

W O - D
C U T



WOOD OVEN BREADS

Slow ferment sourdough, cultured butter	6
Wood oven sesame bread, sheep's curd, pomegranate	7
Miche boule, cultured butter, red gum smoked salt	7
Grilled black garlic bread	7

COLD SEAFOOD COUNTER

Oysters Sydney Rock Pacific	6 ea
Fresh water lobster 220g	55
Tiger prawns 200g, classic seafood sauce	32
Cooked bugs, classic seafood sauce	32
Cold seafood stand	Small 90 Large 145
Caviar potato crisps, lemon cream, maple	
N25 Oscietra	30g 190 50g 310 125g 660
N25 Kaluga	30g 210 50g 370 125g 790
Yarra Valley first harvest salmon roe	30g 45 50g 59 100g 99

COLD SEAFOOD CONDIMENTS

Classic seafood sauce	Chickpea miso mayonnaise
Woodcut salad cream	Yuzu kosho mignonette

RAW, CURED AND COOKED SEAFOOD

Raw fish plate, pear, capers, chardonnay dressing	38
Raw tuna, shiitake broth, scarlet potatoes, horseradish	28
WA fresh water lobster, tomato, purslane, finger lime	57
Crab cakes, fried leaves, oyster mayonnaise	28
Eastern king prawns, mandarin butter, upland cress	27



RAW, CURED AND COOKED MEATS

Woodcut cold meat plate, rilette, golden pickle	38
Grilled raw beef, salted duck egg, mushroom, radish	32
Cotecchino, whipped polenta, lentils, mustard fruits, kale	28
Wood roasted lamb coils, apple vinegar, cipollini onions	26
“Brick” chicken, fragrant lime, barberries	28

SALAD WALL AND VEGETABLE COUNTER

Bruny Island olives, wood roasted	8
Marcona almonds, salt roasted	9
Burrata, persimmon, pomegranate, liquorice basil	24
Winter vegetables, whipped olive oil, green sauce	24
Watercress, spinach, fried garlic, red quinoa, sweet onion	17
Lipstick peppers, Bruny Island olives, caper leaves	23

ASH GRILL

Wagyu beef, celeriac, mustard dressing, green garlic	19 ea
Veal tongue skewer, caper sauce, nasturtium	22 ea
Pork belly skewer, quince, beetroot, pine needle syrup	18 ea
Pressed bean curd skewer, enoki, cucumber	18 ea
Shiitake mushrooms, shiso, seaweed, mushroom butter	18
Line caught squid, citrus ash, squid ink oil	28
Octopus, fingerling potatoes, caperberries, whipped anchovies	28

STEAM KETTLES

Pippies, vadouvan, roasted chickpeas, chickpea leaves	43
Blue mussels, aromats, toasted bread, bottarga cream	37
Vegetables in broth, saffron, parsley root, chickpeas	32



WOOD OVEN

Southern rock lobster, garlic kombu butter	Half 99 Whole 195
John Dory, soft herbs, green olives, lemon	65
Maremma spiced duck, rhubarb, softened dates	65
Celeriac, ancient grains, young carrots, chickpea miso	40

WOOD GRILL

Swordfish, picada, spigarello	43
Bone in Margra lamb rack, Oberon, NSW	65
Stone Axe Full Blood 9 + Wagyu New England NSW	
Sirloin steak 200g	140
Shiro Kin Full Blood 9 + Wagyu Darling Downs QLD	
Scotch Fillet 250g 500 days	140
Rump Cap 250g 500 days	65

Wagyu Black Angus Cross 6+ Jugiong NSW	
Rib eye, bone in Delmonico cut 800g	200

Rangers Valley Black Angus Glen Innes NSW	
Black market T/bone 1kg 270 days	195

O'Connor Premium Grass Fed South Gippsland VIC	
Sirloin, bone in dry aged 400g	65
Tenderloin 200g	49

Béarnaise sauce Mustards Paris butter Veal jus	
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SIDE DISHES

Red velvet lettuce, Woodcut salad cream, miche crumb	15
Wilted spinach, brown butter, fried garlic	15
Tied beans, peppers, yoghurt	16
Macaroni and cheese, taleggio, aged pancetta	18
Baked dutch cream potato, burnt onions, herb oil	15
Skin on chips	13

Please note a 1.2% surcharge applies for all credit card transactions. A 10% surcharge applies on Sundays and for groups of 10 or more, and a 15% surcharge applies on Public Holidays.

