



**THE CUT**  
*Bar & Grill*

## SNACKS

- SYDNEY ROCK OYSTER WITH FINGER LIME &  
VERMOUTH MIGNONETTE / 7 EA
- GOAT'S CHEESE & SMOKED TOMATO TARTLETS (2) / 10
- SMOKED PEACHES WITH LARDO & ROSEMARY (2) / 12
- PRIME RIB EMPANADAS WITH 'THE CUT' HOT SAUCE (2) / 12
- HOUSE BERKSHIRE PIGS IN A BLANKET  
WITH ALE MUSTARD (2) / 12
- WOOD FIRE SCALLOP WITH KOMBU BUTTER / 12 EA
- 'SURF AND TURF' ROAST BEEF WITH  
BEEF FAT POTATO & CAVIAR / 25 EA

## SMALL PLATES

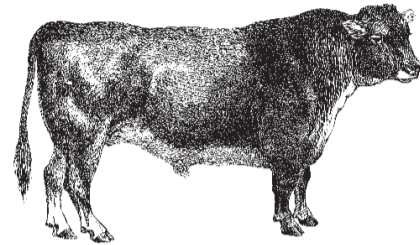
- KAVIARI OSCIETRA CAVIAR 30G WITH POTATO HASH BROWNS &  
CRÈME FRAICHE / 205
- HEIRLOOM TOMATOES WITH OLIVE TAPENADE &  
RICOTTA SALATA / 26
- YELLOWFIN TUNA WITH PIQUILLO PEPPERS & CUMIN / 32
- GOOLAWA PIPPIES WITH NDUJA BUTTER, SMOKED TOMATO & WOOD  
FIRE SOURDOUGH / 36
- WOOD FIRE KING PRAWNS WITH GARLIC BUTTER (3) / 39
- JAMON IBERICO WITH GUINDILLAS & MANCHEGO / 32
- STEAK TARTARE WITH TOASTED RYE BREAD / 32
- WOOD FIRE BONE MARROW WITH PICKLED SHITAKE MUSHROOMS / 42
- THE CUT BURGER  
PRIME RIB, CARAMELISED ONIONS, HORSERADISH CREAM &  
VEAL JUS / 33

## SEAFOOD TOWER

- SYDNEY ROCK OYSTERS, KING PRAWNS,  
SCALLOP CRUDO & BALMAIN BUGS WITH CONDIMENTS / 55PP

## WOOD FIRE GRILL

- EGGPLANT PARMIGIANA / 39
- YELLOWFIN TUNA WITH SMOKED EGGPLANT PUREE, CAPSICUM,  
BLACK OLIVES & CAPERS / 59
- HALF EASTERN ROCK LOBSTER WITH  
SAFFRON & PERNOD BUTTER / 110
- GUNDAGAI LAMB CUTLETS WITH SALSA VERDE / 58
- RANGERS VALLEY WAGYU PITHIVIER WITH BONE MARROW &  
BOURBON / 49
- O'CONNOR BLACK ANGUS FILLET MB5+ 250G / 72
- RANGERS VALLEY WAGYU RIBEYE MB7+ 1KG / 230



## PRIME RIB

SLOW COOKED, OFF THE BONE,  
PURE BLACK ANGUS  
GRASS & BARLEY FED MB5+  
(SUBJECT TO AVAILABILITY)

**STANDARD CUT** 350G / 95  
**SIGNATURE CUT** 450G / 130

SERVED WITH  
RED WINE SAUCE &  
HORSERADISH CREAM

## SIDES

- RAMARRO FARM GREEN SALAD  
WITH MUSTARD VINAIGRETTE / 14
- ICEBERG WEDGE WITH GUANCIALE,  
WALNUTS & BLUE CHEESE / 16
- WOOD FIRE SUMMER BEANS WITH TARRAGON SALSA / 16
- ORGANIC GLAZED CARROTS  
WITH COOPERTREE BUTTER & BAY LEAVES / 16
- SHOESTRING FRIES WITH 'THE CUT SEASONING' / 12
- TWICE COOKED POTATOES  
WITH CHICKEN FAT & THYME / 16
- CACIO E PEPE MAC & CHEESE / 19
- FRIED BIODYNAMIC EGG / 7

## SAUCE

HORSERADISH CREAM | PEPPERCORN  
CHIMICHURRI | RED WINE SAUCE  
THE CUT HOT SAUCE | COCKTAIL SAUCE  
ALL / 5