

W O O D C U T

Please note, all special festive offers including set menus, a la carte menus and special price menus are not to be used in conjunction with any other discount or offer.

Menu subject to changes. 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 15% surcharge applies on Public Holidays. An additional service fee of 10% applies to bookings of 10 people or more.



CHRISTMAS LUNCH AT WOODCUT
25TH DECEMBER 2023

N25 golden Oscietra caviar

Lemon cream, buckwheat tart, chives

Stone Axe wagyu bresaola

Caramelised honey and onion tart, alpine cheese flower

Woodcut's cold seafood stand

Sydney rock and pacific oysters, ocean cooked tiger prawns, wild caught Moreton Bay bugs

Raw fish, apple vinegar dressing, watermelon rind, pomelo, olive oil

Pot roasted Southern rock lobster, wild garlic, mountain pepper, smoked chilli

Salad of baby fennel, peaches, cress, fennel pollen

Pioik's slow ferment wood fired sour dough

Wood fired Rangers Valley black angus beef

Double smoked ham, maple glaze, grilled pineapple, redcurrants

Hasselback potatoes, burnt onion | Beans and greens

Christmas ice-cream cake, burnt meringue, cherry caramel

Tasmanian cherries on ice, white chocolate, Malfroy's honey

