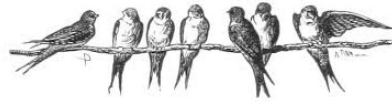


WILLO



Sydney Rock Oyster **30 / 60**
+Yuzu Granita **+6**
+ Aged Chardonnay Mignonette **+4**

House Baked Black Garlic Sourdough / Truffle Butter **5.50ea**
San Daniele Prosciutto Wrap with Local Rocket / Hidden Valley Ricotta (GF) **8ea**
Whipped Goat Cheese / Crispy Thin Ciabatta / Lemon **12**

Zucchini Flower / Stuffed Ricotta / Truffle Honey (3) (V) **27**
Handcrafted Burrata / Seasonal Fruit Salad / 30 Months Prosciutto (GF) **24**
Ruby Snapper Ceviche / Lime Caviar / Lemon Preserve / Chilli (GF) **28**
MB4+ Wagyu Skewers/ Sesame BBQ Glaze / Chervil **16ea**

Double Baked Gruyère Soufflé / Cheddar / Chives (V) **28**
Charred Grilled U6 King Prawn / Phu Quoc Pepper / Horseradish (3) (GF) **48**
Handmade Girasoli / Blue Swimmer Crab / Skull Island Prawn / Lemon Butter **44**
Creamy Lemon Orzo / Whipped Ricotta / Pecorino (V, GF) **40**

Dry Aged Black Pork Chops / Celeriac Purée / Tuscan Kale / Macadamia (GF) **42**
Spatchcock / Chermoula / Toun / Smoke Garlic Chilli Sauce(GF) **46**
Slow-Roasted Lamb Shoulder / Harissa / Pomegranate (GF) **48**

350g Scotch Fillet | Ranger Valley NSW (GF) **58**
Wagyu Striploin 300 gram MB 7+ | Darling Down (GF) **84**
+Mushroom Sauce **+4**
+ Pepper Sauce **+4**

Charred Carrots / Smoked Labne / Buckwheat / Mandarin (V) **13**
Sautéed Green Bean / Garlic Confit / Chilli / Gremolata (V, GF) **14**
Green Leaf Salad / Whipped Cheese / Cava Maple Dressing (V, GF) **16**
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 10 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 10 or more people.
Please note no split bill policy for group of 8 or more.