

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

Beef Cheek Pastrami, Cabbage and Harissa Mayonnaise / 9 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, Daikon, Crème Fraiche and Rye Crackers / 26

Wagyu Bresola, Jamon Serrano, Manchego and House Pickles / 28

Buttermilk Fried Southern Calamari, Cabbage and Aioli / 32

Abrolhos Scallops, Jerusalem Artichoke Puree and Native Greens /38

STARTERS FROM THE CHARCOAL GRILL

Australian Pipsis, Nduja, Parsley and Flatbread / 26

Garden Island Octopus, Spiced Sweet Potato and Burnt Cucumber/ 32

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

Bone Marrow, Capers Salsa and Curly Chips / 22

MAINS

Ricotta Gnocchi with Grilled king Oyster Mushroom, Butter and Pecorino / 35

Market Fish, Diamond Clams and Braised Fennel / 49

Confit Pork Belly, Grilled Gem and Red Cabbage / 45

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

Butter Poached Glacier 51 Toothfish, King Prawn and Butter Sauce / 62

CHARCOAL GRILL

Sovereign Lamb Rump 380g / 52

Rangers Valley Skirt Steak 230g / 49

Cape Grim Grass Fed Fillet 250g / 56

Jack’s Creek F1 Wagyu Flank Steak 250g / 48

Rangers Valley Angus and Wagyu Cross Rump Cap 5+ 220g / 52

Rangers Valley Black Angus Sirloin MS 3+ 300g / 72

Dry Aged Cape Grim Grass Fed Rib Eye 500g / 90

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

Garden Salad, Radish, Frisee and Watercress / 12

Blanched Seasonal Greens, Hazelnut and Lemon Oil / 12

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

Sauteed Mushroom, Speck and Parsley / 15

Roast Pumpkin, Pumpkin Jus and Sour Cream / 14

Thick Cut Potato Wedges, Barbecued Onion, Garlic and Sage / 13

Roasted Cauliflower, Garlic Yoghurt and Spiced Butter / 14

Shoestring Fries / 10

Sauces: Béarnaise / 4, Peppercorn / 4

Condiments: House Steak Sauce, Horseradish, Mustards

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