

Chef Selection available \$65pp

Sydney Rock oysters w/ pear & whisky mignonette \$39/72

Toasted housemade focaccia w/ smoked thyme butter \$9

Marinated Tuscan olives \$9

Candied mixed nuts \$12

Selection of cured meats \$24

Mushroom & halloumi croquettes w/ a l'ancienne mustard remoulade \$16

Roasted beetroot & pine nut dip w/ cassava crackers \$16

Surf & turf skewer w/ creamy potato puree & chilli oil \$11ea

Baked duck terrine w/ pistachio wrapped in brioche \$16

Slow cooked lamb shank w/ truffle mash \$41

Steak Diane w/ potato gratin \$39

Roosevelt burger - 180g Wagyu beef patty, brioche bun, smoky cheese, & house tomato relish \$29

Mafaldine w/ brandy seafood bisque, prawns, clams, & mussels \$36

Mushroom Wellington \$35

Grilled pickled cabbage, Café de Paris butter, herbs \$15

Potato rosti with whipped ricotta & fresh herbs \$15

Butter leaf & baby cos salad w/ citrus, radish, & pumpkin seeds \$13

Garlic & rosemary fries w/ truffle mayo \$11

Passionfruit, almond, & raspberry Bombe Alaska \$18

Chocolate burnt Basque cheesecake w/ whipped coffee ganache
& hazelnut praline \$18

Cheese

1 for \$14 | 2 for \$24 | 3 for \$31

1.5% Service charge on all card payments

10% Service charge applies on public holidays & groups of 8 or more

*Please let your server know if you have any dietary requirements
While every care is taken we can not guarantee that cross
contamination won't occur
Menu subject to change based on seasonality & availability*





Late Night & After Dinner Menu

Sydney Rock oysters w/ pear & whisky mignonette \$39/72

Toasted housemade focaccia w/ smoked thyme butter \$9

Mushroom & halloumi croquettes w/ a l'ancienne mustard remoulade \$16

Roasted beetroot & pine nut dip w/ cassava crackers \$16

Selection of cured meats \$24

Roosevelt burger - 180g Wagyu beef patty, brioche bun, smoky cheese, & house tomato relish \$29

Garlic & rosemary fries w/ truffle mayo \$11

Passionfruit, almond, & raspberry Bombe Alaska \$18

Chocolate burnt Basque cheesecake w/ whipped coffee ganache
& hazelnut praline \$18

Fantasma - Spiced chocolate tequila, coffee, Frangelico, with a Nixta & coconut foam \$27

The Grasshopper - White Cacao & Creme de Menthe with a hot matcha, salted pistachio,
& white chocolate cream whip \$23

Cheese

1 for \$14 | 2 for \$24 | 3 for \$31

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Chef Selection \$65pp

For the table to share

Sydney Rock oysters w/ pear & whisky mignonette \$39/72

Toasted housemade focaccia w/ smoked thyme butter

Roasted beetroot & pine nut dip w/ cassava crackers

Surf & turf skewer w/ creamy potato puree & chilli oil

Mushroom & halloumi croquettes w/ a l'ancienne mustard remoulade

Choice of main per person

Steak Diane w/ potato gratin

OR

Slow cooked lamb shank w/ truffle mash + \$5

OR

Roosevelt burger - 180g Wagyu beef patty, brioche bun, smoky cheese, & house tomato relish

OR

Mafaldine w/ brandy seafood bisque, prawns, clams, & mussels

OR

Mushroom Wellington

Butter leaf & baby cos salad with citrus, radish, & pumpkin seeds

OR

Garlic & rosemary fries with truffle mayo

Passionfruit, almond, & raspberry Bombe Alaska

1.5% Service charge on all card payments

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