

WOOD CUT

Menu subject to the availability of produce. 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.



MELBOURNE CUP
WINNERS CIRCLE MENU

Smoked trout, buckwheat crisp, trout roe, fennel pollen

Cold seafood on ice, condiments

Sydney rock oysters, tiger prawns, cooked bugs

Wood-fired bread, cultured butter

Spanner crab cakes, hemp seeds, saltbush, oyster mayonnaise

Ox heart tomatoes, tomato dressing, shio kombu, basil

Burrata, wagyu bresaola, aged balsamic, Woodcut olive oil

Wood grilled Rangers Valley wagyu sirloin

Red velvet lettuce, Woodcut salad cream, miche crumb

Hasselback potato, smoked onions, herb oil

Crisp meringue, mulberries, mascarpone cream

