

# WOOD CUT

*Menu is subject to change.*

*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.*



## WOODCUT | MOTHER'S DAY

Mr Espresso 28  
*Vanilla, Coffee, Hazelnut, Cacao Liquor, Cream*

2024 Domaine de Trienne Rosé, Grenache Blend, Provence, FR 150ml | 22



Steak tartare, brioche finger, Parmesan, rocket 14 ea

Moreton bay bug roll, miso dressing 16 ea

Warm griddle cake, lemon cream, chives, 5gr Oscietra caviar 35 ea

Wood roasted scallops, charcuterie dressing, crisp potatoes 36

Globe artichokes, white beans, burnt butter vinaigrette, goat's cheese 32

Wood fired seafood rice, Tasmanian saffron 175

*Skull Island prawns, native pippies, southern calamari*

Spiced lamb shoulder "Romertopf style" 135

*Autumn vegetables, wood fired bread, sweet and sour onions*

## FROM OUR PASTRY KITCHEN

Wood roasted upside down apple tart, vanilla ice-cream, apple caramel 25  
*(allow 15 minutes)*

