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## A Night at The Farm with Chef Simon Bell and Chef Paul Lewis 11 July 2025

### SNACKS

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#### Beef Lardo

Preserved Tomberry  
Tart, Macadamia, Uni

#### Chuck and Rostbiff Tartare

Eggplant Crema,  
Smoked Yolk

#### Intercostal and Tenderloin Chain Pastrami

Skewered on Pine, Illawarra  
Plum, BBQ Sauce

#### Spare Rib

Fermented Cabbage,  
Green Tomato, Charcoal  
Mustard

**Penfolds Champagne Cuvee NV  
Brut, France**

**Jetty Bar Shandy, Glenelg,  
South Australia**

**Fat Washed Dirty Martini,  
Origin Bar, Singapore**

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### FIRST

#### Labr

Ground Beef, Mint, Thai Basil, Lemongrass, Chilli, Fish Sauce, Iceberg Lettuce, Cured Yolk

**Penfolds Bin 51 Riesling 2020, Australia**

### BREAD

Sourdough Crumpets, Beef Sobrasada, Smoked Bone Marrow, Honeycomb

### SECOND

#### Memories of Bunnings

Secret Cuts Wagyu Snag, Beer Onions, White Toast Bread, Cultured Butter, Tomato Ketchup

**Penfolds Bin 23 Pinot Noir 2019, Australia**

### THIRD

#### Coopers Stout Short Rib XLB

Consommé, Chilli, Spring Onion

**Penfolds Bin 389 'Year of the Snake' Cabernet Sauvignon 2021, Australia**

### MAIN

#### Sirloin, Rump Cap, Skirt

XXXX & Native Thyme Mustard, Mandarin Kosho, Beef and Pepperberry Glaze,  
Lobster Hollandaise

**Penfolds Grange Bin 95 Shiraz, Australia**

### DOWN THE MIDDLE

(SIDES TO SHARE)

Hasselback Potato, Salt and Vinegar, Caviar Mayo

White Asparagus, Beef Vinaigrette, Truffle

Watercress and Parsley

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### DESSERTS TO SHARE

#### Koji and Tallow Ice Cream

Drunken Passion Berries in Port, Almond,  
White Strawberry

#### Beef Fat Brownie

Jivara Ganache, Caramel, Rosemary Anglaise

**Penfolds 'Grandfather' 20 Years Old Tawny**

### PETIT FOUR

Brighton Jetty Bakery Finger Bun

Can't Have a Party Without Fairy Bread

Chef Paul's Tim Tam