

# WORLD CUT

*Seafood Country of Origin: (A) Australia, (I) Import, (M) Mixed. Crown participates in country of origin labelling for seafood. Due to a temporary shortage or change in our seafood supply, the seafood's country of origin may change. Further information can be found at the restaurant.*

*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 Saturdays. A 15% 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.*



BITES

Moreton bay bug roll, miso dressing (A)	16 ea
Warm griddle cake, lemon cream, N25 Caviar 5gr (I)	35 ea
Kurobuta berkshire pork croquette, mustard fruits	14 ea

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 (A)	7.5 ea
Tiger prawns 200g, classic seafood sauce (A)	35
Cooked bugs, classic seafood sauce (A)	46
Cold seafood stand (A)	Small 100   Large 165

Seafood sauce | Miso mayonnaise | Yuzu koshō mignonette

Caviar   potato crisps, lemon cream, maple (I)	
N25 Oscietra (I)	30g 190   50g 310
N25 Kaluga (I)	30g 210   50g 370
Yarra Valley salmon roe (A)	50g 59

RAW, CURED AND COOKED SEAFOOD

Raw fish plate, apple, capers, apple vinegar dressing (A)	42
Crab cakes, hemp seeds, saltbush, oyster mayonnaise (A)	32
Skull Island tiger prawns, fermented chilli, macadamia, lime (A)	40
Paspaley pearl meat, white soy, sunrise lime, ginger, sea succulents (A)	47

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, persimmon, pomegranate dressing, basil	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 (A)	39

STEAM KETTLES

Zucchini, zucchini flowers, curd, buckwheat shells, pecorino, rocket	36
Native live pippies, vadouvan, roasted chickpeas, curry leaves (A)	59
Portarlinton mussels, aromats, bottarga cream, wood fired bread (A)	44

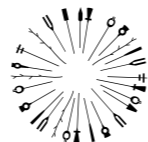
WOOD OVEN

Eastern rock lobster, kombu butter (A)	Half 185   Whole 370
Bay of Plenty NZ John Dory, soft herbs, green olives, lemon (I)	85
Maremma spiced duck, rhubarb, softened dates	75
Squash flowers, organic rice, sheep's yoghurt, vine leaves	43

MANJIMUP WINTER TRUFFLES

*The Booth family have been harvesting truffles in Western Australia for over a decade. Nestled amongst the majestic Karri forests, their orchards feature oak and hazelnut trees, underneath which the truffles flourish.*

Woodcut truffle "toastie", Gruyère cheese	25 ea
Steak tartare, brioche finger, truffle	25 ea
Jerusalem artichokes, almond cream, paleta, chestnuts, truffle	45
Chicken "en Romertopf"	85
<i>Cooked in its stock, served with soft leek, potato purée, truffle</i>	
Spaghetti squash, Parmesan butter, truffle	32
Fresh truffle add on	4g   20
Toasted bread and truffle soft serve, Malfroy's honey, winter truffle	27



WOOD GRILL

*Our steaks are grilled over Ironbark embers on our bespoke flywheel grill. In keeping with our cooking process and commitment to quality, please allow 45 minutes from the time of ordering, and up to 1 hour for larger cuts.*

Wood grilled kingfish, romesco sauce, almond, witlof (A)	65
Berkshire pork tomahawk, dry aged, 650gr, apple ketchup	94
Margra Lamb saddle, lentil vinaigrette, mustard fruits, caper leaves	70

Stone Axe Full Blood 9+ Wagyu   New England NSW	
Rib eye, Butcher's cut 500g	335

2GR Full Blood 9+ Wagyu   New England NSW	
Centre cut rib eye 200g	170
Hanger steak 250g	95

Shiro Kin Full Blood 9+ Wagyu   Darling Downs QLD	
Rump Cap 250g	110

Chauvel purebred citrus fed 7+ Wagyu   Elbow Valley QLD	
Rib eye, bone in Delmonico, 800g	320

Black Onyx Angus   Glen Innes NSW	
Black Market T/bone 1kg	300
Black Market sirloin, bone in 600g	175

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