



MELBOURNE CUP  
FLEMINGTON MENU  
4 COURSES \$220

Woodcut signature cocktail on arrival

Wood oven bread

Cold seafood on ice, condiments

Raw fish plate, apple, capers, chardonnay dressing

Crab cakes, fried leaves, oyster mayonnaise

John Dory, soft herbs, green olives, lemon

Rangers Valley black market T/bone 1 kg 270 days

*Sides for the table*

*Watercress, spinach, fried garlic, red quinoa, sweet onions*

*Hasselback potato, burnt onions, herb oil*

Crisp meringue, whipped passionfruit curd, fresh passionfruit

*Please note 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.*





MELBOURNE CUP  
WINNERS CIRCLE MENU  
5 COURSES \$285

Woodcut signature cocktail on arrival

Wood oven bread

N25 Caviar, griddle cake, lemon cream

Cold seafood on ice, condiments

Raw fish plate, apple, capers, chardonnay dressing

Octopus, fingerling potatoes, caperberries, whipped anchovies

Southern rock lobster, wood roasted, garlic kombu butter

Rangers Valley black market T/bone 1 kg 270 days

*Sides for the table*

*Watercress, spinach, fried garlic, red quinoa, sweet onions*

*Hasselback potato, burnt onions, herb oil*

Choice of dessert from the Woodcut pastry kitchen

Petit fours

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