

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

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

Lobster Béarnaise Burger

thick-cut bacon, melted cheese, fries 68

Spicy Lobster Linguine

tomatoes, crustacean sauce 48

Long Bone Pork Rib Chop

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

Bone-In NY Striploin

400g 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

Baked Whole Snapper in Salt Dough

mixed herb dressing 78

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 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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