

W O = D C 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.*



PASTRY KITCHEN

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| Burnt lemon meringue pie, mascarpone cream, oat biscuit, lemon curd | 22 |
| Baked caramel, pears, burnt pear, hot butter pine nuts | 23 |
| Perfumed fruits, piel de sapo, melon sorbet, golden kiwi, citrus ash | 22 |
| Set Valrhona chocolate, berries, blackberry sorbet, liquorice basil | 23 |

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| Petit fours | 18 |
| <i>Malfoy's beehive, cacao pod, pate de fruit, macaron</i> | |

CHEESE

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| Choice of 2 artisanal cheeses, smoked honeycomb, saba, dried organic fruit | 27 |
| Additional cheeses | 10 ea |

AUSTRALIAN SELECTION

Holy Goat La Luna baby Crottin | Sutton Grange, VIC | *Single Origin goat's milk made exclusively for Woodcut in the French tradition using French straw*

Long paddock Blue Stone | Castlemaine, VIC | *Blue cow's milk*

Long paddock Iron Bark | Castlemaine, VIC | *12 month aged Alpine style Semi Hard cow's milk*

INTERNATIONAL SELECTION

Serafina Gouda | Holland | *Hard cow's milk*

Brillat Savarin Selected by Will Stud | France | *Triple cream cow's milk*



COFFEE

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|---|-------|
| Coffee – Organic Rainforest Alliance by Vittoria Coffee | 6 |
| <i>For every kilo of Vittoria Organic Coffee sold, Vittoria Coffee donates \$1 to OzHarvest</i> | |
| Skimmed Almond Oat Soy | add 1 |

TEA

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| Tea – Premium Selection by TWG 1837 | 6 |
| English breakfast Earl Grey Prestige Sencha Mint Chamomile Ginger, lemon & honey | |

SWEET & FORTIFIED

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| | 75ML |
| 2021 Fraser Gallop Estate Ice Pressed Chardonnay Margaret River, WA | 20 |
| 2019 Domaine de Durban Muscat de Beaume-de-Venise Rhône Valley, France | 23 |
| 2018 Royal Tokaji 'Late Harvest' Furmint Blend Tokaj-Hegyalja, Hungary | 15 |
| | 60ML |
| Grant Burge 40 YO Barossa Valley, SA | 120 |
| Warre's Warrior Reserve Ruby Port Douro Valley, Portugal | 14 |
| Warre's Otima 20 YO Tawny Douro Valley, Portugal | 26 |
| 2002 Toro Albala, Pedro Ximénez Montilla-Moriles, Spain | 38 |
| 2001 Mas Blanc 'Rimage La Coume' Banyuls Languedoc-Roussillon, France | 18 |
| NV Chambers Rosewood Rare Muscat Rutherglen, VIC | 115 |

COCKTAILS TO FINISH

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|--|----|
| Cheese Cake | 26 |
| <i>House Limoncello, Licor 43, lemon myrtle, coconut emulsion, lemon</i> | |

