

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 koshō 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
Crab cakes, hemp seeds, saltbush, oyster mayonnaise	32
Skull Island tiger prawns, fermented chilli, macadamia, lime	40
Paspaley pearl meat, white soy, sunrise lime, ginger, sea succulents	47

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, stone fruits, basil, basil seed dressing	32
Oxheart tomato, extra virgin olive oil, smoked salt, aged goat’s cheese	26
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, apricots	32
Shiitake mushrooms, shiso, seaweed, mushroom butter	26
Octopus, potatoes, whipped anchovies, oregano, nduja	39

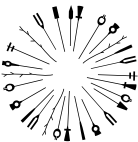
STEAM KETTLES

Zucchini, zucchini flowers, curd, buckwheat shells, pecorino, rocket	36
Native live pippies, vadouvan, roasted chickpeas, curry leaves	59
Portarlinton mussels, aromats, bottarga cream, wood fired bread	44

THE PRODUCER’S CUT | WALKERS SEAFOOD

Walkers Seafood is a family-owned and operated fishery established in 2001. They were the first tuna company in Australia to achieve Marine Stewardship certification, demonstrating their commitment to responsible and sustainable fishing practices. Woodcut is proud to showcase the incredible work of Heidi and Pavo Walker.

Gimlet Bonito Four Pillars Dry Gin, Yuzu, Lime, umeshu	30
Yellowfin tuna tartare, dried bonito, toasted brioche	16 ea
Yellowfin tuna escabeche, bottarga cream, coriander, fried garlic	36
Tuna “Tonnato” Raw yellowfin tuna, Albacore in olive oil, capers	32
Wood grilled swordfish, hazelnut picada, spigarello	65
Swordfish cotoletta 350gr, brown chicken sauce, lemon verbena, sage	95



WOOD OVEN

Eastern 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, organic rice, sheep’s yoghurt, vine leaves	43

WOOD GRILL

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
Chauvel purebred citrus fed 7+ Wagyu Elbow Valley QLD	
Rib eye, bone in Delmonico, 800gr	320
Hanger steak, 250gr	95
Rangers Valley Black Angus Glen Innes NSW	
Black Market T/bone 1kg	300
Black Market sirloin, bone in 600g	175

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