



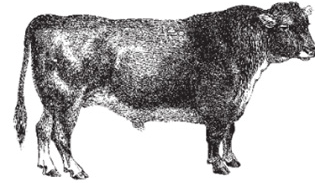
THE CUT

Bar & Grill

TO BEGIN

Sonoma Sourdough, Whipped Tallow	5ea
Rock Oyster, Red Vermouth, Finger Lime	8ea
Prime Rib Empanadas, 'The Cut' Hot Sauce	7ea
Charred Black Fig, Goat's Curd, Vincotto	25
Yellow Fin Tuna, Piquillo Peppers, Cumin	34
Steak Tartare, Aged Gouda, Rye	37
Southern Calamari, Garlic Shoots, Lime	34
Grilled Intercostals, Burnt Celeriac, Miso	34
Grilled Bone Marrow, Pickled Shiitake	42
Kaviari Oscietra Caviar 30g	280

PRIME RIB



Slow Cooked, Off the Bone, Cape Grim Black Angus, Grass Fed

Standard Cut 250g 75

Signature Cut 450g 130

Served with Red Wine Sauce & Horseradish Cream

THE BUTCHER'S CUT

TALLOW AGED

Pure Black Wagyu Topside
MB 9+ 240g
68

DRY AGED

Lockyer Valley F1 Wagyu Rib Eye
MB 7+ 1kg
250

BOURBON AGED

Westholme Wagyu Rump Cap
MB 7+ 220g
98

STEAKS & MAINS

Kinross Station Lamb Rump, Pimenton	42	'The Cut' Prime Rib Burger	32
Cape Grim Black Angus Fillet 250g	76	Beef & Bone Marrow Pot Pie	39
Cape Grim Black Angus Scotch 250g	72	Jerusalem Artichoke & Chestnut Vol-au-Vont	39
Pure Black F1 Wagyu Tri Tip MB9+	80	Ballina Jumbo King Prawns, Garlic Butter	42

SIDES & SAUCES

Comte Mac & Cheese 21 • Shoestring Fries, 'The Cut' Seasoning 14 • Brussel Sprouts Apple Cider, Pangrattato 16
Baby Carrots, PX, Hazelnuts 17 • Iceberg Wedge, Beef Crumble, Blue Cheese 18 • Ramarro Farm Mustard Leaf Salad 15

'The Cut' Hot Sauce 6 • Ale Mustard 6 • Horseradish Cream 6 • Peppercorn Sauce 8 • Chimichurri 6 • Red Wine Sauce 8