

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 \$39

900g Beef Ribeye w/ albufex 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

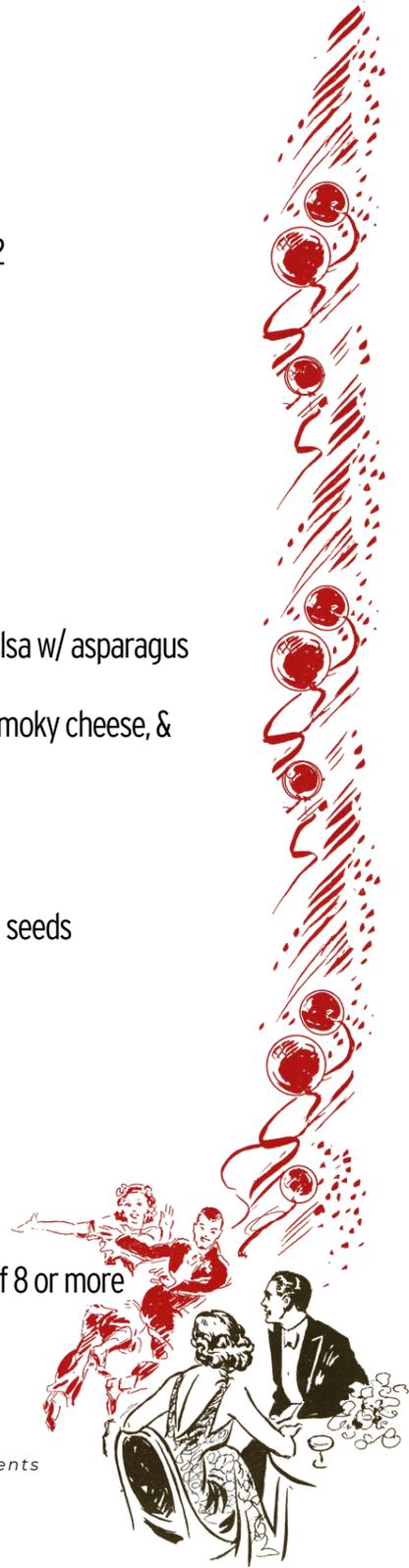
Herb fries with roasted garlic aioli

Raspberry, vanilla, & chocolate Bombe Alaska

15% Service charge on all card payments

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the ROOSEVELT

Toasted housemade focaccia w/ smoked thyme butter \$9

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

Steak Frites \$25

Chargrilled barramundi, parsnip puree, lemon & capers salsa w/ asparagus \$35

Duck breast w/ Casa da Madeira grape jus & radicchio \$44

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

Mushroom Wellington \$35

Garlic & rosemary fries w/ truffle mayo \$11

Passionfruit, almond, & raspberry Bombe Alaska \$18

Cheese

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

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DRINKS

COCKTAILS

Tommies \$24

Tom Collins \$22

Negroni \$24

Strawberry Lane \$25

Strawberry infused Maker's Mark topped with lemon thyme soda

Espresso Martini \$24

Re-fashioned #3.3 \$26

Four Pillars Bloody Shiraz Gin, Brix Mandarin Liqueur, spiced persimmon syrup, over a mandarin, & orange blossom ice sphere

WINES & BEERS

Ba-ba-rum-ba Prosecco \$16 / 80

Latta Riesling \$16 / 76

Deux Moulins Sauvignon Blanc \$16 / 79

Phillip Bouchard White Burgundy \$13 / 65

Triennes Rosé \$17 / 78

M&J Becker Pinot Noir \$19 / 84

Soto Manrique 'El Galayo' Tinto Garnacha \$16 / 74

Menabrea Pale Lager \$12

Yulli's Margot Dry Cider \$12

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groups of 8 or more