

WILLO

CHEF'S MENU

120 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

MB3+ Black Angus Tenderloin Tartare / Pecorino / Chives / Brioche
Zucchini Flower / Stuffed Ricotta / Truffle Honey

Ruby Snapper Ceviche / Lime Caviar / Lemon Preserve / Chilli
Handcrafted Burrata / Seasonal Fruit Salad / 30 Months Prosciutto
MB4+ Wagyu Skewers / Scallions / Sesame BBQ Glaze / Chervil

350g Scotch Fillet / Ranger Valley NSW

Charred Carrots / Smoked Labne / Buckwheat / Mandarin

Green Leaf Salad / Whipped Cheese / Cava Maple Dressing

Whipped Panna Cotta / 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 10 or more people Monday to Saturday. Groups of 10 and above are to dine on the Chef Menu.

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

