

WILLO

CHEF'S MENU

128 PER PERSON

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

Housemade TAS Black Garlic Sourdough / Truffle Butter

Hand-dived Hokkaido Scallop / Jerusalem Artichoke Puree / Chilli Oil

Zucchini Flower / Stuffed Ricotta / Truffle Honey

King Fish Ceviche / Yuzu Dressing / Citrus Fruit / Sesame

Gambas al Ajillo / U6 Skull Island King Prawn / Chilli / Garlic Chip

MB4+ Wagyu Skewers / Sesame BBQ Glaze / Crisp Rice Puff

350g Scotch Fillet / Ranger Valley NSW

Crispy Baked Potatoes / Eschalot / Sour Cream / Chives

Green Leaf Salad / Herb Butter Milk Dressing / Potato Crumb

Pavlova / Passionfruit Sorbet / Mixed Berries (Served with smoked Ice)

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 Monday to Saturday. Groups of 8 and above are to dine on the Chef Menu.

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

