

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

Sydney Rock oysters w/ cucumber & champagne 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

Grilled king prawn skewer w/ pork & herb farce \$16ea

Gin cured salmon w/ parsley emulsion & lumpfish caviar \$22

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

Steak Diane \$42

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

Chargrilled swordfish w/ beurre blanc \$39

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

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

Pumpkin two-ways w/ quinoa & chilli oil \$32

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

Spiced crispy potatoes \$14

Butter leaf & baby cos salad w/ citrus coconut, and toasted almonds \$14

Herb fries with roasted garlic aioli \$13

Bakewell almond tart w/ whipped orange & amaretto ganache \$19

Blood orange, 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/ cucumber & champagne 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

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

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

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

Herb fries with roasted garlic aioli \$13

Blood orange, vanilla, & chocolate Bombe Alaska \$19

Bakewell almond tart w/ whipped orange & amaretto ganache \$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 \$26

Cheese

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

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Chef Selection \$65pp

For the table to share

add Sydney Rock oysters w/ cucumber & champagne mignonette + \$39/72

Fresh baked 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 swordfish w/ beurre blanc

OR

Bone-in pork cotoletta Milanese w/ slaw

OR

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

OR

Pumpkin two-ways w/ quinoa & chilli oil

Butter leaf & baby cos salad w/ citrus coconut, and toasted almonds

add Herb fries with roasted garlic aioli + \$6pp

Blood orange, vanilla, & chocolate Bombe Alaska

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