



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 25

Baked Camembert

camembert normandy, garlic spread, capers, crisp bread 28

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 38

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

Pork Porterhouse Chop

braised cabbage, bacon, mustard jus 59

Twice Cooked Boneless Beef

vine-ripened tomatoes, thick cut 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

10oz • 300g, 350 days grain fed wagyu ribeye, black peppercorn sauce 108

Ribeye Cap Steak

10oz • 300g, 365 days grain fed cap of ribeye (limited quantities) 128

AUSTRALIAN GRASS-FED BEEF

Striploin

10oz • 300g 79

Ribeye

14oz • 400g 89

DRY AGED BEEF

USDA Prime Ribeye

10oz • 300g 108

Irish Grass-fed Ribeye

10oz • 300g 98

USDA PRIME GRAIN-FED BEEF

Tenderloin

8.8oz • 250g 98

Ribeye

10oz • 350g 99

FOR THE TABLE

Tomahawk Steak

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

Whole Rack of Lamb

roasted root vegetables, mint sauce 129

Double Cut Dry Aged Porterhouse

thyme butter 180

36oz • 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 30, pan fried foie gras 20, white truffle butter 6, olive oil fried egg 6

SIDES

black truffle fries	16	rocket & parmesan salad	14
truffle mashed potatoes	16	creamed spinach, poached egg	18
beer battered colossal onion rings	14	sauteed mushrooms	18
bedrock mac n' cheese	20	steamed asparagus	18
sweet potatoes, bacon & blue cheese	16	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

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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