



B E D R O C K

BAR & GRILL

M E N U

STARTERS

Bedrock Smoked Tomato Soup

applewood smoked tomatoes, basil mascarpone 16

Classic Lobster Bisque

chive cream 32

French Onion Soup

onion, beef broth, bacon, gruyere gratin 18

Caesar Salad

baby cos, coated egg, bacon, white anchovies 24

Heirloom Tomato Salad

burrata, basil oil, celery sea salt 28

Roasted Bone Marrow

chopped parsley salad, toast 28

Baked Camembert

camembert normandy, garlic spread, capers, crisp bread 28

Crab Cake

apple tartare sauce 36



Roasted Bone Marrow

RAW & CURED

Oysters

freshly shucked oysters, red wine-shallot mignonette, lemon
(min. 3 per order, market price)

Jamon

shaved jamon iberico de bellota, crisp bread 38
add manchego cheese 6

Carpaccio

thinly sliced tenderloin, onion salad, truffle dressing 32

Thick Cut Bacon

dijon mustard, pinenuts 28

THE REST



the
ENTERTAINER™

ALL ITEMS ARE APPLICABLE FOR 1-FOR-1 MAINS REDEMPTION

Plant-based Steak Frites

fries, vegetable glaze 36

Barramundi

macerated cherry tomatoes, dill, basil 39

Chopped Steak Burger

USDA prime beef, bacon, fried egg, mustard bbq sauce,
oak-smoked aged cheddar, fries 38
add truffle fries +4

Brick Pressed Chicken

boneless baby chicken, roasted celeriac,
white truffle butter, roast chicken jus 38

Crab Capellini

chunky crabmeat, capellini, capsicum, chilli, aglio olio style 36

Mangalica Pork Porterhouse

300g, potatoes, onions, spinach, shallot sauce 88

WOODFIRE GRILL



the ENTERTAINER™

ONLY BEDROCK PEPPER STEAK IS APPLICABLE FOR 1-FOR-1 MAINS REDEMPTION

Bedrock Pepper Steak

280g, 350 days grain fed wagyu ribeye, black peppercorn sauce 118

18 "Basket Press", Rockford, Shiraz 65

Shio Koji Australian Wagyu Bone-in Striploin

400g 138

11 Chateau Belgrave, Cabernet Blends 48

Japanese Aged Full Blood Wagyu

250g 158

20 Aia Vecchia, Sor Ugo Bolgheri, Cabernet Merlot 38

WOODFIRE GRILL



the
ENTERTAINER™

ALL ITEMS ARE APPLICABLE FOR 1-FOR-1 MAINS REDEMPTION

Australian Grass-Fed Beef

Ribeye 280g 78

Tenderloin 250g 88

19 Bedrock x Brothers In Arms No.6 16

Dry Aged Beef

USDA Prime Ribeye 280g 118

T-Bone 400g 98

18 Balbas Reserva, Tempranillo 36

USDA Prime Grain-fed Beef

Ribeye 280g 99

19 "Purple Angel", Montes Alpha, Carmenere 58

FOR THE TABLE

Tomahawk Steak

grain fed long-bone ribeye (market price)

Whole Rack of Lamb

roasted root vegetables, mint sauce 158

Double Cut Dry Aged Porterhouse

1kg, thyme butter 228

Grilled Whole Aged Snapper

chilli, herbs, lemon 78

Woodfire Grilled Kombu Cured OP Ribeye

1kg, steak butter 238

SAUCES

red wine sauce, bedrock chilli oil, classic béarnaise, wholegrain whiskey mustard

ON TOP

pan fried foie gras 19

white truffle butter 6

olive oil fried eggs 6



Double Cut Dry Aged Porterhouse

SIDES

Truffle Fries	19
Truffle Mashed Potatoes	18
Bedrock Mac N' Cheese	25
Woodfired Grilled Chilli Corn, Coriander, Bacon, Cheese	16
Grilled Baby Gem	16
Sauteed Mushrooms	18
Creamed Spinach, Poached Egg, Cheese	18
Steamed Asparagus	18
Steamed Brocollini	18

SWEETS

Waffle Ice Cream Sandwich

buttermilk waffle, honey & fig ice cream 20

Classic Crème Brulee

vanilla bean, cooked cream, caramelised sugar 18

Bedrock Black Forest

brandied cherry, flourless chocolate cake,
white chocolate cream, shaved chocolate 18

Bombe Alaska

raspberry white chocolate ice cream,
butter cookies, meringue, rum 28

Bedrock Crumble for 2 to 3

oven baked apples, walnut streusel, vanilla ice cream 28
(please allow 20 minutes)

Cinnamon Churros

hazelnut chocolate sauce, raspberry jam 16

Burnt Cheesecake 16

raspberry purée

Woodford Reserve 'Bourbon' 11



Bombe Alaska