

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

<p>Bedrock Smoked Tomato Soup applewood smoked tomatoes, basil mascarpone 16</p> <p>Classic Lobster Bisque chive cream 32</p> <p>French Onion Soup onion, beef broth, bacon, gruyere gratin 18</p> <p>Caesar Salad baby cos, coated egg, bacon, white anchovies 22</p>	<p>Heirloom Tomato Salad burrata, basil oil, celery sea salt 28</p> <p>Roasted Bone Marrow chopped parsley salad, toast 29</p> <p>Baked Camembert camembert normandy, garlic spread, capers, crisp bread 30</p> <p>Crab Cake apple tartare sauce 36</p>
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RAW & CURED

<p>Oysters freshly shucked oysters, red wine-shallot mignonette, lemon (min. 3 per order, market price)</p>
<p>Jamon shaved jamon iberico de bellota, crisp bread, manchego cheese 54</p>
<p>Carpaccio thinly sliced tenderloin, onion salad, truffle dressing 38</p>
<p>Thick Cut Bacon dijon mustard, pinenuts 28</p>

THE REST

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

<p>“Steak” Diane grilled mushroom “steak”, diane sauce, truffle fries 32</p>
<p>Barramundi macerated cherry tomatoes, dill, basil 42</p>
<p>Chopped Steak Burger USDA prime beef, bacon, fried egg, mustard bbq sauce, oak-smoked aged cheddar, fries 38 add truffle fries +4</p>
<p>Brick Pressed Chicken boneless baby chicken, roasted celeriac, white truffle butter, roast chicken jus 38</p>
<p>Lobster Béarnaise Burger thick-cut bacon, melted cheese, fries 68</p>
<p>Spicy Lobster Linguine tomatoes, crustacean sauce 48</p>
<p>Iberico Pork Ribeye braised cabbage, bacon, mustard jus 59</p>
<p>Twice Cooked Boneless Beef Ribs vine-ripened tomatoes, straw fries 59</p>

WOODFIRE GRILL


 SHIO KOJI AUSTRALIAN WAGYU BONE-IN STRIPLON AND JAPANESE AGED FULL BLOOD WAGYU IS NOT APPLICABLE FOR 1-FOR-1 MAINS REDEMPTION

Bedrock Pepper Steak

300g, 350 days grain fed wagyu ribeye,
black peppercorn sauce 118

15 "Basket Press", Rockford, Shiraz 48

Shio Koji Australian Wagyu Bone-in Striploin

400g 138

19 Chateau Lagrange, Cabernet Blends 38

Japanese Aged Full Blood Wagyu

250g 158

18 Aia Vecchia, Sor Ugo Bolgheri, Cabernet Merlot 38

Australian Barley-fed Beef

striploin, 300g 88

17 Balbas Reserve, Tempranillo 26

Australian Grass-fed Beef

ribeye, 350g 89

19 Chateau Lagrange, Cabernet Blends 38

Dry Aged Beef

usda prime ribeye, 300g 108

usda t-bone, 500g 98

*18 "Archimedes", Francis Ford Coppola,
Cabernet Sauvignon 48*

USDA Prime Grain-fed Beef

tenderloin, 250g 98

ribeye, 300g 99

19 "Purple Angel", Montes Alpha, Carmenere 48

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 198

Grilled Whole Aged Snapper

chilli, herbs, lemon 78

Woodfire Grilled Kombu Cured OP Ribeye

1kg, steak butter 228

SAUCES

red wine sauce, bedrock chilli oil, classic béarnaise, wholegrain whiskey mustard
(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 thick cut fries 18	woodfired grilled chilli corn, 16	creamed spinach, 18
truffle mashed potatoes 18	coriander, bacon, cheese 16	poached egg, cheese 18
bedrock mac n' cheese 22	grilled baby gem 16	steamed asparagus 18
sweet potatoes, bacon & blue cheese 18	sautéed mushrooms 18	steamed broccolini 18

SWEETS

Waffle Ice Cream Sandwich

butter milk waffle, honey & fig ice cream 20

Classic Crème Brulee

vanilla bean, cooked cream,
caramelised sugar 16

Cinnamon Churros

hazelnut chocolate sauce,
raspberry jam 16

Bombe Alaska

raspberry white chocolate
ice cream, butter cookies,
meringue, rum 24

Bedrock Black Forest

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

Bedrock Crumble for 2

oven baked apples, walnut streusel,
vanilla ice cream 26
(please allow 20 minutes)

Applewood-Smoked Flourless Burnt Cheesecake

5-inch, 300g 32

Woodford Reserve 'Bourbon' 11

EARTH + FOOD + FIRE

Price is subject to 10% service charge and prevailing government taxes.