

# WOOD CUT

*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.*

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## HAPPY HOUR AT HICKORY BAR

*Monday – 5:30pm to 7pm | Tuesday to Friday – 4pm to 7pm*

### COCKTAILS 15

#### Whiskey Business

*Bourbon, charred apple, cinnamon, orgeat, citrus, soda*

#### Chasing Dragons

*Gin, dragon fruit, elderflower, lychee, citrus, vanilla*

### BEERS 7

James Squire ‘One Fifty Lashes’ Pale Ale, Camperdown, NSW

Peroni Nastro Azzurro Pilsner, Vigevano, Italy

### WINE 10

2023 Brokenwood Sémillon, Hunter Valley NSW

2022 The Winner’s Tank Shiraz, Langhorne Creek, SA

### SNACKS 12

Tuna tostada, salsa Macha, avocado, coriander (GF)

Merguez sausage, toasted brioche, dijon mustard, fermented cabbage

Prawn roll, miso dressing, hot butter brioche

