

W O = D C U T

*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.*



SILVER WATTLE MENU

\$160PP

Wood oven bread

Raw fish plate, apple, capers, apple vinegar dressing

Burrata, spring vegetable salad, agrodolce, first press olive oil

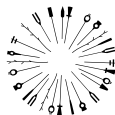
Crab cakes, hemp seeds, saltbush, oyster mayonnaise

Swordfish, hazelnut picada, spigarello

Kidman premium T/bone 1kg 200 days 5+

Side dishes for the table

Desserts from the Woodcut pastry kitchen





GOLDEN WATTLE MENU

\$210PP

Wood oven bread

Cold seafood on ice, condiments

Raw fish plate, apple, capers, apple vinegar dressing

Crab cakes, hemp seeds, saltbush, oyster mayonnaise

John Dory, soft herbs, green olives, lemon

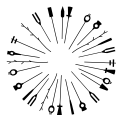
Octopus, potatoes, whipped anchovies, oregano, nduja

Lipstick peppers, red pepper oil, capers, olives

Kidman premium T/bone 1kg 200 days 5+

Side dishes for the table

Desserts from the Woodcut pastry kitchen





BLACK WATTLE MENU

\$295PP

Wood oven bread

N25 caviar, potato crisps, lemon cream

Cold seafood on ice, condiments

Raw fish plate, apple, capers, apple vinegar dressing

Southern rock lobster, wood roasted, kombu butter

Kidman premium T/bone 1kg 200 days 5+

Side dishes for the table

Desserts from the Woodcut pastry kitchen

Petit fours

