

Starters

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| A Little Taste of The Mediterranean | 28 |
| Burrata Mozzarella, served with slow roasted tomato & basil, fire roasted bell peppers & sunflower seeds in garlic oil & Parma ham. All drizzled with premium olive oil | |
| Smoked Tasmanian Salmon | 28 |
| Served with rocket, capers, horseradish, shallots, lemon & toast points | |
| Tuna & Spanner Crab Tartare | 32 |
| A base of avocado, orange, shallot & coriander topped with sweet spanner crab & sashimi-grade tuna. Finished with sour cream & salmon roe | |
| Australian Wagyu Beef Tenderloin Carpaccio | 34 |
| MB 4-6 Australian Wagyu tenderloin, rocket leaves, shaved Parmesan cheese & seasoning | |
| Sautéed Garlic Prawns | 34 |
| Tiger prawns finished with Gewürztraminer, sofrito & garlic flakes enhanced by a dash of lobster bisque | |
| Foie Gras | 34 |
| Seared French duck liver, toasted homemade brioche, apple compote, assorted seasoning salts & organic black pepper | |
| Jumbo Prawn Cocktail | 34 |
| Served with cocktail sauce & lime | |
| Colossal Crab Lumps | 34 |
| Hand picked, served over a bed of iceberg lettuce, Louis dressing, mustard mayonnaise & lemon | |
| Steak Tartare | 36 |
| Handcut steak tartare, served with capers, shallots, horseradish, gherkins, chives, spring onion, sour cream & avruga caviar | |
| Jumbo Lump Crab Cake | 36 |
| Served with mustard mayonnaise, tartare sauce, lime & coleslaw | |
| Broiled Georges Bank Sea Scallops | 38 |
| Wrapped in applewood smoked bacon, served with mango chutney & topped with salmon roe | |
| Spanish Ham Selection | 38 |
| Served with sun dried tomatoes, olives, artichokes, piquillo peppers with Feta cheese & focaccia crackers <i>Torreon, Salamanca, 100% Iberico</i> <i>Aged for 20 to 24 months</i> <i>Aged for 30-36 months, Bellota Reserva</i> | |

Our Oyster Selection

Half dozen of jet fresh oysters on the shell from the coldest water around the world

Natural on the Half Shell 38

Served with Mignonette sauce, Tabasco & lemon

Kilpatrick 44

Classic: onions, bacon, thyme & Worcestershire sauce

Soups

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| Cream of Forest Mushroom | 23 |
| Creamy & smooth served with garlic croutons, Parmesan cheese & truffle oil | |
| French Onion Soup | 23 |
| Served with French baguette crouton & Gruyère cheese | |
| Lobster Bisque | 28 |
| Our classic at Woolloomooloo, finished with a dash of Cognac & lobster meat | |

Salads

Our Caesar Selection

All completed with Grana Padano shaves, croutons & bacon bits

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| Classic | 23 |
| With Grilled Chicken Breast | 27 |
| With Mixed Seafood | 29 |
| Scallops, prawns, crabmeat & smoked salmon | |

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| Garden Salad | 19 |
| Mix of greens, cucumber, Kalamata olives, cherry tomatoes & paper thin red onion, all tossed with mustard vinaigrette dressing | |
| Centre Cut Iceberg Lettuce with Blue Cheese | 22 |
| Crispy bacon, premium olive oil, diced tomato & spring onion | |
| Cobb Salad | 25 |
| Chicken, crisp romaine, tomato, avocado, hard boiled eggs, bacon bits & Grana Padano cheese, all tossed with blue cheese dressing | |
| Centre Cut Iceberg Lettuce with Jumbo Lump Crab | 30 |
| Louis dressing, premium olive oil & diced tomato | |
| Woolloomooloo Tuna Niçoise | 30 |
| Tuna steak, young potato, olive tapenade, French bean, hardboiled egg, tomato & mix of greens tossed with mustard vinaigrette dressing | |
| Woolloomooloo Salad | 32 |
| Char-grilled filet mignon, romaine, baby spinach, button mushrooms, heart of palm & cherry tomato tossed with mustard vinaigrette & truffle oil | |

From the Butchers Block

Each steak has been handpicked & cut in house before being expertly seared on our 1800°F broiler

All steaks are served with the following sauces

Au Jus Peppercorn Mushroom Red Wine Madeira

Australian Angus Beef Selection

Grass fed, Homestead Beef, Warrnambool, Victoria

Filet Mignon, Centrecut, 10-ounce 64

350-day grain fed, Angus beef, 2-3 weeks wet aged, Margaret River City Farms, Perth

Tomahawk (limited availability) 16 per 100g
Whole rib with steak

Australian Black Angus Beef Selection

120-day grain fed, 4-6 weeks wet aged, 1824, Emerald, Queensland

Sirloin, 12-ounce 67

120-day grain fed, 4 weeks wet aged, Augustus, Stanbroke, Queensland

Rib Eye, 12-ounce 70

Woolloomooloo Steak, 12-ounce 74
Rib eye steak marinated with Cajun spice

120-day grain fed, 2-3 weeks wet aged, B&J, Victoria

Porterhouse, 20-ounce 96

Australian Wagyu Beef Selection

500-day grain fed, full blood Wagyu beef, 4 weeks wet aged, Mayura Station, Lime Coast, Southern Australia

Wagyu Tomahawk (limited availability) 22 per 100g

USDA Prime Beef Selection

150-day grain fed, 2-3 weeks wet aged, Greater Omaha Packing Co., Nebraska, USA

Striploin, 12-ounce 79

Rib Eye, 12-ounce 84

Other Specialties

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| Ricotta & Spinach Ravioli | 38 |
| Served with butter & Parmesan liaison, house tomato sauce & fresh basil | |
| Roasted Spatchcock Chicken | 50 |
| Served with morel & chanterelle sauce | |
| Pan Seared Barramundi Fillet | 58 |
| Served with lime, over crushed Idaho potato & tomato sauce with olive oil & capers | |
| Grilled Tasmanian Salmon Fillet | 60 |
| Served with thinly sliced carrot and zucchini, broad beans, bean sprouts in lemon rice vinegar & soy sauce | |
| Dorper Lamb Cutlets | 72 |
| Crusted with persillade & served with red wine sauce | |
| Beef Wellington, 8-ounce | 76 |
| Australian filet mignon with mushroom duxelle, wrapped in Parma ham, topped with Foie Gras & wrapped with puff pastry. Served with red wine Madeira sauce | |

Sides

Potatoes / Starch

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| Hash Brown | 16 |
| Baked Idaho Potato | 16 |
| With sour cream, spring onions & bacon | |
| Lyonnaise Potatoes | 16 |
| Mashed Potato | 16 |
| Sautéed Kipfler Potatoes | 16 |
| French Fries | 16 |
| Truffle Macaroni & Cheese | 18 |

Vegetables

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| Sautéed Onions | 14 |
| Side Salad | 14 |
| Green salad or Caesar salad | |
| Sautéed Wild Mushrooms in garlic butter | 14 |
| Sautéed Spinach with Mushrooms | 14 |
| Steamed Broccoli | 16 |
| Creamy Corn | 16 |
| Creamy Spinach | 16 |
| Steamed Asparagus with Hollandaise sauce | 19 |
| Grilled Asparagus with Hollandaise sauce | 19 |

Desserts

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| Italian Gelato | 16 |
| Classic vanilla, caramel, chocolate & raspberry sorbet | |
| Crème Brûlée | 19 |
| Served with fresh mint, strawberries & blueberries | |
| Pavlova | 20 |
| Served with Chantilly cream, fresh fruits & passion fruit coulis | |
| Apple Crumble | 20 |
| Served with vanilla gelato & custard sauce | |
| Bread & Butter Pudding | 21 |
| Freshly baked vanilla bread pudding, pastry cream, homemade praline & classic vanilla gelato | |
| Chocolate Marquise | 21 |
| Soft chocolate marquise served with custard sauce & toasted pistachios | |
| Woolloomooloo Lemon & Lime Pie | 22 |
| Topped with Italian meringue & served with orange chips & vanilla tuile | |
| Woolloomooloo Cheesecake | 23 |
| Traditional uncooked Philadelphia cheesecake served with red berry compote & yoghurt sorbet | |
| Soufflé | 24 |
| Flavors to choose from: chocolate, raspberry, passion fruit & Grand Marnier | |
| Woolloomooloo Hot Chocolate Cake | 30 |
| With a warm liquid centre & classic vanilla gelato | |
| Cheese Board (For Two) | 34 |
| Grana Padano, Raclette, Totara Aged Cheddar & Lighthouse Blue Brie All served with crackers, nuts, raisins & sliced apples | |