

WAGYU EXPERIENCE

CURED	Wagyu tenderlion tartare MS 6-7+ with egg puree & crispy potato
BBQ	MS 8-9+ Sher Wagyu Rump & pork skewers with caramelised onion, confit garlic & mustard emulsion
SLOW COOKED	Sher Wagyu Beef Cheek MS 6-7+ with crushed tomato, rocket & kale, stracciatella & grana padano
CHAR GRILLED	Sher wagyu Porterhouse MS 8+
SAUCES	Truffle & mushroom jus Red capsicum chermoula Onion & mustard sauce Sundried tomato & olive salsa
SIDES	Potato & celeriac gratin Harissa corn ribs Citrus, fennel & radicchio salad with mustard dressing
WINE MATCH	Wild Duck Creek 'springflat' Shiraz Heathcote, Victoria 375ML OPTIONAL EXTRA \$80 IF ORDERED
DESSERT	Tiramisu della nonna

125PP | INCLUDES WAGYU EXPERIENCE + DESSERT

Please notify us of any dietary requirements when ordering