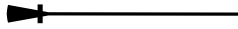


# W O O D C U T

*Please note, all special festive offers including set menus, a la carte menus and special price menus are not to be used in conjunction with any other discount or offer.*

*Menu subject to changes. 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 15% surcharge applies on Public Holidays. An additional service fee of 10% applies to bookings of 10 people or more.*



NEW YEARS AT WOODCUT  
31ST DECEMBER 2023

Fraser Island Spanner crab

*N25 Golden Oscietra caviar, miso dressing, buckwheat crisp*

Miche boule, cultured butter, red gum smoked salt

Woodcut's cold seafood stand

*Sydney rock oysters, tiger prawns, wild caught Moreton Bay bug*

Rock lobster, tamarind and chilli, nectarines, red basil

Ocean trout "en croûte", spinach, salmon roe butter

Salad of baby fennel, stone fruits, cranberries, Marcona almonds

Wood fired Wagyu cross Angus 6+ Sirloin

*Hasselback potato, burnt onion | Beans and greens wild oregano*

Slow cooked cherries, set Valrhona chocolate, cherry sorbet

