



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
- WOOD FIRE SCALLOP, KOMBU BUTTER / 14 EA
- 'SURF AND TURF' ROAST BEEF, BEEF FAT POTATO & CAVIAR / 32 EA

STARTERS

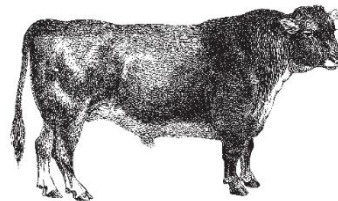
- KAVIARI OSCIETRA CAVIAR 30G,
POTATO HASH BROWNS, CRÈME FRAICHE / 280
- HOUSEMADE JERSEY RICOTTA, CHARRED ZUCCHINI,
CHARDONNAY VINAIGRETTE / 29
- YELLOWFIN TUNA, PIQUILLO PEPPERS, CUMIN / 34
- WOOD FIRE KING PRAWNS, GARLIC BUTTER (3) / 46
- STEAK TARTARE, AGED GOUDA, RYE / 39
- WOOD FIRE WAGYU INTERCOSTALS, BURNT 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 / 230
- KINROSS STATION LAMB CUTLETS, PIMIENTO, ESPELETTE PEPPER / 65

CONDIMENTS

- (HOUSE FERMENTED)
- 'THE CUT' HOT SAUCE / 6
- ALE MUSTARD / 6 WORCESTERSHIRE SAUCE / 6



PRIME RIB

SLOW COOKED, OFF THE BONE,
O'CONNOR BLACK ANGUS
GRASS FED MB4+

STANDARD CUT 350G / 95

SIGNATURE CUT 450G / 130

SERVED WITH
RED WINE SAUCE, HORSERADISH CREAM

THE BUTCHER'S CUT

- O'CONNOR 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
- COMTE MAC & CHEESE / 21

SAUCES

- HORSERADISH CREAM / 6
- PEPPERCORN / 8 CHIMICHURRI / 6
- RED WINE SAUCE / 8