

# WOOD CUT

*Please note, all special festive offers including set menus, a la carte menus and special price menus are not to be used in conjunction with any other discount or offer.*

*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.*



## CHRISTMAS LUNCH AT WOODCUT

*25th December 2024*

N25 Oscietra caviar, Spanner Crab

*Buckwheat tart, chives*

Stone Axe Wagyu bresaola

*Caramelised honey and onion tart*

Woodcut's cold seafood stand

*Sydney rock oysters, tiger prawns, Moreton Bay bugs*

Raw fish, apple vinegar dressing, watermelon rind, pomelo, olive oil

Pot roasted Southern rock lobster, wild garlic, mountain pepper, smoked chilli

Salad of baby fennel, watercress, candied walnuts, cranberries

Pioik's slow ferment wood fired sourdough

Wood grilled Tajima Wagyu sirloin MBS 8+

Double smoked ham, maple glaze, grilled pineapple, redcurrants

*Hasselback potatoes, burnt onion | Beans and greens, wild oregano*

Christmas ice cream cake, burnt meringue, cherry caramel

Tasmanian cherries on ice

