

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

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

Baked mornay oyster w/ finger lime \$8ea

Fresh baked focaccia w/ smoked thyme butter \$9

Marinated Tuscan olives \$9

Candied mixed nuts \$9

Selection of cured meats \$26

Smoked corn & jalapeno croquettes w/ chipotle aioli \$17

Creamed cashew, leek & Tajin dip w/ cassava crackers \$17

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

Hibiscus rum cured Kingfish crudo w/ Lumpfish caviar \$22

Smoked salmon roulade \$19

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

Steak Diane \$42

900g Beef Ribeye w/ whisky mushroom sauce \$185

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

200g pork bone-in cotoletta Milanese w/ slaw \$38

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

Eggplant steak, whipped tofu & herbed tomatoes \$32

Roasted sprouts, chargrilled eschallots w/ chèvre mousseline \$15

Butter leaf & baby cos salad w/ citrus, radish, & pumpkin seeds \$14

Herb fries with roasted garlic aioli \$13

Chocolate cheesecake w/ whipped coffee ganache & hazelnut praline \$19

Raspberry, vanilla, & chocolate Bombe Alaska \$19

Cheese

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

1.5% Service charge on all card payments

10% Service charge applies to groups of 8 or more

15% Service charge applies on public holidays

*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

Fresh baked focaccia w/ smoked thyme butter \$9

Candied nuts \$9

Smoked corn & jalapeno croquettes w/ chipotle aioli \$17

Creamed cashew, leek & Tajin dip w/ cassava crackers \$17

Selection of cured meats \$26

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

Herb fries with roasted garlic aioli \$13

Raspberry, vanilla, & chocolate Bombe Alaska \$19

Chocolate burnt Basque cheesecake w/ whipped coffee ganache  
& hazelnut praline \$19

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

1.5% Service charge on all card payments

10% Service charge applies to groups of 8 or more

15% Service charge applies on public holidays

*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*

## 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

Smoked corn & jalapeno croquettes w/ chipotle aioli

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

10% Service charge applies to groups of 8 or more

15% Service charge applies on public holidays

*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*

