WOOD CUT

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. An additional service fee of 10% applies to bookings of 10 people or more.

CHRISTMAS WATTLE

$190PP

(Menu only available during December)

Wood oven bread

Cold seafood on ice, condiments (A)
Sydney rock oysters, tiger prawns, cooked bugs

Burrata, stone fruits, basil, basil seed dressing
Crab cakes, hemp seeds, saltbush, oyster mayonnaise (A)

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Wood fire duck, sour cherries, walnuts
Pasture fed "Galiciana" vintage beef T/Bone 1kg
Red velvet lettuce, salad cream | Hasselback potatoes, burnt onion

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Valrhona chocolate mousse, muscovado genoise, chocolate shards
Tasmanian cherries on ice

CEDAR WATTLE MENU
$195PP

Wood oven bread
Woodcut selection of cured meats, mustard fruits, pickles
Burrata, stone fruits, licorice basil, basil seed dressing
Crab cakes, hemp seeds, saltbush, oyster mayonnaise (A)

Wood roasted lamb coils, parsley, barrel aged feta, sumac
Halloumi, Malfroy's honey, thyme, figs
Squash flowers, organic rice, sheep's yoghurt, vine leaves

Galiciana Pasture fed T/bone 1kg
Side dishes for the table

Desserts from the Woodcut pastry kitchen

GOLDEN WATTLE MENU
$220PP

Wood oven bread

Cold seafood on ice, condiments (A)

Raw fish plate, apple, capers, apple vinegar dressing (A)

Crab cakes, hemp seeds, saltbush, oyster mayonnaise (A)

Bay of Plenty John Dory, soft herbs, green olives, lemon (I)

Octopus, potatoes, whipped anchovies, oregano, nduja (A)

Lipstick peppers, red pepper oil, capers, olives

Galiciana Pasture fed T/bone 1kg

Side dishes for the table

Desserts from the Woodcut pastry kitchen

BLACK WATTLE MENU
$305PP

Wood oven bread

N25 caviar, potato crisps, lemon cream (I)

Cold seafood on ice, condiments (A)

Raw fish plate, apple, capers, apple vinegar dressing (A)

Eastern rock lobster, wood roasted, kombu butter (A)

Galiciana Pasture fed T/bone 1kg

Side dishes for the table

Desserts from the Woodcut pastry kitchen

Petit fours