



**Bedrock 2011 Christmas Set Dinner**

**A la carte menu will be available all day**

**OR**

**Christmas Eve Set Dinner on 24 December 2011  
\$120 / person**

**A Glass of Sparkling Brut or Rose**

**Butternut Pumpkin Soup**

blue cheese toast, crispy bacon



**Smoked Duck Salad**

smoked duck breast, baby spinach, bacon, balsamic onion dressing



**Grilled NY Steak**

duck fat potatoes, bone marrow hollandaise

**OR**

**Crispy Skin Seabass**

porcini mushroom, tomato, oregano, white wine mussel broth



**X'mas Pavlova**

passionfruit curd, coulis, sorbet

*We opened bedrock as a bar and grill for the times of today. From our travels around the world over the last few years, we got inspired by many of the things we've savoured – Spanish dinner parties, late-night brasseries in New York and Paris, and just simple good cooking at afternoon eateries in Sydney and San Francisco. So our menu is based on these experiences, using earthy techniques like wood grilling, smoking things hot and cold, adding spices and chilies whenever we can, and when it feels right, offering family-style dishes for two, three, or even four.*

*Our core values – what really made us open this place - include the communal spirit of sharing food and also keeping things easy, timeless, and fun. For us, good food is about people and places and we've tried to take extra time to really discover where things on our menu come from. We work directly with farms as far off as the USA, Japan, and Australia to source meats and seafood and ensure they are treated well, whether dry-aged or grass-fed, organic or raised through sustainable methods. Because of this, we tend to cook things simply, with only a few ingredients, and a lot of love (and sides to share!)*

*We also apply our philosophy to drinks. We have fallen in love with traditional whisky from around the world. We have put together a selection of rare and special spirits made by small families and distillers in remote places like the Scottish island and rural Japan. We got lockers if you care to buy a bottle and keep it here, and also classic, whisky-based cocktails to start and finish a meal with.*

*On behalf of all of us, we hope you come get to know us and share some of our passions for taste, experience, and simple pleasures. To the families we know and don't, couples that want to share a special dinner, or those just looking for a weekday meal or drink...*

*Welcome to Bedrock*

## **STARTERS**

### **Bedrock Smoked Tomato Soup**

*applewood smoked tomatoes, basil mascarpone 12*

### **French Onion Soup**

*onion, beef broth, bacon, gruyere gratin 15*

### **Panko Caesar**

*baby cos, panko egg, bacon, white anchovies 16*

### **Smoked Duck Salad**

*smoked duck breast, baby spinach, bacon, balsamic onion dressing 18*

### **Roasted Bone Marrow**

*wagyu bone marrow, toast, chopped parsley salad 24*

### **Baked Camembert**

*camembert normandie, black pepper, capers 28*

## **RAW & CURED**

### **Oysters**

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

### **Jamon**

*shaved jamon iberico de bellota, croutons 49*

**GRILLS**

**Bedrock Pepper Steak**

*f1 wagyu petit tender 11oz / 300g, housemade pepper sauce 69*

**Kurobuta Pork Porterhouse**

*natural grain fed 18oz / 500g 69*

**Rack of Lamb**

*natural grain fed 89*

**(U.S.)**

**Tenderloin**

*usda prime black angus 8oz / 220g 89*

**NY Strip**

*usda prime black angus 10oz / 300g 79*

**Ribeye**

*usda prime black angus 14oz / 400g 89*

**(Australian)**

**Ribeye**

*natural grass fed 14oz / 400g 79*

**Bone in Striploin**

*natural grass fed 12oz / 350g 69*

**Porterhouse**

*natural grass fed 18oz / 500g 89*

**SAUCES**

*pinot noir reduction 4*

*classic béarnaise 4*

*hot whisky mustard 4*

*stone mill mustard 4*

*bedrock chilli oil 4*

**ON TOP**

*organic fried egg 5*

*balsamic onion 5*

*white truffle butter 6*

*pan fried foie gras 18*

*wagyu bone marrow 24*

**SIDES**

*rocket parmesan salad 10.5*

*sautéed green beans 10.5*

*steamed broccolini 15*

*steamed asparagus 15*

*sautéed mushrooms 15*

*creamed spinach 15*

*french fries 10.5*

*truffled mash potatoes 15*

*duck fat potatoes 15*

*bedrock mac n' cheese 15*

**FOR THE TABLE**

**Tomahawk Steak**

*400 days grain fed f1 wagyu long-bone ribeye (market price)*

**Catch of the Day**

*(market price)*

**THE REST**

***Crispy Skin Seabass***

*fennel pollen, heirloom tomatoes 29*

***“Steak” Diane***

*grilled mushroom “steak” diane sauce, truffle fries 29*

***Tuna “Au Poivre”***

*pepper crusted tuna steak, wild olives, pepper dew, feta, smoked tomato butter 32*

***Chopped Steak Burger***

*100% usda prime angus beef, bacon, fried egg, whisky mustard,  
oak smoked aged cheddar, fries 32*

***Applewood Grilled Chicken***

*boneless spring chicken, roasted celeriac, white truffle butter, roast chicken jus 32*

**SWEETS**

***Bedrock Waffle Ice Cream Sandwich***

*toasted waffle, chocolate sauce, double scoop affogato ice cream 16*

***Crème Brulee***

*espresso kahlua, cooked cream, caramelized sugar 16*

***A Wedge of Chocolate***

*85% valrhona flourless chocolate cake, hazelnut nougatine 16*

***Bedrock Crumble for 2***

***(please allow 20 minutes)***

*oven baked apples, walnut streusel, vanilla ice cream 20*

***Cheese Board***

*four cheese tasting board, fig & walnut log, housemade lavosh 26*





**Bedrock 2012 New Year's Eve Celebration**  
**Live Band Performances & Countdown Party**

**A la carte menu will be available all day**

**OR**

**New Year's Eve Set Dinner is only available from  
8.30pm  
on 31 December 2011, priced at \$160 / person**

**Free flow of cava, white & red wines at additional \$118 (till  
1am)**

**Ham & Figs**

shaved jamon iberico de bellota, fresh figs, parmigiano reggiano



**Bedrock Smoked Tomato Soup**



**Grilled NY Steak**

duck fat potatoes, asparagus, bordelaise sauce

**OR**

**Pan Fried Hake Fillet**

sautéed chorizo sausages, fava beans, fried quail egg, mushroom jus



**Chocolate Nemesis**

sour cream, fresh raspberries

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**GRILLS**

**Bedrock Pepper Steak**

*f1 wagyu petit tender 11oz / 300g, housemade pepper sauce 75*

**Kurobuta Pork Porterhouse**

*natural grain fed 18oz / 500g 75*

**Rack of Lamb**

*natural grain fed 92*

**(U.S.)**

**Tenderloin**

*usda prime black angus 8oz / 220g 98*

**NY Strip**

*usda prime black angus 10oz / 300g 86*

**Ribeye**

*usda prime black angus 14oz / 400g 98*

**(Australian)**

**Ribeye**

*natural grass fed 14oz / 400g 86*

**Bone in Striploin**

*natural grass fed 12oz / 350g 75*

**Porterhouse**

*natural grass fed 18oz / 500g 98*

**SAUCES**

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