

## STEAKS FROM THE GRILL

All steaks are accompanied with your choice of sauce or mustard

<b>EYE FILLET</b> Angus X Hereford, 18-24 months of age from Wagga Wagga, NSW. <i>Lean with sweet, clean, toasty flavour.</i>	Grass Fed	220g*	<b>48</b>
<b>T-BONE Fairlight</b> Angus, yearling 12-18 months of age from New England Region NSW. <i>Grain assisted resulting in toasted buttery flavours.</i>	Grass Fed	500g*	<b>58</b>
<b>RIB-EYE ON THE BONE Nolan's Private Selection</b> Mix of Droughtmaster and Blonde d'Aquitaine crossed with Bradford sourced from Rockdale Pastoral Co of Lockyer Valley. <i>This breed gives a young, lean and sweet experience.</i>	Grass Fed	500g*	<b>74</b>

<b>BBQ WAGYU SHORTRIB AAcO</b> Slow BBQ for 6 hours, with pickled vegetables, Korean kimchi and condiments, a truly unique sharing experience	Marbling 7-8	Grain Fed 420+ days	300g	<b>38</b>
<b>SPICE RUBBED RUMP FILLET Australian Black</b> Wagyu cattle from Karoge Washu & Tajima bloodlines, bred in the temperate southern regions of Australia including the Northern Tablelands and Riverina, NSW and the King and Kiewa Valleys, Victoria.	Marbling 7-8	Grain Fed 420+ days	220g*	<b>48</b>
<b>RIB FILLET Black Onyx</b> Angus, 30-36 months of age from Rangers Valley feedlots of Glenn Innes, NSW, dedicated to the production of beef in climatic conditions favourable for grain feeding in a stress-free environment.	Marbling 5	Grain Fed 270+ days	350g*	<b>74</b>
<b>RUMP Australian Black</b> Wagyu cattle from Karoge Washu & Tajima bloodlines, bred in the temperate southern regions of Australia including the Northern Tablelands and Riverina, NSW and the King and Kiewa Valleys, Victoria.	Marbling 7-8	Grain Fed 420+ days	350g*	<b>46</b>
<b>WAGYU RUMP CAP AAcO</b> Wagyu 24-36 months AACo, Australia's largest Wagyu producer from Aronui Feedlots in Darling Downs, QLD using guarded ration formulations handed down from cattle feeding masters in Japan. Naturally clean, safe & certified, 'free from hormone growth promotants' (HGP's). Intense robust flavours rich in marbling resulting in silky caramel undertones.	Marbling 7-8	Grain Fed 420+ days	250g*	<b>72</b>

### SIDES

Potato mash w salt & truffle oil (GF) (V)	10
Chips w harissa mayo (GF) (V)	10
Onion rings w smoky BBQ sauce (V)	10
Sautéed Greens w chilli, oyster sauce, lemon (GF) (V)	10
Crisp Iceberg wedge w garlic dressing, wagyu floss, gremolata	10
Chop kale salad, walnut, apple, grape, mustard dressing (V)	10
Mushrooms, café de paris, dukkha, tomato relish	10
Fresh Mozzarella, heirloom tomatoes, basil, capers, EVOO	12
Wagyu Fat Fried Eggs 2x Free range eggs	10

### SAUCES

Mushroom	5 (GF)
Green peppercorn	5 (GF)
Red wine jus	5 (GF)
Beef Cheek	5 (GF)
Béarnaise	5 (GF)
Mustards are complimentary	(GF)



Rare



Medium Rare



Medium



Well Done

Customers are advised that due to the high costs of doing business on Public Holidays a surcharge of 15% will apply to all accounts on these days