

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 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.*

FIRE STEAM SMOKE ICE



BITES

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| Moreton bay bug roll, miso dressing | 16 ea |
| Steak tartare, brioche finger, Parmesan, rocket | 14 ea |
| Warm griddle cake, lemon cream, N25 Caviar 5gr | 35 ea |
| Kurobuta berkshire pork croquette, mustard fruits | 14 ea |

WOOD OVEN BREADS

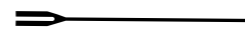
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| Pioik's bakery ferment sourdough, cultured butter | 8 |
| Miche boule, cultured butter, red gum smoked salt | 16 |
| Grilled Tasmanian black garlic bread | 14 |

COLD SEAFOOD COUNTER

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| Oysters Sydney Rock Pacific | 7.5 ea |
| Tiger prawns 200g, classic seafood sauce | 35 |
| Cooked bugs, classic seafood sauce | 46 |
| Cold seafood stand | Small 100 Large 165 |
| Seafood sauce Miso mayonnaise Yuzu koshō mignonette | |
| Caviar potato crisps, lemon cream, maple | |
| N25 Oscietra | 30g 190 50g 310 |
| N25 Kaluga | 30g 210 50g 370 |
| Yarra Valley salmon roe | 50g 59 |

RAW, CURED AND COOKED SEAFOOD

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



RAW, CURED AND COOKED MEATS

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| 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

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| 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

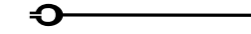
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| Wagyu beef skewer, rose harissa, spiced salt, pistachio, mint | 24 ea |
| Veal tongue skewer, caper sauce, nasturtium | 24 ea |
| Halloumi, Malfroy's honey, thyme, figs | 32 |
| Shiitake mushrooms, shiso, seaweed, mushroom butter | 26 |
| Octopus, potatoes, whipped anchovies, oregano, nduja | 39 |

STEAM KETTLES

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

WOOD OVEN

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|--|----------------------|
| Eastern rock lobster, kombu butter | Half 165 Whole 330 |
| John Dory, soft herbs, green olives, lemon | 85 |
| Maremma spiced duck, rhubarb, softened dates | 75 |
| Squash flowers, organic rice, sheep's yoghurt, vine leaves | 43 |



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.

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| Wood grilled kingfish, romesco sauce, almond, witlof | 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 |

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

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

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

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| 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 |

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| Béarnaise sauce Paris butter Veal jus Green peppercorn sauce | 5 ea |
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SIDE DISHES

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| 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 |

