WOOD CUT

Menu subject to changes. Seafood Origin: (A) Australia, (I) Import, (M) Mixed. 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.

CHRISTMAS LUNCH AT WOODCUT

25th December 2026

N25 Oscietra caviar (I)
Choux pastry, lemon cream
Stone Axe Wagyu beef tartare
Buckwheat crisp, duck egg, ponzu dressing

Woodcut's cold seafood stand (A)
Sydney rock oysters, tiger prawns, Moreton Bay bugs
Raw tuna, whipped bottarga cream, pepper oil, crisp potatoes (A)

Western rock lobster, garlic butter, mountain pepper, smoke chilli (A)
Salad of baby fennel, stone fruits, watercress, candied walnuts
Pioik's slow ferment wood fired sour dough

Wood grilled Robbins Island Wagyu Sirloin MBS 9+
Double smoked ham, maple glaze, grilled pineapple, redcurrants
Hasselback potatoes, burnt onion | Beans and greens, wild oregano

Crisp meringue, fresh mangoes, passionfruit, vanilla cream
Tasmanian cherries on ice