

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.



SILVER WATTLE MENU

\$135PP

Wood oven bread

Raw fish plate, apple, capers, apple vinegar dressing

Burrata, radicchio butter, leaves, hazelnuts, grapes

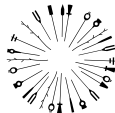
Crab cakes, hemp seeds, fried leaves, oyster mayonnaise

Grilled kingfish, romesco sauce, almonds, witlof

Rangers Valley Black Market T/bone 1 kg 270 days

Side dishes for the table

Desserts from the Woodcut pastry kitchen





GOLDEN WATTLE MENU

\$185PP

Wood oven bread

Cold seafood on ice, condiments

Raw fish plate, apple, capers, apple vinegar dressing

Crab cakes, hemp seeds, fried leaves, oyster mayonnaise

John Dory, soft herbs, green olives, lemon

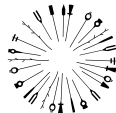
Octopus, fingerling potatoes, caperberries, whipped anchovies

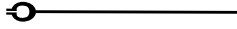
Lipstick peppers, red pepper oil, caper leaves, olives

Rangers Valley Black Market T/bone 1 kg 270 days

Side dishes for the table

Desserts from the Woodcut pastry kitchen





BLACK WATTLE MENU
\$265PP

Wood oven bread

N25 Caviar, potato crips, lemon cream

Cold seafood on ice, condiments

Raw fish plate, apple, capers, apple vinegar dressing

Southern rock lobster, wood roasted, kombu butter

Rangers Valley Black Market T/bone 1 kg 270 days

Side dishes for the table

Desserts from the Woodcut pastry kitchen

Petit fours

