

MENU

WOOD & GRILL STEAKHOUSE



ENTREE

Garlic Bread (V, GFO) Garlic butter, Turkish bread	12	Scorched Eggplant (V, VG, GF, DF) Miso caramel, Curry leaf	16
Garlic & Cheese Bread (V, GFO) Garlic butter, Turkish bread, Trio Cheese	15	Saltbush Calamari (DF, GFO, I) Fried Calamari, Saltbush, Salt & Pepper, Chipotle aioli	18
Focaccia & Dips (V) Rosemary focaccia, Olives, Duo of dips	14	Confit Octopus (GF, M) Slow-cooked Octopus, Bavarian salad, Black olive dust	24
Kingfish Crudo (GF, DF, A) Citrus, Balsamic pearls, Shallots, Chive oil	26	Scallops in Shell (3 pcs) (GF, DFO, A) Lemon & Pepper butter, Smoked kaiser ham, Chives	24
Wagyu Beef Tartare (GF, DF) "Yukhoe", Su-miso, Soy, Sesame, Pear, Shallots, Chives	26	Fried Chicken Tenders (GFO) Pickled radish, Choice of Gochujang sauce or Buffalo sauce	24
Crispy Halloumi (V, GF) Thyme-infused honey, Seasonal fruit	18	SSAM & Crudit� (V, VG, DF) Lettuce, Radicchio, Pickled daikon, Carrots, Cucumber, Radish, Ssamjang sauce, Sesame	16

Pacific Oyster, shuck to order

Natural, Finger-lime mignonette (GF, DF, A)

1/2 Dozen: 36

1 Dozen: 68

Kilpatrick, Bacon, Kilpatrick sauce (GF, DF, A)

1/2 Dozen: 38

1 Dozen: 72

MAINS

Lobster & Prawn Linguini (DFO, M) Squid ink linguini, Lobster, Prawn, and Mussel meat, Fresh chilli, Confit garlic, Tomatoes, Soft herbs, White wine, Lemon	42
Ricotta Gnocchi (GFO, DFO) Braised Victorian Lamb, Rosemary, Garlic, Tomato, Sourdough crumb, Parmesan, Red wine	34
Mushroom Risotto (V, VGO, GF, DFO) Forest mushroom duxelles, Parmesan, Truffle oil	32
Vegetarian Gnocchi (V, VGO, GF, DFO) Parsley lemon gnocchi, Garlic, Chilli, Broccolini, Olives, Artichoke, Pomodoro sauce, Kale, Parmesan	32
Roasted � Chicken (GF) Spicy butter masala, Creamy mash, Broccolini, Curry leaf	38
Fish of the day (A) Please check our special board	MP
Beer Battered Fish & Chips (DF, M) Battered market fish, Chunky tartare, House salad, Chips, Lemon	34
Slow Roasted Lamb Shoulder (GF) Slow-cooked Lamb, Zaatar, Pumpkin puree, Lamb jus, Slaws, Red wine	45
BBQ Pork Ribs (GF) Smoky BBQ glaze, Chips, Slaws	Half - 50 Full - 90

KIDS MENU

150g Steak & Chips (GF) 22	Battered Fish & Chips (GFO, DF, M) 16	Fried Chicken Tender & Chips (DF) 16
Spaghetti, Napoli sauce, Parmesan (DFO) 16	Vanilla or Chocolate Ice Cream (2 Scoop) 8	

DIETARY INDEX

Halal options available. Please ask our team

(V) Vegetarian (VG) Vegan (GF) Gluten-free (DF) Dairy-free (O) Option

*Seafood Origin: (A) Australian (I) Imported (M) Mixed

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STEAKS

Wood and Grill sources only the highest quality meats from select abattoirs and trusted local butchers with Global Meats, Flinders + Co, Tip Top Meats

All steaks are served with your choice of House Salad/ Chips/ Mash.

Premium Selection

Pasture Fed - Marble score (2-3+), Gippsland, Victoria

Porterhouse - 300g	54
A premium, known for its robust beefy flavour and firm, tender texture. It is easily identified by a distinctive fat cap running along one edge.	
Scotch Fillet - 300g	62
A premium, from rib section, boneless cut. It is widely prized as the most flavourful and juicy steak due to its high marbling and signature central "eye" of fat.	
Eye Fillet - 220g	58
A premium, its low-fat content offers a subtle, mild flavour with a natural underlying sweetness .	
Rib Eye - 400g	72
A premium, from the rib section, famous for being the most flavourful and juicy steak due to its rich marbling .	
T-Bone - 400g	65
A premium, features two steaks in one: a flavourful striploin and a smaller tenderloin .	
Tomahawk - 1.3kg	205
A premium bone-in ribeye featuring a long, rib bone that resembles an axe handle . It is prized for its dramatic presentation, thick cut , and rich marbling .	
*Please allow a minimum of 30-45 minutes to cook through / Limited stock available	

Deluxe Wagyu Selection

Grain Fed - Marble score 8-12+, Black Opal Wagyu (Victoria, Tasmania) *Limited stock available

Black Opal Wagyu (Victoria, Tasmania) is renowned for its **premium quality, value, and consistency**. This selection is chosen for its **fine marbling, silky texture, and superior flavour**, delivering an exceptional eating experience. *Minimum 380days Grain

A5 Wagyu (Japan), The world's most coveted **beef graded "A5"** for perfect yield and quality. Featuring the **highest marbling**, this selection delivers an **intensely rich, buttery flavour and a silky, umami-packed finish**. Its intricate, snowflake-like fat creates a "melt-in-your-mouth" texture that literally dissolves on the tongue. *Minimum 600days Grain

Wagyu Tenderloin - 200g	92
Black Opal, MB 8-9+	
Wagyu Rostbiff - 250g	56
Black Opal, MB 8-9+	
Wagyu Rostbiff - 500g	105
Black Opal, MB 8-9+	
Wagyu Delmonico - 300g	95
Black Opal, MB 8-9+	
A5 Striploin - 250g	189
Japan Hyogo prefecture MB12+	

Wood & Grill DRY AGED SPECIAL

*Limited stock available

Natural enzymes break down fibres for a softer, superior texture. Moisture loss intensifies the beef's natural juices. Develops sophisticated, "aged" notes of **nut, earth, and blue cheese**. *Minimum 28 days in-house dry ageing cabinet.

Dry-aged Rib Eye - 500g	135
O'Connor, VIC-Gippsland, Grass-fed, MB3+	
Dry-aged T-bone - 600g	110
O'Connor, VIC-Gippsland, Grass-fed, MB3+	

SAUCES

Red Jus (GF)	4
Mushroom Gravy (GF, DF)	4
Creamy Peppercorn (GF)	4
Black Garlic Aioli (GF, DF)	4
Garlic Butter (GF)	4
Chimichurri (GF, DF)	4
Mustard Complimentary (GF, DF)	
Dijon/ Hot English/ Whole Grain/ Horseradish	

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SIDES

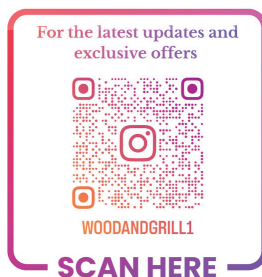
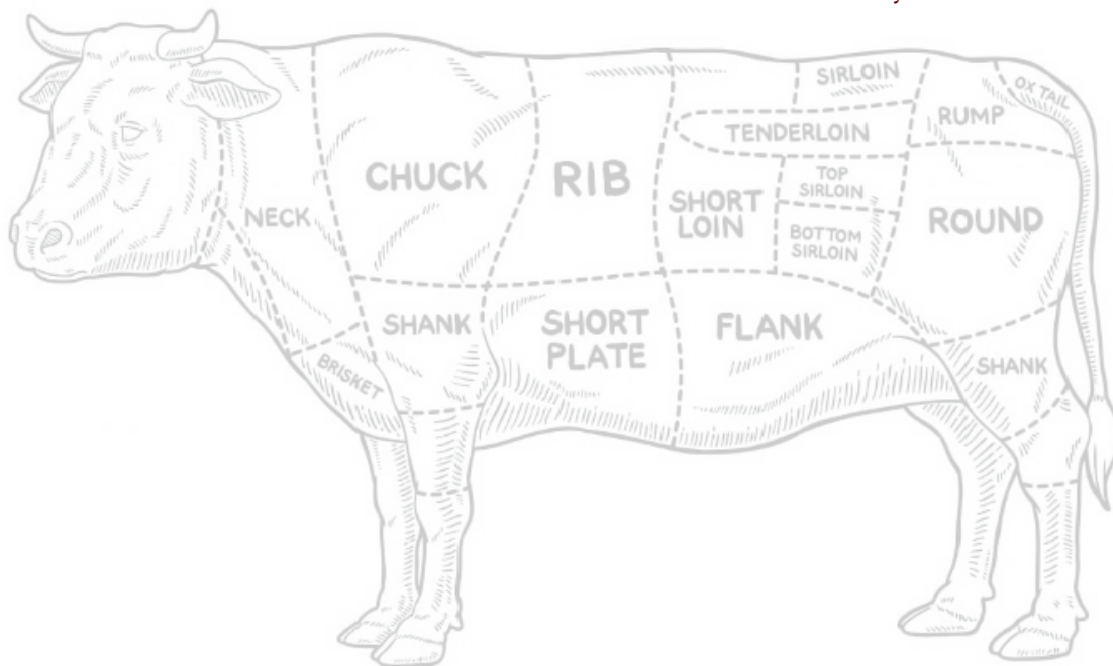
Steak Fries (V, VG, GF, DF) Steakhouse Seasoning	12
Roasted Mushroom (V, VGO, DFO, GF) Parmesan, Truffle oil	14
Paris Mash (GF) Mashed potato, Cream, Butter, Milk	14
Charred Broccolini (V, VGO, GF, DF) Parmesan, Fried Chickpeas & Chilli Flakes	14
Steamed Vegetables (V, VG, GF, DF) Steamed Broccoli, Cauliflower, Carrots, Green Beans, EVOO	13
Roasted Vegetables (V, VG, GF, DF) Roasted Potato, Broccolini, Carrots, Brussels Sprouts, EVOO	14
House Salad (V, VG, GF, DF) Tomato, Cucumber, Onion, Lemon vinaigrette	12
Greek Salad (V, VG, GF, DFO) Tomato, Cucumber, Onion, Fetta, Olives, Lemon vinaigrette	14

DESSERTS

Basque Cheesecake (GF) Miso caramel, Poached pear, Strawberry pearls	18
Chocolate Mousse (GFO) Callebaut Dark Chocolate Mousse & White Chocolate Cream, Berry Compote, Cocoa soil	18
Fruit Salad (GF, DF, V, VG) Please check with the staff for seasonal fruits	18
Cheese Board (GFO) Trio Cheese served with Seasonal Fruit, Crackers, and Berry compote	32
Single Cheese Plate (GFO) Choice of one: French Brie, Cheddar, or Danish Blue served with Seasonal Fruit, Crackers, and Berry compote	12

DESSERTS FROM BAR

Affogato	9
Affogato with Coffee Liqueur	18
Espresso Martini	22
Fortified Wine Penfold Father 10YO Tawny	12



Allergy & Dietary Information: Your comfort and safety are important to us. Please let your server know of any allergies or dietary requirements before ordering so we can assist you. Our kitchen handles common allergens, including milk, eggs, wheat, seafood, peanuts, sesame, soy, and tree nuts. While we take care during preparation, we cannot guarantee that meals are completely free from allergens, and cross-contact may occur.

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