

# W O = D C U T

*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.*



## THE COUNTER CUT

*One course \$55, Two courses \$70*

*served with a selected glass of wine, beer or soft drink*

Burrata, wagyu bresaola, aged balsamic, olive oil

*or*

Crab cakes, hemp seeds, saltbush, oyster mayonnaise

*or*

Shiitake mushrooms, shiso, seaweed, mushroom butter

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O'Connor grass fed centre cut fillet, crisp potatoes, Paris butter

*or*

Yellowtail kingfish, romesco sauce, watercress

*or*

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

## ADDITIONAL SIDES

Skin on chips 14

Hasselback potato, burnt onions 18

Red velvet lettuce, Woodcut salad cream, miche crumb 15

