



SNACKS

SYDNEY ROCK OYSTER, FINGER LIME,
VERMOUTH MIGNONETTE / 8 EA

GOAT CHEESE, SMOKED TOMATO TARTLETS (2) / 14

PRIME RIB EMPANADAS, "THE CUT" HOT SAUCE (2) / 15

HOUSE BERKSHIRE PIGS IN A BLANKET, ALE MUSTARD (2) / 14

WOOD FIRE SCALLOP, KOMBU BUTTER / 14 EA

'SURF AND TURF' ROAST BEEF, BEEF FAT POTATO & CAVIAR / 32 EA

STARTERS

KAVIAR OSCIETRA CAVIAR 30G,
POTATO HASH BROWNS, CRÈME FRAÎCHE / 280

HOUSEMADE JERSEY RICOTTA, CHARRED ZUCCHINI,
CHARDONNAY VINAIGRETTE / 29

YELLOWFIN TUNA, PIQUILLO PEPPERS, CUMIN / 34

WOOD FIRE KING PRAWNS, GARLIC BUTTER (3) / 46

STEAK TARTARE, AGED GOUDA, RYE / 39

WOOD FIRE WAGYU INTERCOSTALS, BURN'T CELERIAC, MISO / 34

WOOD FIRE BONE MARROW, PICKLED SHIITAKE MUSHROOMS / 42

THE CUT PRIME RIB BURGER / 32

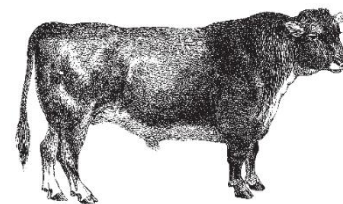
MAINS

PEA & ASPARAGUS VOL-AU-VENT / 42

SWORDFISH, ZUCCHINI FLOWERS, MARJORAM / 55

HALF EASTERN ROCK LOBSTER, SAFFRON, SEABLITE / 163

KINROSS STATION LAMB CUTLETS, PIMIENTO, ESPELETTE PEPPER / 65



PRIME RIB

SLOW COOKED, OFF THE BONE,
CAPE GRIM BLACK ANGUS
GRASS FED MB5+

STANDARD CUT 350G / 95

SIGNATURE CUT 450G / 130

SERVED WITH

RED WINE SAUCE, HORSERADISH CREAM

THE BUTCHER'S CUT

CAPE GRIM BLACK ANGUS FILLET MB4+ 250G / 76

PURE BLACK WAGYU FLANK MB9+ 240G / 80

WESTHOLME WAGYU INSIDE SKIRT MB7+ 240G / 85

WESTHOLME WAGYU RUMP CAP MB7+ 230G / 100
AGED 14 DAYS IN BUFFALO TRACE BOURBON

PURE BLACK WAGYU TOPSIDE MB9+ 240G / 68
AGED 14 DAYS IN BEEF TALLOW

RANGERS VALLEY WAGYU RIB EYE MB7+ 1KG / 286
DRY AGED 28 DAYS

SIDES

RAMARRO FARM MUSTARD SCENTED LEAF SALAD / 15

ICEBERG WEDGE, GUANCIALE, WALNUTS, BLUE CHEESE / 18

WOOD FIRE MIXED BEANS, TARRAGON SALSA / 17

ORGANIC GLAZED CARROTS, COPPERTREE BUTTER, BAY LEAVES / 19

FAT CUT CHIPS, BEEF DRIPPINGS, THYME / 17

COMTÉ MAC & CHEESE / 21

CONDIMENTS

(HOUSE FERMENTED)

"THE CUT" HOT SAUCE / 6

ALE MUSTARD / 6 WORCESTERSHIRE SAUCE / 6

SAUCES

HORSERADISH CREAM / 6

PEPPERCORN / 8 CHILMICHURRI / 6

RED WINE SAUCE / 8