

# W O - D C O U T

*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 10% surcharge applies  
on Sundays. A 15% surcharge applies on all Public Holidays (one surcharge fee of 15% if Public Holiday  
falls on a Sunday). An additional service fee of 10% applies to bookings of 10 people or more.*



WOOD OVEN BREADS

Pioik's bakery ferment sourdough, cultured butter	8
Miche boule, cultured butter, red gum smoked salt	15
Grilled Tasmanian black garlic bread	12

COLD SEAFOOD COUNTER

Oysters   Sydney Rock   Pacific	7 ea
Tiger prawns 200g, classic seafood sauce	32
Cooked bugs, classic seafood sauce	46
Cold seafood stand	Small 95   Large 160
Seafood sauce   Chickpea miso mayonnaise   Yuzu koshō mignonette	
Caviar   potato crisps, lemon cream, maple	
N25 Oscietra	30g 190   50g 310
N25 Kaluga	30g 210   50g 370
Warm griddle cake, lemon cream, chives, N25 caviar	5g 35 ea
Yarra Valley salmon roe	50g 59

RAW, CURED AND COOKED SEAFOOD

Raw fish plate, apple, capers, apple vinegar dressing	40
Pearl meat, white soy, sunrise lime, ginger, sea succulents	40
Crab cakes, hemp seeds, saltbush, oyster mayonnaise	28
Skull Island tiger prawns, fermented chilli, macadamia, lime	39

RAW, CURED AND COOKED MEATS

Woodcut selection of cured meats, mustard fruits, pickles	48
Grilled raw beef, salted duck egg, laver sheets, radish	36
Wood roasted lamb coils, parsley, barrel aged feta, sumac	33
"Brick" chicken, fragrant lime, barberries, grapes	28



SALAD WALL AND VEGETABLE COUNTER

Herb and citrus marinated olives, Woodcut olive oil	9
Woodcut smoked and spiced roasted nuts	9
Watercress, spinach, fried garlic, red quinoa, sweet onion	17
Burrata, nectarines, basil seed dressing, basil	29
Beans and greens, whipped parmesan, rye crisp	27
Lipstick peppers, red pepper oil, capers, olives	24

ASH GRILL

Abrolhos Island scallops, roasted cauliflower, aged pancetta	29
Wagyu beef skewer, rose harissa, spiced salt, pistachio, mint	22 ea
Veal tongue skewer, caper sauce, nasturtium	24 ea
Halloumi, Malfroy's honey, thyme, apricots	28
Shiitake mushrooms, shiso, seaweed, mushroom butter	19
Octopus, potatoes, whipped anchovies, oregano, nduja	36

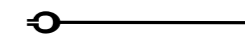
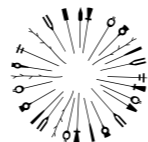
STEAM KETTLES

Zucchini, zucchini flowers, curd, buckwheat shells, pecorino, rocket	35
Native live pippies, vadouvan, roasted chickpeas, curry leaves	49
Portarlinton mussels, aromats, bottarga cream, wood fired bread	43

THE PRODUCER'S CUT

*O'Connor Beef | South Gippsland VIC*  
 For over 25 years The O'Connor Family has been producing some of Australia's best beef. Their cattle graze on nutrient rich clover and rye grass providing a diet full of protein, vitamins and minerals.

Steak tartare, brioche fingers, parmesan, rocket 21  
 O'Connor 5+ Angus Tomahawk 1.6kg 390



WOOD OVEN

Southern rock lobster, kombu butter	Half 140   Whole 260
John Dory, soft herbs, green olives, lemon	85
Maremma spiced duck, sour cherries, grilled blueberries, walnuts	70
Squash flowers, Randall organic rice, sheep's yoghurt, vine leaves	40

WOOD GRILL

Kingfish, romesco sauce, almonds, witlof	60
Margra lamb, bone in rack, lentil vinaigrette	70

Stone Axe Full Blood 9+ Wagyu   New England NSW	
Sirloin steak 9+ 200g	180
Rib eye, Butcher's cut 9+ 500g	320

Shiro Kin Full Blood 9+ Wagyu   Darling Downs QLD	
Rump cap 9+ 250g	95

Wagyu Black Angus cross 6+   Jugiong NSW	320
Rib eye, bone in Delmonico cut 800g	

Rangers Valley Black Angus   Glen Innes NSW	
Black Market T/bone 1kg	295
Black Market sirloin, bone in 600g	165
Black Market flank steak 250g	80

Premium grass fed   South Gippsland VIC	
O'Connor sirloin, bone in dry aged 400g	85
Centre cut eye fillet 200g	70

Béarnaise sauce   Paris butter   Veal jus   Green peppercorn sauce	5 ea
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SIDE DISHES

Red velvet lettuce, Woodcut salad cream, miche crumb	15
Wilted spinach, brown butter, fried garlic	15
Ash grilled tied beans, piquillo peppers, yoghurt	16
Baked ancient grain macaroni, taleggio, aged pancetta	20
Hasselback potato, burnt onions, herb oil	18
Skin on chips	13