

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 0.85% 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	12
Grilled Tasmanian black garlic bread	10

COLD SEAFOOD COUNTER

Oysters Sydney Rock Pacific	6 ea
Tiger prawns 200g, classic seafood sauce	32
Cooked bugs, classic seafood sauce	46
Cold seafood stand	Small 90 Large 145
Seafood sauce Chickpea miso mayonnaise Yuzu koshō mignonette	
Caviar potato crisps, lemon cream, maple	
N25 Oscietra	30g 190 50g 310 125g 660
N25 Kaluga	30g 210 50g 370 125g 790
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	38
Abrolhos island scallops, pearl meat, buttermilk, fennel pollen	38
Crab cakes, hemp seeds, saltbush, oyster mayonnaise	28
Tiger prawns, fermented chilli, macadamia, lime	32

RAW, CURED AND COOKED MEATS

Woodcut selection of cured meats, mustard fruits, pickles	45
Grilled raw beef, salted duck egg, laver sheets, radish	36
Wood roasted lamb coils, parsley, barrel aged feta, sumac	31
"Brick" chicken, fragrant lime, barberries, currant grapes	28



SALAD WALL AND VEGETABLE COUNTER

Herb and citrus marinated olives, Woodcut olive oil	9
Woodcut smoked and spiced roasted nuts	9
Watercress, spinach, fried garlic, red quinoa, sweet onion	17
Burrata, radicchio butter, leaves, hazelnuts, grapes	24
Heirloom tomatoes, smoked cheese, shio kombu, sippets	24
Lipstick peppers, red pepper oil, capers, olives	23

ASH GRILL

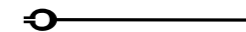
Wagyu beef skewer, rose harissa, spiced salt, pistachio, mint	22 ea
Veal tongue skewer, caper sauce, nasturtium	24 ea
Pressed bean curd, sweet red miso, yaki salad	18 ea
Shiitake mushrooms, shiso, seaweed, mushroom butter	18
Octopus, potatoes, whipped anchovies, oregano, nduja	32

STEAM KETTLES

Zucchini, zucchini flowers, curd, buckwheat shells, pecorino, rocket	32
Native live pippies, vadouvan, roasted chickpeas, curry leaves	47
Portarlinton mussels, aromats, bottarga cream, sourdough	43

WOOD OVEN

Southern rock lobster, kombu butter	Half 120 Whole 230
John Dory, soft herbs, green olives, lemon	85
Maremma spiced duck, grilled blueberries, walnut crumb	68
Eggplant, tomato, cardamom, sheep yoghurt, aleppo pepper	40



WOOD GRILL

Grilled kingfish, romesco sauce, almonds, witlof	47
Margra lamb, bone in rack, Oberon, NSW	65
Stone Axe Full Blood 9+ Wagyu New England NSW	
Sirloin steak 200g	150

Shiro Kin Full Blood 9+ Wagyu Darling Downs QLD	
Scotch fillet 250g 500 days	140
Rump cap 250g 500 days	75

Wagyu Black Angus cross 6+ Jugiong NSW	260
Rib eye, bone in Delmonico cut 800g	

Rangers Valley Black Angus Glen Innes NSW	
Black Market T/bone 1kg 270 days	230

Premium grass fed South Gippsland VIC	
O'Connor Sirloin, bone in dry aged 400g	65
Pinnacle Tenderloin 200g	55

Béarnaise sauce Paris butter Veal jus Burnt tomato ketchup	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	16
Baked ancient grain macaroni, taleggio, aged pancetta	20
Hasselback potato, burnt onions, herb oil	18
Skin on chips	13

