



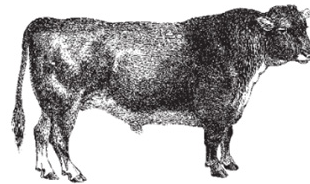
# THE CUT

*Bar & Grill*

## TO BEGIN

Sonoma Sourdough, Whipped Tallow	5ea
Rock Oyster, Red Vermouth, Finger Lime	8ea
Goat's Cheese & Smoked Tomato Tartlet	7ea
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
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  
286

### BOURBON AGED

Westholme Wagyu Rump Cap  
MB 7+ 220g  
98

## THE BUTCHER'S SELECTION

'The Cut' Prime Rib Burger	32	Kinross Station Lamb Rump, Pimenton	42
Beef & Bone Marrow Pot Pie	39	Cape Grim Black Angus Fillet 250g	76
Parsnip & Chestnut Vol-au-Vont	39	Cape Grim Black Angus Scotch 250g	72
Swordfish, Green Olives, Marjoram	55	Pure Black F1 Wagyu Tri Tip MB9+	90

## SIDES & SAUCES

Comte Mac & Cheese 21 • Shoestring Fries, 'The Cut' Seasoning 14 • Grilled Mixed Beans, Tarragon Salsa 16  
Glazed Carrots, Bay 17 • Iceberg Wedge, Beef Crumble, Blue Cheese 18 • Ramarro Farm Mustard Scented Leaf Salad 15  
'The Cut' Hot Sauce 6 • Ale Mustard 6 • Horseradish Cream 6 • Peppercorn Sauce 8 • Chimichurri 6 • Red Wine Sauce 8