

WOOD = CUT

Private Dining & Events



WOODCUT

Designed and curated by award-winning couple, Chef Ross Lusted and Sunny Lusted, Woodcut emphasises premium Australian produce prepared using traditional methods of wood, charcoal and steam. Experience the theatre of these elemental preparation methods as well as the rich narratives of immaculate local produce through this one-of-a-kind dining experience.



CHEF ROSS LUSTED

Acclaimed chef, sculptor, designer and restaurateur Ross Lusted has distinguished himself in the culinary landscape through a thirty-year career that has earned him a myriad of highly regarded accolades such as Chef of the Year and Hottest Chef in Australia. Alongside his wife Sunny, Lusted's latest venture Woodcut has now launched as part of Crown Sydney's highly anticipated gastronomical line-up. "At the heart and soul of Woodcut is fire, steam, smoke and ice. Beautiful ingredients, simply cooked. The earthy and sensory cooking methods impart a tangible element of flavour and authenticity to the cooking process."



SPACES

Woodcut features two beautifully appointed private rooms and a Chef's Table plus numerous opportunities throughout the restaurant to secure partial hire of the dining room.

The Woodcut experience is ideal for private events, with considered spaces both indoor and on our water view Terrace which, combined with our warm and flawless service, is the perfect way to experience Woodcut.

With over eight unique spaces, please contact our events team with your requirements and we can personalise the private dining experience to suit your occasion.

SPACE	CAPACITY
Ironbark (Private Dining Room)	8 seated
Silver Ash (Private Dining Room)	14 seated
Chef's Table	10 seated
Yellow Box Dining	26 seated
Harbour Terrace	26 seated
Hickory Lounge	50 cocktail
Garden Terrace	50 seated
Gidgee Lounge	30 cocktail
Exclusive Use	150 seated



SILVER ASH CAPACITY 14 SEATED

With a golden cloud sculptural installation by Carly Scoufos, harbour views, soaring woven wood and steel walls and an intimate setting perfect for a business lunch or elegant celebration, Silver Ash private dining is the perfect way to experience Woodcut. Book up to 14 guests with a curated menu from our four open kitchens.



IRONBARK CAPACITY 8 SEATED

With pristine harbour views and soaring sculptural ceilings, Ironbark private room is bathed in natural light and opens onto the Garden Terrace allowing for the option of privacy or to be part of the energetic dining terrace. Ironbark is the ideal destination for your next intimate dinner or business lunch. Book up to 8 guests with a curated menu from our four open kitchens.



CHEF'S TABLE CAPACITY 10 SEATED

The Chef's Table offers a party of 10 guests an exclusive opportunity to experience a unique journey with Woodcut. This special dining space with harbour views provides the intimacy of a private room and simultaneously allows guests to connect with the vibrant energy of the dining room as they witness the theatre of Woodcut's four open kitchens.



YELLOW BOX DINING CAPACITY 26 SEATED

Nestled in between our Fire Kitchen, Seafood Counter and Pastry Kitchen, this luxurious event space is the perfect location for parties of up to 26 guests. This is one of Woodcut's only indoor dining spaces that may be booked out for larger parties. With views and theatre of the open kitchens and Tracey Deep's magnificent woven hemp art installation, Yellow Box Dining is situated to provide your guests with an intimate dining space while enjoying the bustle and energy of the restaurant.



HARBOUR TERRACE CAPACITY 26 SEATED

Situated metres away from Sydney Harbour, this terrace enjoys uninterrupted harbour views. Featuring a magnificent table which can seat up to 26 people this is a sought after space, with it's own area to have drinks on arrival and canapes. Attentive service with your own waitstaff and sommelier are part of the Woodcut experience when you reserve the Harbour Terrace.



GARDEN TERRACE CAPACITY 50 SEATED

The Garden Terrace offers dining for up to 50 guests. With spectacular water views our Garden Terrace is located under a covered loggia and is able to allow for several table configurations to suit your event requirements. This space is perfect for larger functions, with stunning furnishings and attentive service, matched with a beautifully crafted set menu. This outdoor area is beautifully styled to echo the style and ambiance of the indoor dining room.



HICKORY LOUNGE CAPACITY 50 COCKTAIL

Situated in our busy bar, this covered outdoor area is a secluded section that is perfect for pre and post drinks when having a function at Woodcut or alternatively you can hire this area for a private canape event. With harbour views, the Hickory Lounge can host up to 30 guests seated, 50 guests cocktail, and will have designated wait staff for each event.



EXCLUSIVE HIRE CAPACITY 150 SEATED

With outdoor terraces inviting the glistening perfection of the harbour as well as bespoke artworks and luxe furnishings throughout, Woodcut restaurant is nothing short of sensational. Unique elemental cooking methods and a knowledgeable service leads this one of a kind event experience, leaving a lasting impression on every guest as they soak up all the magic of the dazzling Sydney skyline.

FOOD MENU OPTIONS

SILVER WATTLE SET MENU \$160PP



Wood oven bread
Raw fish plate, apple, capers, apple vinegar dressing
Burrata, stone fruits, basil, basil seed dressing
Crab cakes, hemp seeds, saltbush, oyster mayonnaise

Swordfish, hazelnut picada, spigarello
Kidman premium T/bone 1kg 200 days 5+
Side dishes for the table

Desserts from the Woodcut pastry kitchen

Menu additions available upon request

GOLDEN WATTLE SET MENU \$210PP



Wood oven bread
Cold seafood on ice, condiments
Raw fish plate, apple, capers, apple vinegar dressing
Crab cakes, hemp seeds, saltbush, oyster mayonnaise

John Dory, soft herbs, green olives, lemon
Octopus, potatoes, whipped anchovies, oregano, nduja
Lipstick peppers, red pepper oil, capers, olives

Kidman premium T/bone 1kg 200 days 5+
Side dishes for the table

Desserts from the Woodcut pastry kitchen

Menu additions available upon request

BLACK WATTLE SET MENU \$295PP



Wood oven bread
N25 caviar, potato crisps, lemon cream
Cold seafood on ice, condiments
Raw fish plate, apple, capers, apple vinegar dressing

Southern rock lobster, wood roasted, kombu butter
Kidman premium T/bone 1kg 200 days 5+
Side dishes for the table

Desserts from the Woodcut pastry kitchen
Petit fours

Menu additions available upon request

Please note these are sample menus and are subject to change to showcase the best produce available.

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.

BEVERAGE PACKAGE OPTIONS

STANDARD PACKAGE

2 Hours \$80PP

3 Hours \$95PP



SPARKLING

Usher Tinkler 'LA Volpe' Prosecco
Hunter Valley, NSW

WHITE

Brokenwood Sémillon
Hunter Valley, NSW
The Lane Vineyard 'Lane Series' Chardonnay
Adelaide Hills, SA

RED

Artemis 'The Crux' Pinot Noir
Southern Highlands, NSW
The Winner's Tank Shiraz
Langhorne Creek, SA

BEER

Asahi

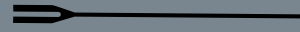
NON-ALCOHOLIC

Still & Sparkling Water
Soft Drinks

PREMIUM PACKAGE

2 Hours \$105PP

3 Hours \$120PP



CHAMPAGNE

NV Charles Heidsieck Brut Reserve
Champagne, France

WHITE

Tiefenbrunner 'Merus' Pinot Grigio
Alto-Adige, Italy
Vasse Felix Chardonnay
Margaret River, WA

RED

Shaky Bridge 'Pioneer' Pinot Noir
Central Otago, NZ
Ox Hardy 'Upper Tintara' Shiraz
McLaren Vale, SA

BEER

Asahi

NON-ALCOHOLIC

Still & Sparkling Water
Soft Drinks

NON-ALCOHOLIC PACKAGE

2 Hours \$50PP

3 Hours \$60PP



JUICES

Orange Juice
Apple Juice

SOFT DRINKS

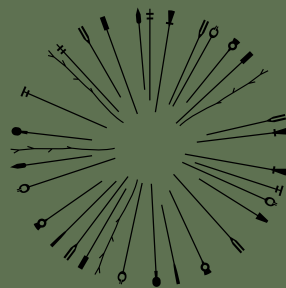
Pepsi
Pepsi Max
Lemonade
Ginger Beer

MOCKTAILS

Woodcut Chinotto
NON #1 Salted Raspberry & Chamomile
NON #3 Toasted Cinnamon & Yuzu

NON-ALCOHOLIC BEER

Heineken 0.0



Opening Hours & Contact

Tuesday - Sunday

Lunch 12pm - 2:30pm

Hickory Bar 12:30pm - 12:00am

Monday - Sunday

Dinner 5:30pm - 9:30pm

For any enquiries, please contact our reservations team on
02 8871 6500 or info@woodcutrestaurant.com.au