# WESTHOLME

## OAK ROOM SUNDAY ROAST

SOURDOUGH & MARMITE BUTTER

#### **SNACKS**

SHORT RIB CROQUETTE (S) CHIP TARTAR (E)

## **SHARING STARTERS**

ENDIVE SALAD (D, N)

Blue cheese dressing, daikon, sourdough crips

LOBSTER AND BONE MARROW (SF)

Lobster, chimichurri, parsley crumb

WESTHOLME WAGYU CARPACCIO (E)

Westholme wagyu striploin 6-7, confit & cured egg yolk, balsamic mushrooms

## LOCAL DIBBA BAY OYSTERS (SF)

Selection of sauces & accompaniments

#### SIGNATURE ROAST

WESTHOLME WAGYU SHARING BOARD

WESTHOLME WAGYU FLANK GRADE 4-5 WESTHOLME WAGYU OYSTER BLADE 4-5

#### MAIN COURSE

PLEASE SELECT 1

WESTHOLME WAGYU RUMP

LAMB PIE (G)

Wild mushrooms, nuts

**ROAST CHICKEN** 

Bread sauce

SIGNATURE BEEF WELLINGTON

Available for tables with a minimum of 4 people

Reservation is required

## **VEGETARIAN ROAST**

ROASTED LION'S MANE (D, E)

Yorkshire pudding | Roasted potatoes | Cauliflower cheese | Green beans

Broccoli | Watercress salad | Horseradish sauce

#### SHARING SIDE DISHES

Yorkshire pudding | Cauliflower cheese | Roast potato | Green beans Roasted root vegetables | Gravy | Horseradish sauce

### SHARING DESSERTS

ETON MESS (D, E, G)

Berries sauce, mixed berries, chantilly, meringue

BLACK FOREST PROFITEROLES (D, E, N)

Sour cherry, vanilla cream, chocolate fudge

ORANGE & DATE PUDDING (D, E, N)

Toffee sauce, vanilla ice cream

WALNUT TURTLE CHEESECAKE (N, D)

Cream cheese, walnut crust, salted caramel

