

WILLO



Sydney Rock Oyster **30 | 60**

+ Aged Chardonnay Mignonette **+4**

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

Wagyu Bresaola MB9+ / Toasted Brioche / Olives Whipped Butter **8ea**

Hand-dived Hokkaido Scallop / Jerusalem Artichoke Puree / Chilli Oil **10ea**

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

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

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

Double Baked Gruyère Soufflé / Cheddar / Chives (V) **28**

Charred Grilled U6 King Prawn / Phu Quoc Pepper / Horseradish (3) (GF) **45**

Squid Ink Linguine Alla Cartoccio / Bug Meat / King Prawn / Calamaries **48**

Hand-Made Gnocchi / Pomodoro / 125gr Burrata / Potato Crumb (V) **42**

Veal Cutlet Milanese / Burnt Butter / Cherry Tomatoes **52**

Spatchcock / Chermoula / Toun / Smoke Garlic Chilli Sauce (GF) **46**

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

Zuppa di Pesce / King Prawn / Mussels / Calamari / Market Fish / Chilli / Basil **68**

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 Cabbage / Miso Glaze / Bonito Flakes (GF,V) **14**

Sautéed Broccolini / 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 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.