



THE CUT
Bar & Grill

TASTING MENU \$155

Wine Pairing (\$62)

SOURDOUGH, WHIPPED WAGYU TALLOW

CHARRED BLACK FIG, GOAT'S CURD, VINCOTTO

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

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

2018 Cabernet Blend, Domaine A 'Petit A' – Coal River, Tasmania

'THE CUT' HOT FUDGE CHOCOLATE SUNDAE

N.V. Sandeman '10 Year Old Tawny' – Douro Valley, Portugal