WOOD CUT

Seafood Origin: (A) Australia, (I) Import, (M) Mixed. 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 weekend surcharge of 10% on Saturdays and 15% on Sundays applies. A 15% surcharge applies on all Public Holidays.

FIRE STEAM SMOKE ICE

BITES

Warm griddle cake, lemon cream, N25 Caviar 5gr (I)	35 ea
Moreton bay bug roll, miso dressing (A)	17 ea
Steak tartare, brioche finger, Parmesan, rocket	15 ea
Kurobuta berkshire pork croquette, mustard fruits	15 ea

WOOD OVEN BREADS

Pioik's bakery ferment sourdough, cultured butter	8
Miche boule, cultured butter, red gum smoked salt	16
Grilled Tasmanian black garlic bread	15

COLD SEAFOOD COUNTER

Oysters | Sydney Rock | Pacific (A)	8 ea
Tiger prawns 200g, classic seafood sauce (A)	36
Cooked bugs, classic seafood sauce (A)	46
Cold seafood stand (A)	Small 105 | Large 170

Seafood sauce | Miso mayonnaise | Yuzu koshō mignonette

Caviar | potato crisps, lemon cream, maple (I)	
N25 Oscietra (I)	30g 190 | 50g 310
N25 Kaluga (I)	30g 210 | 50g 370
Yarra Valley salmon roe (A)	50g 59

RAW, CURED AND COOKED SEAFOOD

Paspaley pearl meat, white soy, sunrise lime, ginger, sea succulents (A)	48
Raw fish plate, apple, capers, apple vinegar dressing (A)	44
Skull Island tiger prawns, fermented chilli, macadamia, lime (A)	42
Crab cakes, hemp seeds, saltbush, oyster mayonnaise (A)	33

RAW, CURED AND COOKED MEATS

Woodcut selection of cured meats, mustard fruit, pickles	50
Grilled beef tartare, enoki mushrooms, ponzu, fragrant leaves	38
Wood roasted lamb coils, parsley, barrel aged feta, sumac	35

SALAD WALL AND VEGETABLE COUNTER

Tasmanian white asparagus, cured ham, sauce béarnaise	38
Herb and citrus marinated olives, Woodcut olive oil	10
Woodcut smoked and spiced roasted nuts	10
Watercress, spinach, fried garlic, red quinoa, sweet onion	18
Burrata, stone fruits, licorice basil, basil seed dressing	34
Lipstick peppers, red pepper oil, capers, olives	26

ASH GRILL

Wagyu beef skewer, rose harissa, spiced salt, pistachio, mint	26 ea
Veal tongue skewer, caper sauce, nasturtium	26 ea
Halloumi, Malfroy's honey, thyme, figs	34
Shiitake mushrooms, shiso, seaweed, mushroom butter	27
Octopus, potatoes, whipped anchovies, oregano, nduja (A)	41

STEAM KETTLES

Zucchini, zucchini flowers, curd, buckwheat shells, pecorino, rocket	36
Native live pippies, vadouvan, roasted chickpeas, curry leaves (A)	59
Portarlington mussels, aromats, bottarga cream, wood fired bread (A)	45

WOOD OVEN

Eastern rock lobster, kombu butter (A)	Half 185 | Whole 370
Bay of Plenty NZ John Dory, soft herbs, green olives, lemon (I)	88
Squash flowers, organic rice, sheep's yoghurt, vine leaves	44

THE PRODUCER'S CUT | AURUM POULTRY CO

Aurum Poultry Co works with a hand-picked network of Australian family farmers to produce exceptional chicken, cockerel, duck and game birds. With a focus on traditional rearing methods, low-density stocking and carefully developed feed, their birds deliver exceptional texture, flavour and consistency.

Duck egg, Anchoïade dressing, chicken salt	12 ea
Salt baked pullet, cos heart, Caesar dressing, bacon	12 ea
Duck liver pâté, sherry, raisins, crisp miche	26
Wood grilled cockerel leg, Chinkiang vinegar, shimeji, ginger	38
Wood fired Duck Koshihikari duck rice, shiitake mushroom, soy, pickles	78

WOOD GRILL

Our steaks are grilled over Ironbark embers on our bespoke flywheel grill. In keeping with our cooking process and commitment to quality, please allow 45 minutes from the time of ordering, and up to 1 hour for larger cuts.

Wood grilled kingfish, romesco sauce, almond, witlof (A)	65
Berkshire pork tomahawk, dry aged, 650gr, apple ketchup	98
Gundagai lamb saddle, artichokes, spring vegetables	72
Full Blood 9+ Wagyu	
Robbins Island Rib Eye Butcher's Cut 500g | Robbins Island, TAS	320
2gr Centre Cut Rib Eye 200g | New England, NSW	170
Shiro Kin Rump Cap 250g | Darling Downs, QLD	115
Robbins Island Hanger Steak 250g | Robbins Island, TAS	95
First Cross Wagyu	
Chauvel citrus fed Rib Eye Delmonico 7+ 800g | Elbow Valley, QLD	330
Black Angus Beef	
O'Connor grain fed Tomahawk 5+ 1.8kg | Gippsland, VIC	425
Black Onyx T-bone 5+ 1kg | Glen Innes, NSW	300
Pasture Fed Breeds	
Galiciana 5YO Rib Eye 3+ 600g | Robbins Island, TAS	180
O'Connor Bone in Sirloin dry aged 3+ 400g | Gippsland, VIC	100
O'Connor Centre Cut Eye Fillet 3+ 200g | Gippsland, VIC	85

Béarnaise sauce | Paris butter | Veal jus | Green peppercorn sauce 6.5 ea

SIDE DISHES

Baked ancient grain macaroni, taleggio, aged pancetta	25
Hasselback potato, burnt onions, herb oil	20
Ash grilled tied beans, piquillo peppers, yoghurt	19
Red velvet lettuce, Woodcut salad cream, miche crumb	16
Wilted spinach, brown butter, fried garlic	16
Skin on chips	16