

WILLO



Sydney Rock Oyster - Serve W/ Lemon Granita **38 | 68**

+ Aged Chardonnay Mignonette **+6**

House Baked Black Garlic Sourdough / Truffle Butter **5.50ea**

Caramelized Onion Croquette / Gruyère Cheese / Black Garlic Puree (V) **8ea**

Hand-dived Hokkaido Scallop / Jerusalem Artichoke Puree / Chilli Oil **12ea**

MB4+ Wagyu Intercostal Skewers/ Sesame BBQ Glaze **14ea**

Zucchini Flower / Stuffed Ricotta / Truffle Honey (3) (V) **27**

Tiny Bird Nest / Chorizo Cream / Spicy Salami / Italian Meringue (3) **24**

Hand Crafted Burrata / San Daniele Prosciutto / Hazelnut (V) **29**

Gambas al Ajillo / U6 Skull Island King Prawn / Chilli / Garlic Chip (3) **48**

King Fish Ceviche / Yuzu Dressing / Citrus Fruit / Sesame **28**

Bucatini / Blue Swimmer Crab Meat / King Prawn / Baby Spinach / Chilli **48**

Hand-Made Pumpkin Ravioli / Burnt Butter / Amaretti Biscuits / Sage (V) **44**

Roast Chicken / Siracha Butter / Pearl Onion / Grilled Chilli (GF) **52**

Slow Roasted Lamb Shoulder / Harissa / Pomegranate / Mint (GF) **48**

200g MBS 3+ Tenderloin | Sautéed Mixed Spring Mushroom (GF) **54**

350g Scotch Fillet | Ranger Valley NSW (GF) **62**

Wagyu Striploin 250g MBS 9+ | Phoenix | Queensland (GF) **95**

+Mushroom Sauce **+4**

+ Pepper Sauce **+4**

Crispy Eggplant / Sweet & Sour Caramelize / Fermented Chilli (V) **16**

Sautéed Fioretto Cauli Blossom / Garlic Confit / Chilli (GF,V) **16**

Green Leaf Salad / Herb Butter Milk Dressing / Potato Crumb (V) **15**

Fries | Truffle Fries / Rosemary Seasoning / Aioli (V) **12 | 14**

Crispy Baked Potatoes / Eschalot / Sour Cream / Chives (V) **16**

This is a seasonal menu and it will feature a rotation of fresh produce from our kitchen.

Groups of 8 guests and above will be required to dine on our chefs menus.

Please note there is a 10% surcharge applies on Sundays and 15% surcharge on all Public Holidays. A service charge of 10% will be added to the tables of 8 or more people .

Please note no split bill policy for group of 8 or more.