

Our regular steaks are sourced from American Certified Angus Beef (CAB) herds or New Zealand grass-fed Angus. Choose your cut and then add sides, sauces and toppings (as priced). Please note that requests for butterflied steaks will only be accepted for well-done tenderloin cuts.

STEAK & WAGYU

NEW YORK STRIP | Bone-Out | 14oz | CAB Angus \$49
bold flavour, tight structure, a cap of fat on one side

RIB-EYE | Bone-Out | 16oz | New Zealand Grass-Fed Angus \$69
juicy with a some marbling around the 'eye', a little gaminess in flavour

FILET MIGNON | Barrel Cut | 8oz | CAB Angus \$69
a classic buttery texture and mild flavour, no fat

RIB-EYE 'COW GIRL' | Bone-In | 16oz | CAB Angus \$79
a juicy cut, some sweet marbling and a curved outer bone

DRY-AGED RIB-EYE | Bone-In | 16oz | CAB Angus \$85
a bone-in rib-eye cut with a mouth-watering umami flavour

PORTERHOUSE | Bone-In Tenderloin+Striploin | 24oz | CAB Angus \$95
the steak with two different cuts around the T-bone: tenderloin and striploin

TOMAHAWK RIB-EYE | Bone-In | 32oz | CAB Angus \$145
the ultimate rib-eye extravaganza, perfect for sharing

WAGYU TENDERLOIN | Bone-Out | 7/9 Marble Score | 8oz \$125
BLACK OPAL F1 WAGYU/ANGUS CROSS, AUSTRALIA

WAGYU NEW YORK STRIP | Bone-Out | 8/9 Marble Score | 14oz \$110
PRESTON LAKE BEEF, AUSTRALIA

WAGYU CHEESEBURGER (cd, gfo) \$39

Wagyu/Angus patty (8oz), Cheddar, crispy bacon, house sauce, garnishes, brioche bun, fries

SAUCES

PORT & RED WINE (CC, GF)	\$6
CREAMY MUSHROOM (V, GF, CC, CD)	\$6
GREEN PEPPERCORN (GF, CC)	\$6
CHIMICHURRI (VE, GF)	\$6
BÉARNAISE (V, GF, CD)	\$6

FRIES & FRIENDS

FRIES (VE, GFO)	\$6
TOGARASHI FRIES (VE, GFO)	\$6
TRUFFLE PARMESAN FRIES (VEO, GFO, CD)	\$9
WHIPPED POTATO PUREE (V, GF, CD)	\$6
CRISPY POTATO PAVE (V, GF, CD)	\$8

MAC & CHEESE

CHEDDAR (V, CD)	\$8
GORGONZOLA (V, CD)	\$10
BACON (CD)	\$12
LOBSTER (CD)	\$23

SEAFOOD PLATTER \$79

chargrilled lobster tail (8oz split), grilled shrimp, scallops, mussels, littleneck clams, Chilean salmon served with bearnaise and a spicy dipping sauce

VEGETABLES

CRISPY SPROUTS	
PANCETTA, SAMBAL GLAZE (VO, GF)	\$10
GRILLED BROCCOLINI	
MISO GLAZE (VE, GF)	\$10
GRILLED ASPARAGUS	
PARMESAN SNOW (VEO, GF, CD)	\$10
ROASTED CHERRY TOMATOES	
BALSAMIC GLAZE (V, GF)	\$8
MUSHROOM RISOTTO (1/2 SIZE) (GF, CD, V)	\$15