

SNACKS

Freshly Shucked Sydney Rock Oysters with Pink Peppercorn Mignonette / 5.5 each

Drunken Gordal Olives with Gin, Vermouth and Orange / 7

“Fillet Americain” Cape Grim Grass-Fed Beef Tartare Crostini / 8 each

Devils on Horseback Almond Stuffed Medjool Date Wrapped in Bacon / 5 each

STARTERS

Caesar Salad with Baby Cos, Ortiz Anchovies, Croutons and Parmesan / 22

Wedge Salad of Baby Gem, Blue Cheese, Walnut and Roasted Grapes / 24

House Cured Salmon with Salmon Roe, Crème Fraiche and Rye Crackers/ 28

Wagyu Bresola, Jamon Serrano, Goat Cheese and House Pickles / 28

Buttermilk Fried Southern Calamari, Cabbage and Aioli / 32

STARTERS FROM THE CHARCOAL GRILL

Australian Mussels & Pipsis, Nduja, Parsley and Flatbread / 26

Octopus with Cucumber, Dill and Kipfler Potato Salad / 29

Southern Calamari with Smoked Eggplant, Tomato and Daikon / 32

Butterflied Queensland King Prawns, Curry Leaves, Butter and Lime / 39

MAINS

Ricotta Gnocchi with Garden Vegetables, Butter and Pecorino / 35

Barbequed Snapper, Blue Swimmer Crab, Melted Zucchini, Snow Pea and Basil Pistou / 49

Dry Aged Borrowdale Pork Chop, White Beans, Grilled Radicchio and Aged Balsamic / 45

Crumbed Lamb Cutlets, Sweet Peas and Roast Chicken Gravy / 45

EARN & USE QANTAS POINTS AT THE CUT BAR & GRILL

USE POINTS: For every 4000 points used, you will enjoy \$20 off your bill **EARN POINTS:** Earn 2 points for every \$1 spent

Terms & Conditions apply visit qantas.rockpooldininggroup.com.au

CHARCOAL GRILL

Whole Flounder / 47

Rangers Valley Black Onyx Hanger 250g / 47

Cape Grim Grass Fed Fillet 250g / 56

David Blackmore Full Blood Wagyu Rump Cap 9+ 220g / 85

Dry Aged Rangers Valley Bone in Sirloin 400g /79

Dry Aged O’Conner Black Angus Rib Eye on the Bone 650g /129

PRIME RIB

Slow Cooked Prime Rib off the Bone, Grainge Signature,

Angus and Wagyu Cross, Grain Fed, QLD *(Subject to availability)*

Standard Cut 300g / 59

Super Cut 600g / 118

SIDES

Iceberg Lettuce, White Onion and Joseph ‘La Casetta’ Vinaigrette / 10

Ox Heart Tomato, Burnt Butter, Caraway and Capers / 14

Blanched Seasonal Greens, Hazelnut and Lemon Oil / 12

Salad of Char Grilled Brocolini, Mint, Almond and Ricotta / 16

Slow Roasted Carrots / 10

Roast Pumpkin, Pumpkin Jus and Sour Cream / 14

Crispy Twice Cooked Potatoes, Barbecued Onion, Garlic and Sage / 13

Shoestring Fries / 10

Campari Glazed and Grilled Thick Cut Bacon / 14

Sauces: Béarnaise / 4, Peppercorn / 4

Condiments: House Steak Sauce, Horseradish, Mustards

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