



B E D R O C K
BAR & GRILL

MENU



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

burrata, basil oil, celery sea salt 28

Roasted Bone Marrow

chopped parsley salad, toast 29

Baked Camembert

camembert normandy, garlic spread, capers, crisp bread 30

Crab Cake

apple tartare sauce 36

Prices are subject to 10% service charge and prevailing taxes



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, manchego cheese 54

Carpaccio

thinly sliced tenderloin, onion salad, truffle dressing 38

Thick Cut Bacon

dijon mustard, pinenuts 28

THE REST



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

Plant-based Steak Frites

fries, vegetable glaze 36

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
add truffle fries +4

Brick Pressed Chicken

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

Lobster Béarnaise Burger

thick-cut bacon, melted cheese, fries 68

Spicy Lobster Linguine

tomatoes, crustacean sauce 48

Iberico Pork Ribeye

braised cabbage, bacon, mustard jus 59

Twice Cooked Boneless Beef Ribs

vine-ripened tomatoes, straw fries 59

WOODFIRE GRILL



ONLY BEDROCK PEPPER STEAK IS 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

WOODFIRE GRILL



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

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 eggs	6

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Double Cut Dry Aged Porterhouse

SIDES

Black Truffle Fries 18

Truffle Mashed Potatoes 18

Bedrock Mac N' Cheese 22

Sweet Potatoes, Bacon & Blue Cheese 18

**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 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 24

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

Applewood-Smoked Flourless Burnt Cheesecake

5-inch, 300g 32

Woodford Reserve 'Bourbon' 11

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Bombe Alaska