

# 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.*



## WOODCUT | EASTER

2025 Henschke 'Five Shillings' Shiraz Mataro | Barossa Valley, SA 25

The Easter egg 28

Gin, fresh pomegranate, white cacao liquor, whites



Steamed Tasmanian abalone, fermented chilli & shimeji sauce, young ginger 16

Yellowfin tuna, whipped anchovy, olives, guindilla peppers, sherry vinegar 24

Wood roasted scallops three ways 36

*Charcuterie dressing | Gratin | Kombu butter*

Ash grilled abalone and pork jowl skewer, black garlic, lardo 28

Wood fired seafood rice, Tasmanian saffron for two 175

*Skull Island prawns, native pippies, southern calamari*

## FROM OUR PASTRY KITCHEN

Semla | traditional Swedish Easter bun, cardamom, long pepper cream 22

Burnt butter madeleines, lemon curd 19

