

WILLO

Sydney Rock Oyster - Serve W/ Lemon Granita **38 | 68**

+ Ponzu Mignonette **+6**

Appetizer
Miche Black Garlic Sourdough / Truffle Butter **6.5ea**
MB9+ Wagyu Bresaola TNT / Whipped Manchego DOB **7ea**
Hand-dived Hokkaido Scallop / Jerusalem Artichoke Puree / Chilli Oil **11ea**
MB4+ Wagyu Intercostal Skewers/ Sesame BBQ Glaze **14ea**

Entree
Zucchini Flower / Stuffed Ricotta / Truffle Honey (3) (V) **27**
Tiny Bird Nest / Chorizo Cream / Spicy Salami / Whipped Meringue (3) **27**
Stracciatella / Heirloom Tomatoes / Fennel Jam / Aleppo Pepper (V,GF) **26**
Gambas al Ajillo / U6 Skull Island King Prawn / Chilli / Kaffir Lime (3) **48**
Raw Tuna and King Fish / Citrus Fruits / Fermented Chilli Oil **34**

Main
Saffron Fettucine / Blue Swimmer Crab & Prawn / Sundried Tomatoes **44**
Fish Of The Day / Fennel Puree / Lotus Crumb and Mixed Leaf (GF) **42**
Roast Chicken / Siracha Butter / Baby Corn / Grilled Chilli (GF) **56**
Slow Roasted Lamb Shoulder / Harissa / Pomegranate / Mint (GF) **48**

From The Grill
Grilled Leek / Veg XO / Macadamia / Celeriac Puree (GF,V) **38**
Organic Pork Belly / Celeriac Puree / Chestnut Mushroom (GF) **40**
350g Scotch Fillet | Ranger Valley NSW (GF) **62**
+Mushroom Sauce **+4**
+ Pepper Sauce **+4**

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