

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. Our menu is based on these experiences, using earthy techniques like wood grilling, smoking things hot and cold, and when it feels right, offering family-style dishes for two, three, or even four.

We work directly with farms as far off as the USA, Ireland, 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 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 22

### **Heirloom Tomato Salad**

parmesan crisps, basil oil, celery sea salt 22

### **Roasted Bone Marrow**

chopped parsley salad, toast 28

### **Baked Camembert**

camembert normandy, garlic spread, capers, crisp bread 30

### **Crab Cake**

apple tartare sauce 32

## 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 49

### **Carpaccio**

thinly sliced tenderloin, onion salad, truffle dressing 38

### **Thick Cut Bacon**

dijon mustard, pinenuts 30

## THE REST

### **"Steak" Diane**

grilled mushroom "steak", diane sauce, truffle fries 32

### **Barramundi**

macerated cherry tomatoes, dill, basil 42

### **Chopped Steak Burger**

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

### **Brick Pressed Chicken**

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

### **Prawn "Thermidor"**

orzo pasta, crustacean sauce 48

### **Iberico Pork Ribeye**

braised cabbage, bacon, mustard jus 59

### **Twice Cooked Boneless Beef Ribs**

vine-ripened tomatoes, straw fries 59

## EARTH + FOOD + FIRE

Prices are subject to 10% service charge and GST



B E D R O C K  
BAR & GRILL

## WOODFIRE GRILL

### Bedrock Pepper Steak

300g, 350 days grain fed wagyu ribeye, black peppercorn sauce 108

*12 "Basket Press", Rockford, Shiraz 58*

### Ribeye Cap Steak

300g, 365 days grain fed cap of ribeye (limited quantities) 128

*13 Chateau Montelena Estate, Cabernet Sauvignon 58*

## AUSTRALIAN GRASS-FED BEEF

### Striploin

300g 79

### Ribeye

400g 89

*15 Chateau Marquis De Terme, Cabernet Blends 38*

## DRY AGED BEEF

### USDA Prime Ribeye

300g 108

### Irish Grass-fed Ribeye

300g 98

*16 "TD-9", Shafer, Merlot Blends 48*

## USDA PRIME GRAIN-FED BEEF

### Tenderloin

250g 98

### Ribeye

300g 99

*09 AIA Vecchia, Sor Ugo, Cabernet Merlot 38*

## 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

thyme butter 180

1kg

### Whole Baked Snapper

chilli, herbs, lemon 78

## SAUCES

red wine sauce, bedrock chilli oil, classic béarnaise, wholegrain whiskey mustard, chimichurri sauce  
(all sauces at 4 each)

## ON TOP

grilled lobster tail 48, pan fried foie gras 20, white truffle butter 6, olive oil fried egg 6

## SIDES

black truffle fries	18	woodfired grilled chilli corn,	16	creamed spinach,	18
truffle mashed potatoes	18	coriander, bacon, cheese		poached egg, cheese	
bedrock mac n' cheese	22	grilled baby gem	16	steamed asparagus	18
sweet potatoes, bacon & blue cheese	18	sauteed mushrooms	18	steamed broccolini	18

## SWEETS

### Waffle Ice Cream Sandwich

buttermilk waffle, honey & fig ice cream 20

### Classic Crème Brulee

vanilla bean, cooked cream, caramelised sugar 16

### 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 22

### Bedrock Crumble for 2

oven baked apples, walnut streusel, vanilla ice cream 26

**(please allow 20 minutes)**

### Cinnamon Churros

hazelnut chocolate sauce, raspberry jam 16

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