

# 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.*



WOOD OVEN BREADS

|   |    |
|---|----|
| Pioik’s bakery ferment sourdough, cultured butter | 8  |
| Miche boule, cultured butter, red gum smoked salt | 15 |
| Grilled Tasmanian black garlic bread              | 13 |

COLD SEAFOOD COUNTER

|  |                      |
|--|----------------------|
| Oysters   Sydney Rock   Pacific                                  | 7 ea                 |
| Tiger prawns 200g, classic seafood sauce                         | 34                   |
| Cooked bugs, classic seafood sauce                               | 46                   |
| Cold seafood stand   | Small 95   Large 160 |
| Seafood sauce   Chickpea miso mayonnaise   Yuzu koshō mignonette |                      |
| Caviar   potato crisps, lemon cream, maple                       |                      |
| N25 Oscietra   | 30g 190   50g 310    |
| N25 Kaluga   | 30g 210   50g 370    |
| Warm griddle cake, lemon cream, chives, N25 caviar               | 5g 35 ea             |
| Yarra Valley salmon roe  | 50g 59               |

RAW, CURED AND COOKED SEAFOOD

|  |    |
|--|----|
| Raw fish plate, apple, capers, apple vinegar dressing        | 40 |
| Pearl meat, white soy, sunrise lime, ginger, sea succulents  | 40 |
| Crab cakes, hemp seeds, saltbush, oyster mayonnaise          | 30 |
| Skull Island tiger prawns, fermented chilli, macadamia, lime | 39 |

RAW, CURED AND COOKED MEATS

|   |    |
|---|----|
| Woodcut selection of cured meats, mustard fruit, pickles      | 48 |
| Grilled beef tartare, enoki mushrooms, ponzu, fragrant leaves | 36 |
| Wood roasted lamb coils, parsley, barrel aged feta, sumac     | 33 |
| “Brick” chicken, fragrant lime, barberries, grapes            | 28 |



SALAD WALL AND VEGETABLE COUNTER

|  |    |
|--|----|
| 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, radicchio butter, Castelfranco, pine nuts, purple basil | 29 |
| Jerusalem artichokes, mushroom cream, whipped almonds, agretti   | 29 |
| Lipstick peppers, red pepper oil, capers, olives                 | 24 |

ASH GRILL

|   |       |
|---|-------|
| Wagyu beef skewer, rose harissa, spiced salt, pistachio, mint | 22 ea |
| Veal tongue skewer, caper sauce, nasturtium                   | 24 ea |
| Halloumi, Malfroy’s honey, thyme, figs                        | 28    |
| Shiitake mushrooms, shiso, seaweed, mushroom butter           | 24    |
| Octopus, potatoes, whipped anchovies, oregano, nduja          | 38    |

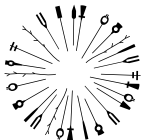
STEAM KETTLES

|  |    |
|--|----|
| Zucchini, zucchini flowers, curd, buckwheat shells, pecorino, rocket | 36 |
| Native live pippies, vadouvan, roasted chickpeas, curry leaves       | 49 |
| Portarlington mussels, aromats, bottarga cream, wood fired bread     | 44 |

THE PRODUCER’S CUT | COOMER TRUFFLES, WA

*David Coomer first planted 1400 hazelnut trees on his small, family-owned farm over fifteen years ago. Coomer, along with his trusty canine sidekicks, Twiggy and Olive, have been harvesting truffles for a decade and hunt out the ‘black diamonds’ each harvest day.*

|  |       |
|--|-------|
| Steak tartare, brioche finger, parmesan, truffle                       | 25 ea |
| Wood oven bread, prosciutto, truffle dressing, truffle                 | 35 ea |
| Burrata, warm pine nuts, first press olive oil, aged balsamic, truffle | 42    |
| Egg pasta, taleggio cream, foraged mushrooms, truffle                  | 48    |
| Chicken “en Romertopf” cooked in its stock, leeks, truffle             | 79    |
| Wood roasted spaghetti squash, parmesan butter, truffle                | 32    |
| Creamed rice, caramel and truffle ice cream, almond praline            | 30    |



WOOD OVEN

|  |                      |
|--|----------------------|
| Southern rock lobster, kombu butter                                | Half 165   Whole 330 |
| John Dory, soft herbs, green olives, lemon                         | 85                   |
| Maremma spiced duck, rhubarb, softened dates                       | 70                   |
| Squash flowers, Randall organic rice, sheep’s yoghurt, vine leaves | 42                   |

WOOD GRILL

|  |     |
|--|-----|
| Swordfish, hazelnut picada, spigarello                                 | 60  |
| Lamb Saddle, spinach, lentil vinaigrette, mustard fruits, caper leaves | 70  |
| Stone Axe Full Blood 9+ Wagyu   New England NSW                        |     |
| Sirloin steak 9+ 200g  | 190 |
| Rib eye, Butcher’s cut 9+ 500g   | 330 |
| Shiro Kin Full Blood 9+ Wagyu   Darling Downs QLD                      |     |
| Rump cap 9+ 250g   | 100 |
| Rib eye, bone in Delmonico cut, 6+ Wagyu 800g                          | 320 |
| Rangers Valley Black Angus   Glen Innes NSW                            |     |
| Black Market T/bone 1kg  | 295 |
| Black Market sirloin, bone in 600g                                     | 170 |
| Black Market flank steak 250g  | 80  |

|   |     |
|---|-----|
| O’Connor Beef   South Gippsland VIC       |     |
| Bone in sirloin, dry aged, grass fed 400g | 85  |
| Centre cut eye fillet, grass fed 200g     | 80  |
| Tomahawk 5+ 1.8kg                         | 400 |

|  |      |
|--|------|
| Béarnaise sauce   Paris butter   Veal jus   Green peppercorn sauce | 5 ea |
|--|------|

SIDE DISHES

|   |    |
|---|----|
| 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             | 18 |
| Skin on chips   | 14 |