



THE CUT
Bar & Grill

TASTING MENU \$149

Wine Pairing (\$62)

SOURDOUGH, WHIPPED WAGYU TALLOW
CHARRED BLACK FIG, GOAT'S CURD, VINCOTTO
2023 Verdicchio Villa Bucci 'Castelli di Jesi' – Marche, Italy

WAGYU INTERCOSTALS, BURNT CELERIAC, MISO
WOOD FIRE BONE MARROW, PICKLED SHIITAKE MUSHROOMS
2023 Cabernet Franc D. Bernard Baudry "Les Granges" – Loire Valley, France

CAPE GRIM BLACK ANGUS PRIME RIB 250G
WESTHOLME WAGYU RUMP CAP MB7+
AGED 14 DAYS IN BUFFALO TRACE BOURBON

FAT CUT CHIPS, BEEF DRIPPINGS, THYME
ICEBERG WEDGE, BEEF CRUMBLE, WALNUTS, BLUE CHEESE
2024 Shiraz Henschke 'Appolonia' – Barossa Valley, South Australia

'THE CUT' HOT FUDGE CHOCOLATE SUNDAE
N.V. Sandeman '10 Year Old Tawny' – Douro Valley, Portugal