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

SNACKS

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 Cuvée NV,
Champagne, France**

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

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

FIRST

Larb

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

Penfolds Bin 51 Riesling 2020, Eden Valley, South 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, South Australia

THIRD

Coopers Stout Short Rib XLB

Consommé, Chilli, Spring Onion

Penfolds Bin 389 Cabernet Shiraz 2021, South Australia

MAIN

Sirloin, Rump Cap, Skirt

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

Penfolds Grange Bin 95 Shiraz 2017, South Australia

DOWN THE MIDDLE

(SIDES TO SHARE)

Hasselback Potato, Salt and Vinegar, Caviar Mayo

White Asparagus, Beef Vinaigrette, Truffle

Watercress and Parsley

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,
South Australia**

PETIT FOUR

Brighton Jetty Bakery Finger Bun

Can't Have a Party Without Fairy Bread

Chef Paul's Tim Tam