

TORO VINO

A NIGHT OF WAGYU & WINE

FROM MUDGE TO THE MOUNTAINS

Great dinners begin with great ingredients.

This evening brings together two regional producers with a shared belief in craftsmanship, hospitality and provenance.

Nestled in the vineyards of Mudgee, Gooree park has spent generations producing premium Wagyu and cool-climate wines.

Here in the Blue Mountains, Taqueria Arriba draws inspiration from Filipino and Mexican traditions, reimagined through Australian produce.

Together, we've created
TORO y VINO.

A menu that celebrates the whole Wagyu, from humble cuts to prized steaks, paired with wines grown from the same land.

CHICHARRÓN

A playful beginning to our head-to-tail journey.

Oxtail & Lengua
Rice crisp & salsa macha

KILAWIN

A Filipino classic, reimagined.

Tenderloin
Pinakurat emulsion, pickled jicama,
& blue corn tostadas

CALDERETA

A familiar comfort dish, refined one element at a time.

Short Rib
Roasted pepper sofrito, potato pavé,
liver parfait & caldereta jus.

ADOBO

The finest cut, finished with the soul of Adobo.

Striploin
Smoked onion & Shiraz adobo glaze
Served with Mixed Grains & Spring Pea Salad

UBE y COCO

A nostalgic finale inspired by the flavours of home.

Ube flan, latik caramel & crumbs,
fresh young coconut & coconut ice cream



THANK YOU