THE CUT
Bar&Grill

TASTING MENU $155

Wine Pairing $62

SOURDOUGH, WHIPPED WAGYU TALLOW

BEETROOT, JUNIPER BERRY, HORSERADISH, BEFF CRUMBLE

2016 Gilbert 'Sparkling Rose' – Orange, New South Wales

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WAGYU INTERCOSTALS, BURNT CELERIAC, MISO

WOOD FIRE BONE MARROW, PICKLED SHIITAKE MUSHROOMS

2021 Pinot Noir, Escarpment – Martinborough, New Zealand

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CAPE GRIM BLACK ANGUS PRIME RIB 250G

WESTHOLME WAGYU RUMP CAP MB7+
AGED 14 DAYS IN BUFFALO TRACE BOURBON

SHOESTRING FRIES, 'THE CUT' SEASONING
LANDSDOWN FARM LEAF SALAD, MUSTARD VINAGRETTE

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

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STICKY DATE, RUM BUTERSCOTCH

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