

WOOD CUT

Please note, all special festive offers including set menus, a la carte menus and special price menus are not to be used in conjunction with any other discount or offer.

Menu subject to changes. Should you have any special dietary requirements or allergies, please inform your waiter. We will endeavour to accommodate your dietary needs, however due to the potential of trace allergens, we cannot guarantee completely allergy-free dining experiences.

Please note a 0.85% surcharge applies for all credit card transactions. A 15% surcharge applies on Public Holidays. An additional service fee of 10% applies to bookings of 10 people or more.



CHRISTMAS WATTLE MENU

\$180PP

(Menu only available during December)

Wood oven bread

Cooked prawns on ice, classic seafood sauce

Sydney rock oysters, Yuzu kosho mignonette

Burrata, nectarines, basil seed dressing, basil

Crab cakes, hemp seeds, saltbush, oyster mayonnaise

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Maremma spiced duck, sour cherries, walnuts

Wood grilled Rangers Valley black angus beef

Red velvet lettuce, salad cream

Hasselback potatoes, burnt onion

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Crisp meringue, fresh mangoes, passionfruit, vanilla cream

Tasmanian cherries on ice

