

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.



FATHER'S DAY AT WOODCUT

2018 Handpicked 'Signature II' Shiraz, Barossa Valley, SA | 150ml 35
Served from a 6lt bottle with the "VCanter", a pouring cradle for large format bottles

Old smoke 30
Starward Nova whisky, vermouth, rhubarb, rosemary, hickory smoke



Wood fired oxtail empanada, harissa dressing 13 ea
Moreton bay bug sandwich, hemp seed, rocket, caper dressing (A) 24 ea

Spice cured Kurobuta pork jowl, black garlic, pickled daikon 29

Margra lamb shoulder "En Römertopf" 140
softened onion, cavolo nero, garlic crumb
Served with wood roasted cauliflower & Potato purée

"Steak au poivre" 145
Shiro Kin Full Blood Wagyu 9+ rump 300gr, pepper sauce
O'Connor Beef Tomahawk 1.8kg 425



Woodcut chocolate cake, mascarpone cream, olive oil 25

