

WOOD CUT

Seafood Country of Origin: (A) Australia, (I) Import, (M) Mixed. Crown participates in country of origin labelling for seafood. Due to a temporary shortage or change in our seafood supply, the seafood's country of origin may change. Further information can be found at the restaurant.

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.

A 1.15% surcharge applies for all credit card transactions. Please note a weekend surcharge of 10% on Saturdays and 15% on Sundays applies. A 15% surcharge applies on all Public Holidays.



SUNDAYS AT WOODCUT

Woodcut Bloody Mary 28

2025 Usher Tinkler 'La Volpe' Prosecco, Hunter Valley, NSW 20

NV Charles Heidsieck Brut Reserve Champagne, Reims, FR 37

Margra lamb shoulder 140

Cooked "En Römertopf" softened onions, cavolo nero, garlic crumb

Wood roasted cauliflower | Potato purée | Watercress salad

THE SUNDAY EXPERIENCE 95PP

(Minimum two people)

Tablesides miche boule, green garlic butter

Seafood on Ice (A)

Sydney rock oysters, tiger prawns, Moreton Bay bugs

Margra lamb shoulder "En Römertopf" style

Softened onions, cavolo nero, garlic crumb

Wood roasted cauliflower | Potato purée | Watercress salad

Desserts from our pastry kitchen

Wine flight selected by Head Sommelier Addy Lam 65pp

2022 Hickinbotham 'The Grant' Malbec, McLaren Vale, SA

2021 Balnaves Cabernet Sauvignon, Coonawarra, SA

2018 Château Queyron Pindefleurs GCC Saint-Émilion, Bordeaux, FR

