

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 kosho 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 fruits, pickles	48
Grilled raw beef, salted duck egg, laver sheets, radish	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, stone fruits, basil, basil seed dressing	29
Tasmanian white and green asparagus, sauce gribiche, Parmesan, hazelnuts	35
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

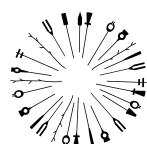
STEAM KETTLES

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 | TAJIMA WAGYU

In Japan, Tajima is the most famous of all the Wagyu bloodlines, originating from the Hyogo prefecture. Cattle selected for the Tajima Australian Wagyu Beef program are carefully chosen from the herds of some of Australia's leading Wagyu farms across New South Wales, by livestock experts. At Woodcut we grill all our beef over iron bark to bring out the best of this product.

Wagyu bresaola 5+, burrata, aged balsamic, olive oil	30
Steak tartare, brioche fingers, Parmesan, rocket	12 ea
Ash grilled intercostal, 6+ Wagyu, fragrant leaves, sour chilli	24 ea
Sirloin, 8+ Wagyu 250g	190
Rib eye, bone in Delmonico cut, 6+ Wagyu 800g	320



WOOD OVEN

Southern rock lobster, kombu butter	Half 140 Whole 260
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
Margra lamb saddle, beans and greens, mint, whipped almonds	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
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