

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 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.*



Veuve Clicquot Yellow Label NV Champagne (125ml) 20

Chasing sunsets | *Hennessy VS, Amaretto, passionfruit, Champagne foam* 32

Moreton Bay bug roll *with a glass of Veuve Clicquot* 30

½ Dozen Sydney Rock oysters *with a glass of Veuve Clicquot* 40

HICKORY BAR

Wood fired bread 9

Woodcut smoked and spiced roasted nuts 9

Fried olives, nduja, galotyri cheese 14

Tiger prawns 200g, classic seafood sauce 32

Cooked bugs, classic seafood sauce 46

Crab cakes, hemp seeds, saltbush, oyster mayonnaise 28

Hemp seed fried prawn sando, caper dressing, rocket 15ea

Steak tartar, brioche finger, parmesan 11ea

Salumi plate, Gundilla peppers 19

Skin on chips 13

