

W O = D C U T

*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.*



VEGETABLE GARDEN

Olives, wood roasted	10
Marcona almonds	10
Jerusalem artichokes, oyster mushrooms, whipped almonds, black cabbage	32
Watercress, spinach, fried garlic, red quinoa, sweet onion	17
Burrata, radicchio butter, Castelfranco, pine nuts, purple basil	32
Lipstick peppers, red pepper oil, caper leaves, olives	25
Shiitake mushrooms, shiso, seaweed, mushroom butter	26
Halloumi, Malfroy's honey, thyme, figs	32
Zucchini, zucchini flowers, curd, buckwheat shells, pecorino, rocket	36
Squash flowers, Randall organic rice, sheep's yoghurt, vine leaves	43
Red Velvet lettuce, Woodcut salad cream, miche crumb	15
Wilted spinach, brown butter, fried garlic	15
Ash grilled tied beans, piquillo peppers, yoghurt	18
Hasselback potato, burnt onions, herb oil	19

