

THE CUT
Bar & Grill

TO BEGIN

Sonoma Sourdough, Whipped Tallow	6.0ea
Rock Oyster, Red Vermouth, Finger Lime ^(A)	8.5ea
Prime Rib Empanadas, 'The Cut' Hot Sauce	8.0ea
Beetroot, Juniper, Horseradish, Beef Crumble	30.0
Yellow Fin Tuna, Piquillo Peppers, Cumin ^(A)	35.5
Steak Tartare, Aged Gouda, Rye	38.5
Grilled Intercostals, Burnt Celeriac, Miso	36.5
Grilled Bone Marrow, Pickled Shiitake	43.5
Black Pearl Oscietra Caviar 10g ^(I)	75.0
Black Pearl Oscietra Caviar 30g ^(I)	210.0



Slow Cooked, Off the Bone, Cape Grim Black Angus, Grass Fed

Standard Cut 250g 80.0

Signature Cut 450g 140.5

Served with Red Wine Sauce & Horseradish Cream

THE BUTCHER'S CUT

TALLOW AGED

Pure Black Wagyu Topside
MB 9+ 240g
70.5

DRY AGED

Pure Black F1 Wagyu Rib Eye
MB 8+ 1kg
262.5

BOURBON AGED

Westholme Wagyu Rump Cap
MB 7+ 220g
100.0

STEAKS & MAINS

Margra Lamb Rump, Pimenton	44.5	'The Cut' Prime Rib Burger	34.5
Cape Grim Black Angus Fillet 250g	80.0	Beef & Bone Marrow Pot Pie	40.5
Cape Grim Black Angus Scotch 250g	74.5	Jerusalem Artichoke & Chestnut Vol-au-Vent	40.5
Pure Black F1 Wagyu Flank MB9+ 240g	83.0	Ballina King Prawns, Garlic Butter ^(A)	44.5

SIDES & SAUCES

Comte Mac & Cheese 22 • Shoestring Fries, 'The Cut' Seasoning 16 • Potato & Celeriac Gratin, Bay 21
Brussel Sprouts, Apple Cider, Pangrattato 17 • Baby Carrots, PX, Hazelnuts 18 • Landsdown Farm Mustard Leaf Salad 16

Peppercorn Sauce 8 • Chimichurri 6 • Blue Cheese Sauce 6 • Red Wine Sauce 8

'The Cut' Hot Sauce 6 • Horseradish Cream 6

(A) – SEAFOOD SOURCED IN AUSTRALIA (I) – SEAFOOD SOURCED INTERNATIONALLY

10% discretionary service charge applies to all groups of 6+. 10% surcharge applies on Sundays. 15% surcharge applies on all public holidays.