

# 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**

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

**Zucchini Flower / Stuffed Ricotta / Truffle Honey**

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

**Charred Grilled U6 King Prawn / Phu Quoc Pepper / Horseradish**

**MB4+ Wagyu Skewers/ Scallions / Sesame BBQ Glaze / Chervil**

**350g Scotch Fillet / Ranger Valley NSW**

**Crispy Baked Potatoes / Eschalot / Sour Cream / Chives**

**Green Leaf Salad / Herb Butter Milk Dressing / Potato Crumb**

**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.*

