

WOOD CUT

— MIXED GRILL —



KNOW YOUR PRODUCERS
NEW SOUTH WALES



RANGERS VALLEY BLACK ONYX

GLEN INNES / NSW

*Premium Black Onyx Wagyu
from New England country.*



MARGRA LAMB

BLACK SPRINGS / NSW

*Quality lamb raised in the
heart of Central West NSW.*



STONE AXE WAGYU

NSW HIGH COUNTRY

*Full-blood Wagyu raised in the
pristine NSW High Country.*



BYRON BAY BERKSHIRE PORK

BYRON BAY / NSW

*Heritage Berkshire pork
from the Northern Rivers.*



TATHRA PLACE POULTRY

TATHRA / NSW

*Free range poultry
from the South Coast.*



*From the finest producers
across New South Wales.*



BEEF



LAMB



PORK



POULTRY



WOODCUT MIXED GRILL \$180

Experience Woodcut's bold, fire-driven take on the classic mixed grill, created exclusively for Broadsheet Dine Out Sydney. Designed to share, this generous feast celebrates some of Australia's finest producers, with premium cuts cooked over open flame, charcoal and wood.

Black Onyx | Glen Innes, NSW

Slow braised beef short rib

Grilled bone marrow

Wood fired oxtail empanada

Margra Lamb | Oberon, NSW

Woodfired lamb cutlets

Margra lamb kofta

Kurobuta Black Berkshire Pork | Byron Bay, NSW

Slow cooked pork cheek

Roasted cured pork belly, Piquillo peppers

Aurum Poultry Cockerel | Golden Plains, VIC

Ash grilled, truffle stuffed cockerel leg

Veal Jus | Selection of mustards | Salsa verde | Wood fired bread

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.

