

WOOD CUT

*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 1.15% 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	16
Grilled Tasmanian black garlic bread	14

COLD SEAFOOD COUNTER

Oysters Sydney Rock Pacific	7.5 ea
Tiger prawns 200g, classic seafood sauce	35
Cooked bugs, classic seafood sauce	46
Cold seafood stand	Small 100 Large 165
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	42
Crab cakes, hemp seeds, saltbush, oyster mayonnaise	32
Skull Island tiger prawns, fermented chilli, macadamia, lime	40

RAW, CURED AND COOKED MEATS

Woodcut selection of cured meats, mustard fruit, pickles	50
Grilled beef tartare, enoki mushrooms, ponzu, fragrant leaves	37
Wood roasted lamb coils, parsley, barrel aged feta, sumac	34
“Brick” chicken, fragrant lime, barberries, grapes	30



SALAD WALL AND VEGETABLE COUNTER

Herb and citrus marinated olives, Woodcut olive oil	10
Woodcut smoked and spiced roasted nuts	10
Watercress, spinach, fried garlic, red quinoa, sweet onion	17
Burrata, spring vegetable salad, agrodolce, first press olive oil	32
Jerusalem artichokes, mushrooms, whipped almonds, black cabbage	32
Lipstick peppers, red pepper oil, capers, olives	25

ASH GRILL

Wagyu beef skewer, rose harissa, spiced salt, pistachio, mint	24 ea
Veal tongue skewer, caper sauce, nasturtium	24 ea
Halloumi, Malfroy’s honey, thyme, figs	32
Shiitake mushrooms, shiso, seaweed, mushroom butter	26
Octopus, potatoes, whipped anchovies, oregano, nduja	39

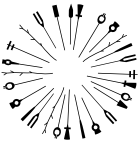
STEAM KETTLES

Zucchini, zucchini flowers, curd, buckwheat shells, pecorino, rocket	36
Native live pippies, vadouvan, roasted chickpeas, curry leaves	49
Portarlington mussels, aromats, bottarga cream, wood fired bread	44

THE PRODUCER’S CUT
CHAUVEL PUREBRED CITRUS FED WAGYU

Chauvel purebred citrus fed wagyu cattle are fed a 20% ration of citrus pulp supplied by the local juice factory in Warwick, which has positive health benefits. This reduces the melting point of the intramuscular fat, creating delicious beef with a unique mouthfeel, resulting in some of Australia’s greatest wagyu.

Old Fashioned Wagyu “fat washed” Solera Rye, bitters, sherry	32
Steak tartare	14 ea
Rump 7+, Jerusalem artichokes and horseradish cream, citrus ash	
Ash grilled tri tip 7+ skewer, warm oyster dressing	26 ea
Rump cap, 9+ 250gr	110
Bone in sirloin 7+ 500gr	180
Rib eye 7+, bone in Delmonico, 800gr	320
<i>Chauvel wagyu steaks are served with sauce Maltaise and citrus</i>	



WOOD OVEN

Southern rock lobster, kombu butter	Half 165 Whole 330
John Dory, soft herbs, green olives, lemon	85
Maremma spiced duck, rhubarb, softened dates	75
Squash flowers, Randall organic rice, sheep’s yoghurt, vine leaves	43

WOOD GRILL

Swordfish, hazelnut picada, spigarello	65
Lamb Saddle, spinach, lentil vinaigrette, mustard fruits, caper leaves	70
Stone Axe Full Blood 9+ Wagyu New England NSW	
Sirloin steak 9+ 200g	190
Rib eye, Butcher’s cut 9+ 500g	335
Shiro Kin Full Blood 9+ Wagyu Darling Downs QLD	
Rump cap 9+ 250g	110

Rangers Valley Black Angus Glen Innes NSW	
Black Market T/bone 1kg	300
Black Market sirloin, bone in 600g	175
Black Market flank steak 250g	80

O’Connor Beef South Gippsland VIC	
Bone in sirloin, dry aged, grass fed 400g	95
Centre cut eye fillet, grass fed 200g	85
Tomahawk 5+ 1.8kg	410

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	18
Baked ancient grain macaroni, taleggio, aged pancetta	24
Hasselback potato, burnt onions, herb oil	19
Skin on chips	15