

WOOD CUT



BITES

Warm griddle cake, lemon cream, N25 Caviar 5gr (I)	35 ea
Moreton bay bug roll, miso dressing (A)	17 ea
Steak tartare, brioche finger, Parmesan, rocket	15 ea
Kurobuta berkshire pork croquette, mustard fruits	15 ea

WOOD OVEN BREADS

Pioik’s bakery ferment sourdough, cultured butter	8
Miche boule, cultured butter, red gum smoked salt	16
Grilled Tasmanian black garlic bread	15

COLD SEAFOOD COUNTER

Oysters Sydney Rock Pacific (A)	8 ea
Tiger prawns 200g, classic seafood sauce (A)	36
Cooked bugs, classic seafood sauce (A)	46
Cold seafood stand (A)	Small 105 Large 170

Seafood sauce | Miso mayonnaise | Yuzu kosho mignonette

Caviar potato crisps, lemon cream, maple (I)	
N25 Oscietra (I)	30g 190 50g 310
N25 Kaluga (I)	30g 210 50g 370
Yarra Valley salmon roe (A)	50g 59

RAW, CURED AND COOKED SEAFOOD

Paspaley pearl meat, white soy, sunrise lime, ginger, sea succulents (A)	48
Raw fish plate, apple, capers, apple vinegar dressing (A)	44
Skull Island tiger prawns, fermented chilli, macadamia, lime (A)	42
Crab cakes, hemp seeds, saltbush, oyster mayonnaise (A)	33

RAW, CURED AND COOKED MEATS

Woodcut selection of cured meats, mustard fruit, pickles	50
Grilled beef tartare, enoki mushrooms, ponzu, fragrant leaves	38
Wood roasted lamb coils, parsley, barrel aged feta, sumac	35
“Brick” chicken, fragrant lime, barberries, grapes	32



SALAD WALL AND VEGETABLE COUNTER

Herb and citrus marinated olives, Woodcut olive oil	10
Woodcut smoked and spiced roasted nuts	10
Watercress, spinach, fried garlic, red quinoa, sweet onion	18
Burrata, radicchio butter, bitter leaves, pine nuts, aged balsamic	34
Lipstick peppers, red pepper oil, capers, olives	26

ASH GRILL

Wagyu beef skewer, rose harissa, spiced salt, pistachio, mint	26 ea
Veal tongue skewer, caper sauce, nasturtium	26 ea
Halloumi, Malfroy’s honey, thyme, figs	34
Shiitake mushrooms, shiso, seaweed, mushroom butter	27
Octopus, potatoes, whipped anchovies, oregano, nduja (A)	41

STEAM KETTLES

Zucchini, zucchini flowers, curd, buckwheat shells, pecorino, rocket	36
Native live pippies, vadouvan, roasted chickpeas, curry leaves (A)	59
Portarlington mussels, aromats, bottarga cream, wood fired bread (A)	45

WOOD OVEN

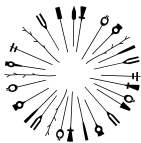
Eastern rock lobster, kombu butter (A)	Half 185 Whole 370
Bay of Plenty NZ John Dory, soft herbs, green olives, lemon (I)	88
Maremma spiced duck, rhubarb, softened dates	78
Squash flowers, organic rice, sheep’s yoghurt, vine leaves	44

THE PRODUCER’S CUT | THE MATRIARCH

Tasmanian Pasture-Fed Fullblood Wagyu

An ultra-rare Wagyu program celebrating the exceptional flavour of mature cattle. The Matriarch is produced from Fullblood Wagyu breeding cows, selected for outstanding genetics and aged between 9 and 15 years. A lifetime on Tasmanian pastures brings a depth of flavour, character and finely developed marbling. A rare expression of Wagyu that stands apart from conventional young-cattle.

Matriarch 14YO Wagyu Rib Eye 4+ 600g | Robbins Island, TAS 210



WOOD GRILL

Our steaks are grilled over Ironbark embers on our bespoke flywheel grill. In keeping with our cooking process and commitment to quality, please allow 45 minutes from the time of ordering, and up to 1 hour for larger cuts.

Berkshire pork tomahawk, dry aged, 650gr, apple ketchup	98
Margra Lamb saddle, lentil vinaigrette, mustard fruits, caper leaves	72
Wood grilled kingfish, romesco sauce, almond, witlof (A)	65

Full Blood 9+ Wagyu	
Robbins Island Rib Eye Butcher’s Cut 500g Robbins Island, TAS	320
2gr Centre Cut Rib Eye 200g New England, NSW	170
Shiro Kin Rump Cap 250g Darling Downs, QLD	115
Robbins Island Hanger Steak 250g Robbins Island, TAS	95

First Cross Wagyu	
Chauvel citrus fed Rib Eye Delmonico 7+ 800g Elbow Valley, QLD	330

Black Angus Beef	
O’Connor grain fed Tomahawk 5+ 1.8kg Gippsland, VIC	425
Black Onyx T-bone 5+ 1kg Glen Innes, NSW	300

Pasture Fed Breeds	
O’Connor Bone in Sirloin dry aged 3+ 400g Gippsland, VIC	100
O’Connor Centre Cut Eye Fillet 3+ 200g Gippsland, VIC	85

Béarnaise sauce Paris butter Veal jus Green peppercorn sauce	6.5 ea
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SIDE DISHES

Baked ancient grain macaroni, taleggio, aged pancetta	25
Hasselback potato, burnt onions, herb oil	20
Ash grilled tied beans, piquillo peppers, yoghurt	19
Red velvet lettuce, Woodcut salad cream, miche crumb	16
Wilted spinach, brown butter, fried garlic	16
Skin on chips	16