

WOOD CUT

Please note, all special festive offers including set menus, à 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 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.



CHRISTMAS LUNCH AT WOODCUT

25th December 2025

N25 Oscietra caviar, Spanner Crab

Buckwheat tart, chives

Wood fired bread, cultured butter, oak smoked salt

Woodcut's cold seafood stand

Sydney rock oysters, tiger prawns, Moreton Bay bugs

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

Salad of fennel, watercress, candied walnuts, cranberries

Wood grilled Rangers Valley Wagyu Sirloin MBS 9+

Double smoked ham, maple glaze, grilled pineapple

Hasselback potatoes, burnt onion | Beans and greens, wild oregano

Crisp meringue, fresh mangoes, passion fruit, vanilla cream

Tasmanian cherries on ice

