

W O O D C U T

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.

Menu subject to changes. 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 15% surcharge applies on Public Holidays. An additional service fee of 10% applies to bookings of 10 people or more.



NEW YEARS AT WOODCUT
31ST DECEMBER 2023

Fraser Island Spanner crab

N25 Golden Oscietra caviar, lemon cream, buckwheat crisp

Woodcut's cold seafood stand

Sydney rock oysters, tiger prawns, wild caught Moreton Bay bug

WA Yabbies, tamarind and chilli, white peach, palm hearts

Ocean trout "en croûte", spinach, salmon roe butter

Watercress, stone fruits, cranberries, Marcon almonds

Wood fired Rangers Valley black angus beef

Hasselback potatoes, burnt onion | Beans and greens wild oregano

Slow cooked cherries, set Valrhona chocolate, cherry sorbet

