

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 Saturdays.
A 15% 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.*



PASTRY KITCHEN

Toasted bread and truffle soft serve, Malfroy's honey, truffle	27
Wood roasted upside down apple tart, vanilla ice cream, apple caramel	28
Baked caramel, burnt butter pine nuts, pears	22
Chocolate skillet cake, cacao nibs, puffed rice, chocolate sauce	27
Crisp meringue, mascarpone cream, lemon sorbet, oats	24

Petit fours	18
<i>Malfroy's beehive, Valrhona chocolate strawberry, pâte de fruit, macaron</i>	

CHEESE

Choice of 2 artisanal cheeses, smoked honeycomb, saba, dried organic fruit	30
Additional cheeses	12 ea

AUSTRALIAN SELECTION

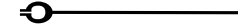
Bruny Island C2 Bruny Island, TAS <i>Hard, raw cow's milk</i>
Long Paddock Bluestone Castlemaine, VIC <i>Blue, cow's milk</i>
Little Cedar Mokoan Eclipse Winton, VIC <i>White mould, goat's cheese</i>

INTERNATIONAL SELECTION

Brillat Savarin selected by Will Stud Bourgogne, France <i>Triple cream, cow's milk</i>
Gruyère AOP Réserve 1655 Fribourg, Switzerland <i>Raw cow's milk</i>

COFFEE

Coffee – Organic Rainforest Alliance by Vittoria Coffee	6
<i>For every kilo of Vittoria Organic Coffee sold, Vittoria Coffee donates \$1 to OzHarvest</i>	
Skimmed Almond Oat Soy	add 1



TEA

Tea – Premium Selection by TWG 1837	6
English breakfast Earl Grey Prestige Sencha Mint Chamomile Ginger, lemon & honey	

SWEET & FORTIFIED

	75ML
2025 Thomas 'Elevage' Sémillon Hunter Valley, NSW	28
Maxwell Honey Mead McLaren Vale, SA	10
2022 Domaine de Durban Muscat de Beaume-de-Venise Rhône Valley, France	24
2019 Royal Tokaji 'Late Harvest' Furmint Blend Tokaj-Hegyalja, Hungary	19

60ML

Chambers Rosewood Rare Muscat Rutherglen, VIC	115
Warre's Warrior Reserve Ruby Port Douro Valley, Portugal	15
Warre's Otima 20 YO Tawny Douro Valley, Portugal	35
1988 Toro Albala, Pedro Ximénez Montilla-Moriles, Spain	39

COCKTAILS TO FINISH

Peaches and Cream	27
<i>Ketel One Vodka, Oloroso Sherry, peach syrup, orange bitters, lemon</i>	
Ms Espresso	28
<i>Kahlua, Licor 43, Frangelico, cacao, dark chocolate, thickened cream</i>	
Bellwether Blue	50
<i>Macallan 15YO Whisky, Blue cheese washed Cognac, Chocolate Antica Formula, Angostura bitters, chocolate bitters</i>	

