

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 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.*

WOOD CUT

HAPPY HOUR AT HICKORY BAR

Monday – 5:30pm to 7pm | Tuesday to Friday – 4pm to 7pm

COCKTAILS 15

Winter Warmer (served hot)

White rum, coconut cream, condensed milk, winter spices, lime zest, coffee foam

Chasing Dragons

Gin, dragon fruit, elderflower, lychee, citrus, vanilla

BEERS 7

James Squire ‘One Fifty Lashes’ Pale Ale, Camperdown, NSW

Peroni Nastro Azzurro Pilsner, Vigevano, Italy

WINE 10

2023 Brokenwood Sémillon, Hunter Valley NSW

2022 The Winner’s Tank Shiraz, Langhorne Creek, SA

SNACKS 12

Tuna tostada, salsa Macha, avocado, coriander (GF)

Merguez sausage, toasted brioche, dijon mustard, fermented cabbage

Prawn roll, miso dressing, hot butter brioche

