

# 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 Saturdays.  
A 15% 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.*



PASTRY KITCHEN

Toasted bread soft serve, fig syrup, crisp sourdough	16
Wood roasted upside down apple tart, vanilla ice cream, apple caramel	28
Baked caramel, burnt butter pine nuts, autumn pears	22
Chocolate skillet cake, cacao nibs, puffed rice, chocolate sauce	27
Crisp butter pastry, Catalan cream, persimmons	25

Petit fours	18
<i>Malfroy's beehive, Valrhona chocolate strawberry, pâte de fruit, macaron</i>	

CHEESE

Choice of 2 artisanal cheeses, smoked honeycomb, saba, dried organic fruit	30
Additional cheeses	12 ea

AUSTRALIAN SELECTION

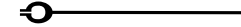
Bruny Island C2   Bruny Island, TAS   <i>Hard, raw cow's milk</i>
Long Paddock Bluestone   Castlemaine, VIC   <i>Blue, cow's milk</i>
Little Cedar Mokoan Eclipse   Winton, VIC   <i>White mould, goat's cheese</i>

INTERNATIONAL SELECTION

Brillat Savarin selected by Will Stud   Bourgogne, France   <i>Triple cream, cow's milk</i>
Gruyère AOP Réserve 1655   Fribourg, Switzerland   <i>Raw cow's milk</i>

COFFEE

Coffee – Organic Rainforest Alliance by Vittoria Coffee	6
<i>For every kilo of Vittoria Organic Coffee sold, Vittoria Coffee donates \$1 to OzHarvest</i>	
Skimmed   Almond   Oat   Soy	add 1



TEA

Tea – Premium Selection by TWG 1837	6
English breakfast   Earl Grey   Prestige Sencha   Mint   Chamomile   Ginger, lemon & honey	

SWEET & FORTIFIED

	75ML
2025 Thomas 'Elevage' Sémillon   Hunter Valley, NSW	28
Maxwell Honey Mead   McLaren Vale, SA	10
2022 Domaine de Durban Muscat de Beaume-de-Venise   Rhône Valley, France	24
2019 Royal Tokaji 'Late Harvest' Furmint Blend   Tokaj-Hegyalja, Hungary	19

60ML

Chambers Rosewood Rare Muscat   Rutherglen, VIC	115
Warre's Warrior Reserve Ruby Port   Douro Valley, Portugal	15
Warre's Otima 20 YO Tawny   Douro Valley, Portugal	35
1988 Toro Albala, Pedro Ximénez   Montilla-Moriles, Spain	39

COCKTAILS TO FINISH

Peaches and Cream	27
<i>Ketel One Vodka, Oloroso Sherry, peach syrup, orange bitters, lemon</i>	
Ms Espresso	28
<i>Kahlua, Licor 43, Frangelico, cacao, dark chocolate, thickened cream</i>	
Bellwether Blue	50
<i>Macallan 15YO Whisky, Blue cheese washed Cognac, Chocolate Antica Formula, Angostura bitters, chocolate bitters</i>	

