

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.*



MELBOURNE CUP
WINNERS CIRCLE MENU

Bespoke cocktail on arrival
Spanner crab, buckwheat crisp, miso dressing, chives



Wood-fired bread, cultured butter



Cold seafood on ice, condiments
Sydney rock oysters, tiger prawns, cooked bugs
Snowy Mountains pecan smoked trout, dashi jelly,
Yarra Valley trout roe, sprouted grain crackers



Spanner crab cakes, hemp seeds, saltbush, oyster mayonnaise
New season asparagus, whipped parmesan, burnt butter dressing
Burrata, Wagyu bresaola, aged balsamic, Woodcut olive oil



Wood grilled Tajima Wagyu Sirloin MBS 8+
Watercress, spinach, fried garlic, red quinoa, sweet onions
Hasselback Dutch cream potato, smoked onions, herb oil



Crisp meringue, passionfruit curd, passionfruit,
mango passionfruit seed powder

