

Chef Selection available \$65pp - ask server for menu

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

Toasted housemade focaccia w/ smoked thyme butter \$9

Marinated Tuscan olives \$9

Candied mixed nuts \$9

Selection of cured meats \$24

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

Creamed cashew, leek & Tajin dip w/ cassava crackers \$15

Surf & turf skewer w/ creamy potato puree & chilli oil \$12ea

Hibiscus rum cured Kingfish crudo w/ Lumpfish caviar \$21

Smoked salmon roulade \$17

Pastrami toasted finger sandwich w/ horseradish, pickles & cheese \$18

Steak Diane w/ potato gratin \$42

900g Beef Ribeye with albuferx velouté \$195

Chargrilled barramundi, parsnip puree, lemon & capers salsa w/ asparagus \$36

Roosevelt 180g Wagyu beef patty burger w/ fries \$29

Eggplant steak, whipped tofu & herbed tomatoes \$28

Spicy crispy potatoes \$12

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

Herb fries with roasted garlic aioli \$11

Raspberry, vanilla, & chocolate 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 Menu - available from 10:30pm

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

Toasted housemade focaccia w/ smoked thyme butter \$9

Candied nuts \$9

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

Creamed cashew, leek & Tajin dip w/ cassava crackers \$15

Selection of cured meats \$24

Roosevelt 180g Wagyu beef patty burger w/ fries \$29

Herb fries with roasted garlic aioli \$11

Raspberry, vanilla, & chocolate 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

Creamed cashew, leek & Tajin dip w/ cassava crackers

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

Choice of main per person

Steak Diane

OR

Chargrilled barramundi, parsnip puree, lemon & capers salsa w/ asparagus

OR

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

OR

Eggplant steak, whipped tofu & herbed tomatoes

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

OR

Herb fries with roasted garlic aioli

Raspberry, vanilla, & chocolate Bombe Alaska

1.5% Service charge on all card payments

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