



WGS Special Lunch Menu

28 March to 24 April
\$56++ per person

1st Course

Wild Mushroom Soup

Truffle cream, garlic croutons, chives

2nd Course

Poached Tasmanian Salmon

Quinoa, tomato & avocado salad, lemon aioli

3rd Course

Australian Grass Fed Filet Mignon

Mashed potato, red cabbage puree, green beans & red wine jus

4th Course

Vanilla Cheesecake

Strawberry salad

*Last update by ZN on 2016/03/05

Event Organiser



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WOOLOO
MOOLOO
steakhouse

WGS Special Dinner Menu

28 March to 24 April

\$138++ per person

Wine Pairing additional \$40++ per person

1st Course

Cauliflower & Celeriac Soup

Basil pesto

Bisol, Crede, Prosecco, Italy

2nd Course

Confit Duck Salad

Warm green beans, spinach, roasted beetroot, goats cheese & walnuts

Maison Nicolas Perrin, Crozes Hermitage, Rhône Valley, France

3rd Course

Blue Swimmer Crab Cake

Green pea, fetta & rocket

Joseph Drouhin, Premier Cru, Chablis, Burgundy, France

4th Course

Australian Grass Fed Filet Mignon

Sautéed potatoes, thyme roasted mushrooms, baby carrots, red wine jus

Domain Barons de Rotshchild (Lafite), Le Dix de Los Vascos, Cabernet Sauvignon, Colchagua, Chile

5th Course

Mascarpone Panna Cotta

Berry salad

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