



WEEKLY SPECIALS

TUESDAY
LOCALS DINNER NIGHT

\$15 MAIN COURSES

WEDNESDAY
STEAK NIGHT

\$15 BEEF SIRLOIN STEAK

THURSDAY
OYSTERS AND CHAMPAGNE

\$1 OYSTERS &
20% OFF ALL CHAMPAGNE

SUNDAY ROAST
\$25 ROAST BEEF SIRLOIN WITH
YORKSHIRE PUDDING
AND ALL THE TRIMMINGS

EXAMPLE ROOSEVELT SEASONAL MENU

FRESH BREAD AND OLIVES 8

FRESHLY SHUCKED SYDNEY ROCK OYSTERS 4EA

PEA, TRUFFLE & PARMESAN CROSTINI (7 PIECES) 9

CREAM OF CAULIFLOWER SOUP WITH BLUE CHEESE CROUTON 16

STUFFED ZUCCHINI FLOWERS, SMOKED CHEESE, RICOTTA, PINE NUT AND LEMON 16

JUNIPER CURED SALMON, CITRUS, ALMONDS, CUCUMBER, SEA SUCCULENTS, AND ROE 19

STEAK TARTARE, WHITE ANCHOVIES AND MELBA TOAST 18

PAN FRIED SKATE, CELERIAC AND FENNEL IN A LIGHT FISH BROTH 15

ORECCHIETTE WITH BEEF RAGU AND PANGRATTATO 15

SPICED BABY CHICKEN, CUMIN YOGHURT, ROAST CARROTS AND PICKLED ONIONS 29

WILD KINGFISH FILLET, ROAST BEETS, PERSIMMON, MINT AND BLACK OLIVE 28

SLOW COOKED LAMB SHOULDER, CRUSHED CHAT POTATO AND SALSA VERDE 29

BRAISED BEEF CHEEK, CELERIAC PUREE, CELERY, FENNEL AND PICKLED RADISH 29

GRASS FED BLACK ANGUS SIRLOIN STEAK WITH SAUTEED POTATOES AND PARIS BUTTER 39

DESSERT & CHEESE

STRAWBERRIES WITH MAPLE CREAM AND CHAMPAGNE GRANITA 14

CARDAMOM SPICED CREME CARAMEL, TORCHED FIG AND ALMONDS 15

CHOCOLATE TART WITH ORANGE, MINT AND PISTACCHIO SALAD 16

SELECTION OF THREE CHEESES SERVED WITH PRESERVE, GARDENERE PICKLES

AND FRESH SOURDOUGH 28