

# 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.*



## VEGETABLE GARDEN

Olives, wood roasted	8
Marcona almonds	9
Heirloom tomatoes, aged vinegar, sippets, shio kombu, smoked cheese	24
Watercress, spinach, fried garlic, red quinoa, sweet onion	17
Burrata, radicchio butter, leaves, hazelnuts, grapes	24
Lipstick peppers, red pepper oil, caper leaves, olives	23
Shiitake mushrooms, shiso, seaweed, mushroom butter	18
Pressed bean curd, sweet red miso, yaki salad	18 ea
Zucchini, zucchini flowers, curd, buckwheat shells, pecorino, rocket	27
Woodfired eggplant, sheep's yoghurt, tomato, cardamom, sumac	40
Red Velvet lettuce, Woodcut salad cream, miche crumb	15
Wilted spinach, brown butter, fried garlic	15
Tied beans, peppers, yoghurt	16
Hasselback potato, burnt onions, herb oil	15

