

# 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 0.85% 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 OVEN BREADS

Pioik’s bakery ferment sourdough, cultured butter	8
Miche boule, cultured butter, red gum smoked salt	15
Grilled Tasmanian black garlic bread	12

COLD SEAFOOD COUNTER

Oysters   Sydney Rock   Pacific	7 ea
Tiger prawns 200g, classic seafood sauce	32
Cooked bugs, classic seafood sauce	46
Cold seafood stand	Small 95   Large 160
Seafood sauce   Chickpea miso mayonnaise   Yuzu koshō mignonette	
Caviar   potato crisps, lemon cream, maple	
N25 Oscietra	30g 190   50g 310   125g 660
Kaluga “Edition” Exclusive to Woodcut	30g 210   50g 370
Warm griddle cake, lemon cream, chives, N25 caviar	5g 35 ea
Yarra Valley salmon roe	50g 59

RAW, CURED AND COOKED SEAFOOD

Raw fish plate, apple, capers, apple vinegar dressing	40
Pearl meat, white soy, sunrise lime, ginger, sea succulents	40
Crab cakes, hemp seeds, saltbush, oyster mayonnaise	28
Skull Island tiger prawns, fermented chilli, macadamia, lime	39

RAW, CURED AND COOKED MEATS

Woodcut selection of cured meats, mustard fruits, pickles	48
Grilled raw beef, salted duck egg, laver sheets, radish	36
Wood roasted lamb coils, parsley, barrel aged feta, sumac	33
“Brick” chicken, fragrant lime, barberries, grapes	28



SALAD WALL AND VEGETABLE COUNTER

Herb and citrus marinated olives, Woodcut olive oil	9
Woodcut smoked and spiced roasted nuts	9
Watercress, spinach, fried garlic, red quinoa, sweet onion	17
Burrata, persimmons, pomegranate, basil	29
Globe artichokes, warm caper vinaigrette, whipped Meyer lemon	27
Lipstick peppers, red pepper oil, capers, olives	24

ASH GRILL

Abrolhos Island scallops, roasted cauliflower, aged pancetta, crisp potatoes	29 ea
Wagyu beef skewer, rose harissa, spiced salt, pistachio, mint	22 ea
Veal tongue skewer, caper sauce, nasturtium	24 ea
Halloumi, Malfroy’s honey, thyme, figs	28
Shiitake mushrooms, shiso, seaweed, mushroom butter	19
Octopus, potatoes, whipped anchovies, oregano, nduja	36

STEAM KETTLES

Zucchini, zucchini flowers, curd, buckwheat shells, pecorino, rocket	35
Native live pippies, vadouvan, roasted chickpeas, curry leaves	49
Portarlington mussels, aromats, bottarga cream, wood fired bread	43

WOOD OVEN

Southern rock lobster, kombu butter	Half 140   Whole 260
John Dory, soft herbs, green olives, lemon	85
Maremma spiced duck, sour cherries, grilled blueberries, walnuts	70
Eggplant, tomato, cardamom, sheep’s yoghurt, aleppo pepper	40



WOOD GRILL

Kingfish, romesco sauce, almonds, witlof	60
Margra lamb, bone in rack, lentil vinaigrette	70
Stone Axe Full Blood 9+ Wagyu   New England NSW	
Sirloin steak 9+ 200g	170
Rib eye, Butcher’s cut 9+ 500g	320

Shiro Kin Full Blood 9+ Wagyu   Darling Downs QLD	
Rump cap 9+ 250g	90

Wagyu Black Angus cross 6+   Jugiong NSW	310
Rib eye, bone in Delmonico cut 800g	

Rangers Valley Black Angus   Glen Innes NSW	
Black Market T/bone 1kg	285
Black Market flank steak 250g	80

Premium grass fed   South Gippsland VIC	
O’Connor Sirloin, bone in dry aged 400g	80
Pinnacle Tenderloin 200g	65

Béarnaise sauce   Paris butter   Veal jus   Burnt tomato ketchup	5 ea
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SIDE DISHES

Red velvet lettuce, Woodcut salad cream, miche crumb	15
Wilted spinach, brown butter, fried garlic	15
Ash grilled tied beans, piquillo peppers, yoghurt	16
Baked ancient grain macaroni, taleggio, aged pancetta	20
Hasselback potato, burnt onions, herb oil	18
Skin on chips	13

