



THE CUT
Bar & Grill

TASTING MENU \$149

Wine Pairing (\$60)

SOURDOUGH, WHIPPED WAGYU TALLOW

CHARRED FIG, GOATS CURD, VINCOTTO & FIG LEAF

2024 Riesling Jim Barry 'RBPB' – Clare Valley, South Australia

RANGERS VALLEY WAGYU INTERCOSTALS, BURNT CELERIAC, MISO

WOOD FIRE BONE MARROW, PICKLED SHIITAKE MUSHROOMS

2022 Grenache Langmeil 'Fifth Wave' – Barossa Valley, South Australia

PURE BLACK WAGYU TOPSIDE MB9+ 240G

AGED 14 DAYS IN BEEF TALLOW

CAPE GRIM BLACK ANGUS PRIME RIB 350G

LOCKYER VALLEY WAGYU RUMP CAP MB9+ (ADD ON \$45PP)

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