

W O - D C U T

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.



VIVID NIGHTS AT HICKORY BAR

Purple rain <i>Blueberry infused gin, elderflower, lychee, lemon</i>	26
Light house <i>House limoncello, prosecco, Peychaud's bitter</i>	25

N25 caviar 5gr, griddle cake, lemon cream	35 ea
Yarra Valley salmon roe, griddle cake, fennel pollen	15 ea
Herb and citrus marinated olives, Woodcut olive oil	9
Woodcut smoked and spiced roasted nuts	9
Tasmanian black garlic bread	10
Crab cakes, hemp seeds, fried leaves, oyster mayonnaise	28
Zucchini flowers, curd, buckwheat shells, pecorino, rocket	32
Iberico Jamon paleta, aged goats' cheese, turnips	40
Woodcut selection of cured meats, mustard fruits, pickle	45
Wood roasted lamb coils, parsley, barrel aged feta, sumac	31
Moreton bay bug roll, brown butter, brioche, watercress	33
Hot pastrami roll, celeriac remoulade, pickles, mustard	32
Wagyu rump cap 200gr, Paris butter, sweet onions, chips	49
Tasmanian skin on chips	13
Watercress, spinach, fried garlic, red quinoa, sweet onion	17

