

WOOD CUT

Seafood Country of Origin: (A) Australia, (I) Import, (M) Mixed. Crown participates in country of origin labelling for seafood. Due to a temporary shortage or change in our seafood supply, the seafood's country of origin may change. Further information can be found at the restaurant. 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. A 1.15% surcharge applies for all credit card transactions. Please note a weekend surcharge of 10% on Saturdays and 15% on Sundays applies. A 15% surcharge applies on all Public Holidays.



SILVER WATTLE MENU

\$165PP

Wood oven bread

Raw fish plate, apple, capers, apple vinegar dressing (A)

Burrata, radicchio butter, bitter leaves, pine nuts, aged balsamic

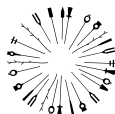
Crab cakes, hemp seeds, saltbush, oyster mayonnaise (A)

Wood grilled kingfish, romesco sauce, almond, witlof (A)

Galician Pasture fed T/bone 1kg

Side dishes for the table

Desserts from the Woodcut pastry kitchen





CEDAR WATTLE MENU

\$195PP

Wood oven bread

Woodcut selection of cured meats, mustard fruits, pickles

Burrata, radicchio butter, bitter leaves, pine nuts, aged balsamic

Crab cakes, hemp seeds, saltbush, oyster mayonnaise (A)

“Brick” chicken, fragrant lime, barberries, grapes

Halloumi, Malfroy’s honey, thyme, figs

Squash flowers, organic rice, sheep’s yoghurt, vine leaves

Galician Pasture fed T/bone 1kg

Side dishes for the table

Desserts from the Woodcut pastry kitchen





GOLDEN WATTLE MENU

\$220PP

Wood oven bread

Cold seafood on ice, condiments (A)

Raw fish plate, apple, capers, apple vinegar dressing (A)

Crab cakes, hemp seeds, saltbush, oyster mayonnaise (A)

Bay of Plenty John Dory, soft herbs, green olives, lemon (I)

Octopus, potatoes, whipped anchovies, oregano, nduja (A)

Lipstick peppers, red pepper oil, capers, olives

Galician Pasture fed T/bone 1kg

Side dishes for the table

Desserts from the Woodcut pastry kitchen





BLACK WATTLE MENU

\$305PP

Wood oven bread

N25 caviar, potato crisps, lemon cream (I)

Cold seafood on ice, condiments (A)

Raw fish plate, apple, capers, apple vinegar dressing (A)

Eastern rock lobster, wood roasted, kombu butter (A)

Galiciana Pasture fed T/bone 1kg

Side dishes for the table

Desserts from the Woodcut pastry kitchen

Petit fours

