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	30 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 30 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 30 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

A year round harbourside dining experience. Enclosed and heated in the cooler months and open to the breeze when weather permits.

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

A year round harbourside dining experience. Enclosed and heated in the cooler months and open to the breeze when weather permits.

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

A year round harbourside bar. Enclosed and heated in the cooler months and open to the breeze when weather permits.

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.

BEVERAGE PACKAGE OPTIONS

STANDARD PACKAGE
2 Hours $85PP
3 Hours $100PP

SPARKLING
Usher Tinkler 'LA Volpe' Prosecco
Hunter Valley, NSW

WHITE
Brokenwood Sémillon
Hunter Valley, NSW
Tarrawarra Estate Chardonnay
Yarra Valley, VIC

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 $110PP
3 Hours $125PP

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 $55PP
3 Hours $65PP

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

WINE ON CONSUMPTION OPTIONS

SPARKLING

(Please choose 1 option)

NV Charles Heidsieck Brut Reserve
Champagne, France 230

NV Ruinart Blanc de Blancs
Champagne, France 350

2024 Usher Tinkler 'La Volpe' Prosecco
Hunter Valley, New South Wales 115

NV Deviation Road 'Altair' Rosé
Adelaide Hills, South Australia 132

ROSÉ

(Discretionary)

2025 Brokenwood Nebbiolo Rosato 1500ml
Hunter Valley, New South Wales 175

2024 Domaine de Triennes
Provence, France 95

WHITE

(Please choose up to 2 wines)

2023 Two Paddocks 'Picnic' Riesling
Central Otago, New Zealand 110

2025 Shaw & Smith Sauvignon Blanc
Adelaide Hills, South Australia 85

2024 Christian Salmon Sancerre Sauvignon Blanc
Loire Valley, France 135

2022 Alphonse Mellot Sancerre 'La Moussiere' Sauvignon Blanc
Loire Valley, France 220

2025 Brokenwood Sémillon
Hunter Valley, New South Wales 90

2023 Tiefenbrunner 'Merus' Pinot Gris
Alto-Adige, Italy 100

2023 Balnaves Chardonnay
Coonawarra, South Australia 85

2023 Daniel Dampt 'Côte de Lechet' 1er Cru
Chablis, France 228

RED

(Please choose up to 2 wines)

2024 Craggy Range, Pinot Noir
Martinborough, New Zealand 108

2022 Pressing Matters Pinot Noir
Coal River, Tasmania 175

2024 Antinori 'Peppoli' Chianti Classico Sangiovese Blend
Tuscany, Italy 105

2023 Ox Hardy 'Blewitt Springs' Grenache
McLaren Vale, South Australia 98

2024 Tim Smith 'Bugalugs' Shiraz
Barossa Valley, South Australia 86

2021 Munda 'Kaurna Country' Blewitt Springs Shiraz
McLaren Vale, South Australia 120

2022 Rusden 'Black Guts' Shiraz
Barossa Valley, South Australia 205

2022 Terrazas de Los Andes Reserva Cabernet Sauvignon,
Mendoza, Argentina 95

2020 Balnaves Cabernet Sauvignon
Coonawarra, South Australia 120

2023 Cos 'Pithos' Amphora Rosso Nero D'Avola
Sicily, Italy 165

2015 Château de Fesles 'La Chapelle' Bonnezeaux
Chenin Blanc 375ml, Loire Valley, France 150

COCKTAILS ON CONSUMPTION OPTIONS

(Please choose 3 options)

COCKTAILS

SPLIT DECISION 30

Vanilla bean Belvedere, banana liquor, passionfruit, whites, prosecco

SANS TEA 28

Rum, tequila, vodka, triple sec, gin, homemade mexi-cola

ON WEDNESDAYS 29

Beach Vodka, Regal Rogue Rose, Lychee, Lemon Myrtle syrup, Elderflower

MIDNIGHT IN MANHATTAN 30

Woodford Reserve Burbon, plum vermouth, plum syrup, grapefruit bitters

SUNSETS IN JALISCO 28

Cazcabel Reposado, Regal Rouge Lively White, watermelon soda, citrus

APEROL SPRITZ 25

MOCKTAILS

(Discretionary)

MORNING DEW 18

BB Juniper, honeydew syrup, cucumber juice, citrus, tonic

BEER

DRAUGHT

Asahi ‘Super Dry’ Lager Osaka, Japan 15

James Squire ‘One Fifty Lashes’ Pale Ale Camperdown, NSW 14

BOTTLED

Heineken 0.0% 10

Cascade Premium Light Hobart, TAS 10

Water and soft drink available upon request

FOOD MENU OPTIONS

SILVER WATTLE MENU
$165PP



Wood oven bread

Raw fish plate, apple, capers, apple vinegar dressing (A)

Burrata, stone fruits, licorice basil, basil seed dressing

Crab cakes, hemp seeds, saltbush, oyster mayonnaise (A)

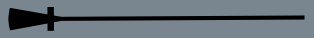
Wood grilled kingfish, romesco sauce, almond, witlof (A)

Galiciana Pasture fed T/bone 1kg

Side dishes for the table

Desserts from the Woodcut pastry kitchen

CEDAR WATTLE MENU
$195PP



Wood oven bread

Woodcut selection of cured meats, mustard fruits, pickles

Burrata, stone fruits, licorice basil, basil seed dressing

Crab cakes, hemp seeds, saltbush, oyster mayonnaise (A)

Wood roasted lamb coils, parsley, barrel aged feta, sumac

Halloumi, Malfroy's honey, thyme, figs

Squash flowers, organic rice, sheep's yoghurt, vine leaves

Galiciana Pasture fed T/bone 1kg

Side dishes for the table

Desserts from the Woodcut pastry kitchen

Seafood Country of Origin: (A) Australia, (I) Import, (M) Mixed. Crown participates in country of origin labelling for seafood. Due to a temporary shortage or change in our seafood supply, the seafood's country of origin may change. Further information can be found at the restaurant. 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 weekend surcharge of 10% on Saturdays and 15% on Sundays applies. A 15% surcharge applies on all Public Holidays.

FOOD MENU OPTIONS

GOLDEN WATTLE MENU
$220PP



Wood oven bread

Cold seafood on ice, condiments (A)

Raw fish plate, apple, capers, apple vinegar dressing (A)

Crab cakes, hemp seeds, saltbush, oyster mayonnaise (A)

Bay of Plenty John Dory, soft herbs, green olives, lemon (I)

Octopus, potatoes, whipped anchovies, oregano, nduja (A)

Lipstick peppers, red pepper oil, capers, olives

Galiciana Pasture fed T/bone 1kg

Side dishes for the table

Desserts from the Woodcut pastry kitchen

BLACK WATTLE MENU
$305PP



Wood oven bread

N25 caviar, potato crisps, lemon cream (I)

Cold seafood on ice, condiments (A)

Raw fish plate, apple, capers, apple vinegar dressing (A)

Eastern rock lobster, wood roasted, kombu butter (A)

Galiciana Pasture fed T/bone 1kg

Side dishes for the table

Desserts from the Woodcut pastry kitchen

Petit fours

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CANAPÉ PACKAGE OPTIONS

3 Hours

VEGETARIAN, SEAFOOD, MEAT PACKAGE $90PP
VEGETARIAN, SEAFOOD, MEAT, SUBSTANTIAL, DESSERT $130PP

VEGETABLE COUNTER

Asparagus, whipped olive oil, softs herbs
Beetroot fold overs, horseradish cream, beetroot oil
Shiitake skewers, Shiitake butter, laver
Cheese toasties, burnt onion
Baked Gruyère puffs, creamed cheese
Toasted brioche, peppers, olives, fried garlic
Cucumber sandwich, crème fraîche, bronze fennel

SEAFOOD – GRILLED AND CURED

Sydney rock oysters, Verjus jelly, cucumber (A)
Sydney rock oysters, charcuterie vinaigrette, sour cream (A)
Raw tuna, daikon, miso dressing, dried bonito (A)
Raw fish, ponzu, pickled ginger, sesame (A)
Pt. Arlington mussels, endive, preserved lemon, capers, basil (A)
Crab cakes, smoked oyster mayonnaise, parsley (A)
Prawn toast, sesame, shallot dipping sauce (A)
Toasted brioche, lemon cream, smoked salmon roe, bottarga (A)
Grilled squid, squid ink oil, citrus ash (A)

MEAT – GRILLED AND CURED

Grilled Enoki mushroom, aged pancetta, balsamic vinegar
Chopped quail, duck egg cream, crisp bread, herb salad
Spiced sausage, mustard fruits, dried oregano
Wagyu beef skewer, rose harissa, spiced salt, pistachio, mint
Chicken skewers, Japanese spices, citrus ash
Chicken wings, fried garlic, black sesame dressing

SUBSTANTIAL CANAPÉS

Lamb coils, pickled green tomato
Lamb ribs, cumin, saffron
Pork jaw croquettes, tomato juice butter
Oxtail, orzo, pane fritto
Lobster roll, soft brioche, chopped salad (A)
Brown rice, Smoked eel, miso, seaweed oil (A)
Bomba rice, soup of the sea, chopped prawn (A)

PASTRY ITEMS

Valrhona chocolate slice, pistachio powder
Crisp meringue, passion fruit curd, passion fruit powder
Cardamom cream puff
Lemon meringue tarts
Salted caramel donuts

ADD ON'S

$13pp (Additional canapé or dessert canapé)
In addition to any canapé package

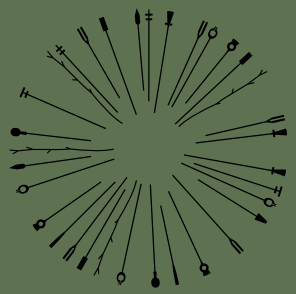
OYSTER STATION

From $200pp + Oysters (A)
(Please ask restaurant for more details)

CAVIAR STATION

From $200pp + Caviar (I)
(Please ask restaurant for more details)

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Opening Hours

Restaurant
Lunch: Tuesday-Sunday 12.00pm-2.30pm
Dinner: Monday-Sunday 5.30pm-9.30pm

Hickory Bar
Monday: 5.30pm-12.00am
Tuesday-Sunday: 12.00pm-12.00am

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

Level 1 (Ground), 1 Barangaroo Avenue, Sydney NSW 2000
www.crownsydney.com.au/woodcut | @woodcutrestaurant