

SNACKS

- SYDNEY ROCK OYSTER WITH FINGER LIME & VERMOUTH MIGNONETTE / 7 EA
- GOAT’S CHEESE & SMOKED TOMATO TARTLETS (2) / 10
- WOOD FIRE BLACK FIGS WITH LARDO & ROSEMARY (2) / 13
- PRIME RIB EMPANADAS WITH ‘THE CUT’ HOT SAUCE (2) / 13
- HOUSE BERKSHIRE PIGS IN A BLANKET WITH ALE MUSTARD (2) / 13
- WOOD FIRE SCALLOP WITH KOMBU BUTTER / 12 EA
- ‘SURF AND TURF’ ROAST BEEF WITH BEEF FAT POTATO & CAVIAR / 26 EA

ENTREES

- CALVISIUS CAVIAR 30G WITH POTATO HASH BROWNS & CRÈME FRAICHE / 170
- MIXED BEETROOT SALAD WITH HAZELNUT & ORANGE / 26
- YELLOWFIN TUNA WITH PIQUILLO PEPPERS & CUMIN / 32
- WOOD FIRE KING PRAWNS WITH GARLIC BUTTER (3) / 39
- JAMON SERRANO WITH GUINDILLAS / 32
- STEAK TARTARE WITH AGED GOUDA & RYE / 36
- WOOD FIRE BONE MARROW WITH PICKLED SHIITAKE MUSHROOMS / 42
- THE CUT BURGER
- PRIME RIB, CARAMELISED ONIONS, HORSERADISH CREAM & VEAL JUS / 30

SEAFOOD TOWER

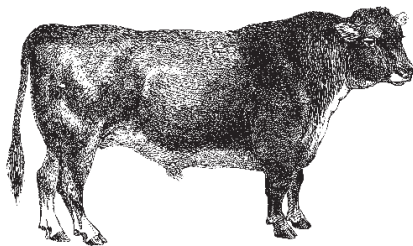
- SYDNEY ROCK OYSTERS, KING PRAWNS, SCALLOP CRUDO & SPANNER CRAB WITH CONDIMENTS / 55PP

MAINS

- RAMARRO FARM HONEY NUT SQUASH WITH CHESNUTS, MAPLE & SAGE / 39
- BEEF NECK RAGU BIANCO, LIGURIAN OLIVES & HAND CUT PAPPARDELLE / 29/36
- RANGERS VALLEY WAGYU PITHIVIER WITH BONE MARROW & BOURBON / 49

WOOD FIRE GRILL

- SWORDFISH WITH JERUSALUM ARTICHOKE & SPECK / 52
- HALF EASTERN ROCK LOBSTER WITH SAFFRON & AGRETTI / 120
- KINROSS STATION LAMB CUTLETS WITH CRUSHED BROADBEAN / 58
- CAPE GRIM FILLET 200G ‘MINUTE STYLE’ WITH WHISKY BUTTER / 60
- CAPE GRIM BLACK ANGUS FILLET 250G / 72
- DAVID BLACKMORE WAGYU SKIRT MB9+ 220G / 100
- RANGERS VALLEY WAGYU SCOTCH MB9+ 400G / 190



PRIME RIB

SLOW COOKED, OFF THE BONE,
CAPE GRIM BLACK ANGUS
GRASS FED MB4+
(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 FIORETTO WITH RED GRAPES & ALMONDS / 16
- BABY CARROTS WITH PEDRO XIMENEZ & HAZELNUTS / 16
- SHOESTRING FRIES WITH ‘THE CUT’ SEASONING / 12
- HASSELBACK POTATOES WITH BEEF DRIPPINGS & THYME / 16
- COMTE MAC & CHEESE / 19
- FRIED BIODYNAMIC EGG / 7

SAUCES

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

CONDIMENTS

(HOUSE FERMENTED)
‘THE CUT’ HOT SAUCE | ALE MUSTARD | WORCESTERSHIRE SAUCE
ALL / 5