

# 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	16
Grilled Tasmanian black garlic bread	14

COLD SEAFOOD COUNTER

Oysters   Sydney Rock   Pacific	7.5 ea
Tiger prawns 200g, classic seafood sauce	35
Cooked bugs, classic seafood sauce	46
Cold seafood stand	Small 100   Large 165
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	42
Pearl meat, white soy, sunrise lime, ginger, sea succulents	42
Crab cakes, hemp seeds, saltbush, oyster mayonnaise	32
Skull Island tiger prawns, fermented chilli, macadamia, lime	40

RAW, CURED AND COOKED MEATS

Woodcut selection of cured meats, mustard fruit, pickles	50
Grilled beef tartare, enoki mushrooms, ponzu, fragrant leaves	37
Wood roasted lamb coils, parsley, barrel aged feta, sumac	34
“Brick” chicken, fragrant lime, barberries, grapes	30



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	32
Jerusalem artichokes, oyster mushrooms, whipped almonds, black cabbage	32
Lipstick peppers, red pepper oil, capers, olives	25

ASH GRILL

Wagyu beef skewer, rose harissa, spiced salt, pistachio, mint	24 ea
Veal tongue skewer, caper sauce, nasturtium	24 ea
Halloumi, Malfroy’s honey, thyme, figs	32
Shiitake mushrooms, shiso, seaweed, mushroom butter	26
Octopus, potatoes, whipped anchovies, oregano, nduja	39

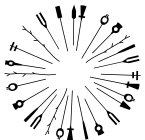
STEAM KETTLES

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	75
Squash flowers, Randall organic rice, sheep’s yoghurt, vine leaves	43

WOOD GRILL

Swordfish, hazelnut picada, spigarello	65
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	335
Shiro Kin Full Blood 9+ Wagyu   Darling Downs QLD	
Rump cap 9+ 250g	110
Rib eye, bone in Delmonico cut, 6+ Wagyu 800g	330
Rangers Valley Black Angus   Glen Innes NSW	
Black Market T/bone 1kg	300
Black Market sirloin, bone in 600g	175
Black Market flank steak 250g	80

O’Connor Beef   South Gippsland VIC	
Bone in sirloin, dry aged, grass fed 400g	95
Centre cut eye fillet, grass fed 200g	85
Tomahawk 5+ 1.8kg	410

Béarnaise sauce   Paris butter   Veal jus   Green peppercorn sauce	5 ea
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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	19
Skin on chips	15