

PIPI & MUSSELS EN PAPILLOTE

yamba prawn bisque, pepper,
sourdough

DRY AGED WAGYU STRIPLOIN (MBS 6+)

pepper sauce

RICOTTA GNOCCHI

parmesan cream,
sugar snap peas,
parmesan crisps

SERVED WITH

NECTARINE SALAD

wild rocket, lemon ricotta,
almond & golden raisin

TRIPLE-COOKED WAGYU FAT ROASTIES

garlic, rosemary

BURNT RADISH

tahini, black
sesame sablé

DESSERT

IRISH WHISKY

smoked whisky caramel,
stout ice cream, hazelnut tuile

HATCH

white chocolate, mango,
passionfruit, coconut ice cream