

Chef Selection available \$68pp - ask server for menu

Sydney Rock oysters w/ cucumber & champagne mignonette \$43/79 (A)

Baked mornay oyster w/ finger lime \$9ea (A)

Fresh baked focaccia w/ smoked thyme butter \$10

Marinated Tuscan olives \$11

Candied mixed nuts \$11

Selection of cured meats \$28

Smoked corn & jalapeno croquettes w/ chipotle aioli \$19

Creamed cashew, leek & Tajin dip w/ cassava crackers \$20

Camembert en feuilletè w/ cranberry & apple balsamic chutney \$29

Grilled king prawn skewer w/ pork & herb mousseline \$17ea (A)

Pastrami toasted finger sandwich w/ horseradish, pickles & cheese \$21

Beef Ribeye w/ whisky mushroom sauce \$21 per 100g; starting from 990g

Steak Diane \$46

Chargrilled swordfish w/ beurre blanc \$43 (A)

200g pork bone-in cotoletta Milanese w/ creamed spinach \$44

Roosevelt 180g Wagyu beef patty burger w/ fries \$32

Pumpkin two-ways w/ quinoa & chilli oil \$35

Chargrilled greens with garlic & zesty maple tahini \$15

Spiced crispy potatoes \$15

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 \$22

Cheese

1 for \$16 | 2 for \$28 | \$3 for \$36

1.6% Service charge on all card payments

10% Service charge applies to groups of 8 or more

15% Service charge applies on public holidays

Seafood Origin Key -

(A) Australia | (I) Imported | (M) Mixed

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 \$43/79 (A)

Fresh baked focaccia w/ smoked thyme butter \$10

Candied nuts \$10

Smoked corn & jalapeno croquettes w/ chipotle aioli \$19

Creamed cashew, leek & Tajin dip w/ cassava crackers \$20

Selection of cured meats \$28

Pastrami toasted finger sandwich w/ horseradish, pickles & cheese \$21

Roosevelt 180g Wagyu beef patty burger w/ fries \$32

200g pork bone-in cotoletta Milanese w/ creamed spinach \$44

Herb fries with roasted garlic aioli \$13

Blood orange, vanilla, & chocolate Bombe Alaska \$22

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 \$16 | 2 for \$28 | 3 for \$36

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

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Chef Selection \$68pp

For the table to share

add Sydney Rock oysters w/ cucumber & champagne mignonette (A) + \$43/79

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 (A)

OR

Bone-in pork cotoletta Milanese w/ creamed spinach

OR

Roosevelt 180g Wagyu beef patty burger

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

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

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