

WOOD CUT

Please note, all special festive offers including set menus, a la carte menus and special price menus are not to be used in conjunction with any other discount or offer.

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.



NEW YEAR'S EVE AT WOODCUT
CELEBRATIONS MENU \$350PP

(Bookings from 6:30pm to 9:30pm)

31st December 2024

Fraser Island Spanner crab
Lemon cream, buckwheat crisp

Woodcut's cold seafood stand
Sydney rock oysters, tiger prawns, wild caught Moreton Bay bugs
WA Marron, miso dressing, sprouted grain crackers, N25 Kaluga reserve caviar

Spanner crab cakes, hemp seeds, saltbush, oyster mayonnaise
Victorian Asparagus, sauce gribiche, Parmesan, hazelnuts
Burrata, stone fruits, basil, basil seed dressing

Wood grilled Tajima Wagyu Sirloin MBS 6+
Hasselback potato, burnt onion | Watercress & spinach, red quinoa, sweet onions

Slow cooked cherries, set Valrhona chocolate, cherry sorbet

