WOOD CUT

Seafood Country of Origin: (A) Australia, (I) Import, (M) Mixed. Crown participates in country of origin labelling for seafood. Due to a temporary shortage or change in our seafood supply, the seafood's country of origin may change. Further information can be found at the restaurant.
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.
A 1.15% surcharge applies for all credit card transactions. Please note a weekend surcharge of 10% on Saturdays and 15% on Sundays applies. A 15% surcharge applies on all Public Holidays.

FIRE STEAM SMOKE ICE

BITES

Moreton bay bug roll, miso dressing (A)	17 ea
Warm griddle cake, lemon cream, N25 Caviar 5gr (I)	35 ea
Kurobuta berkshire pork croquette, mustard fruits	15 ea

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	15

COLD SEAFOOD COUNTER

Oysters | Sydney Rock | Pacific (A)	8 ea
Tiger prawns 200g, classic seafood sauce (A)	36
Cooked bugs, classic seafood sauce (A)	46
Cold seafood stand (A)	Small 105 | Large 170

Seafood sauce | Miso mayonnaise | Yuzu koshō mignonette

Caviar | potato crisps, lemon cream, maple (I)	
N25 Oscietra (I)	30g 190 | 50g 310
N25 Kaluga (I)	30g 210 | 50g 370
Yarra Valley salmon roe (A)	50g 59

RAW, CURED AND COOKED SEAFOOD

Raw fish plate, apple, capers, apple vinegar dressing (A)	44
Crab cakes, hemp seeds, saltbush, oyster mayonnaise (A)	33
Skull Island tiger prawns, fermented chilli, macadamia, lime (A)	42
Paspaley pearl meat, white soy, sunrise lime, ginger, sea succulents (A)	48

RAW, CURED AND COOKED MEATS

Woodcut selection of cured meats, mustard fruit, pickles	50
Grilled beef tartare, enoki mushrooms, ponzu, fragrant leaves	36
Wood roasted lamb coils, parsley, barrel aged feta, sumac	35
"Brick" chicken, fragrant lime, barberries, grapes	32

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	18
Burrata, radicchio butter, bitter leaves, pine nuts, aged balsamic	34
Lipstick peppers, red pepper oil, capers, olives	26

ASH GRILL

Wagyu beef skewer, rose harissa, spiced salt, pistachio, mint	26 ea
Veal tongue skewer, caper sauce, nasturtium	26 ea
Halloumi, Malfroy's honey, thyme, figs	34
Shiitake mushrooms, shiso, seaweed, mushroom butter	27
Octopus, potatoes, whipped anchovies, oregano, nduja (A)	41

STEAM KETTLES

Zucchini, zucchini flowers, curd, buckwheat shells, pecorino, rocket	36
Native live pippies, vadouvan, roasted chickpeas, curry leaves (A)	59
Portarlington mussels, aromats, bottarga cream, wood fired bread (A)	45

WOOD OVEN

Eastern rock lobster, kombu butter (A)	Half 185 | Whole 370
Bay of Plenty NZ John Dory, soft herbs, green olives, lemon (I)	88
Maremma spiced duck, rhubarb, softened dates	78
Squash flowers, organic rice, sheep's yoghurt, vine leaves	44

MANJIMUP WINTER TRUFFLES

The Booth family have been harvesting truffles in Western Australia for over a decade. Nestled amongst the majestic Karri forests, their orchards feature oak and hazelnut trees, underneath which the truffles flourish.

Woodcut truffle "toastie", Gruyère cheese	25 ea
Steak tartare, brioche finger, truffle	25 ea
Jerusalem artichokes, almond cream, paleta, chestnuts, truffle	45
Chicken "en Romertopf"	85
Cooked in its stock, served with soft leek, potato purée, truffle	
Fresh truffle add on	4g | 20
Toasted bread and truffle soft serve, Malfroy's honey, winter truffle	27

WOOD GRILL

Our steaks are grilled over Ironbark embers on our bespoke flywheel grill. In keeping with our cooking process and commitment to quality, please allow 45 minutes from the time of ordering, and up to 1 hour for larger cuts.

Wood grilled kingfish, romesco sauce, almond, witlof (A)	66
Berkshire pork tomahawk, dry aged, 650gr, apple ketchup	98
Margra Lamb saddle, lentil vinaigrette, mustard fruits, caper leaves	72
Stone Axe Full Blood 9+ Wagyu | New England NSW	
Rib eye, Butcher's cut 500g	335
2GR Full Blood 9+ Wagyu | New England NSW	
Centre cut rib eye 200g	170
Hanger steak 250g	95
Shiro Kin Full Blood 9+ Wagyu | Darling Downs QLD	
Rump Cap 250g	115
Chauvel purebred citrus fed 7+ Wagyu | Elbow Valley QLD	
Rib eye, bone in Delmonico, 800g	330
Black Onyx Angus | Glen Innes NSW	
Black Market T/bone 1kg	300
Black Market sirloin, bone in 600g	180
O'Connor Beef | South Gippsland VIC	
Bone in sirloin, dry aged, grass fed 400g	100
Centre cut eye fillet, grass fed 200g	85
Tomahawk 5+ 1.8kg	425
Béarnaise sauce | Paris butter | Veal jus | Green peppercorn sauce	6.5 ea

SIDE DISHES

Red velvet lettuce, Woodcut salad cream, miche crumb	16
Wilted spinach, brown butter, fried garlic	16
Ash grilled tied beans, piquillo peppers, yoghurt	19
Baked ancient grain macaroni, taleggio, aged pancetta	25
Hasselback potato, burnt onions, herb oil	20
Skin on chips	16