



S T E I K
W O R L D
M E A T S

STARTERS

- Old-style onion soup, croutons, Gruyère 72
- Lobster bisque, garlic rouille, Gruyère, croutons 88 
- Caesar salad, grilled cos heart, candied pancetta, bagel crisps, battered anchovy, quail eggs 148
- Lightly spiced blue swimmer crab cakes, lobster foam, micro cress 188 
- House-smoked salmon, gribiche vinaigrette, grilled brioche 168 
- Fresh buffalo burrata, vine ripe Italian tomatoes, basil, vintage balsamic 198
- Seared Japanese Hokkaido scallops, aromatic green curry crust, Nam Jim salad 188 
- Foie gras and chicken liver parfait, truffled goose butter, Sauterne jelly 148 
- Spanish Ibérico ham, Bellota, acorn fed, 50 months of curation, house baked tomato bread 198
- Vitello Tornado, slow cooked milk fed veal loin, tuna mayo foam, caper berries 168
- Wagyu sirloin Carpaccio, lemon crème fraîche, baby rocket, peppered pecorino 178
- Pan-seared foie gras, sticky date pudding, preserved cherry jus 178 
- Cold cuts; Ibérico ham, San Daniele prosciutto, Ibérico black pudding, ham hock terrine, duck rillettes, foie gras parfait, house pickles 228

MAIN COURSE

- Lobster linguine, cherry tomatoes, fresh basil, garlic and chili 328
- Slow cooked Wagyu bolognese, spaghetti, Grana Padano 168
- Live Boston lobster; herb grilled or Thermidor 438
- Grilled corn fed French spring chicken, Italian roasted potatoes, vincotto 198
- Grilled Canadian pork chop, slow braised red cabbage, creamed leek
crushed potatoes, red currant glaze 268
- Slow cooked Victorian Farm Australian lamb rack, roasted kipfler potatoes, olive, tomato and basil confit 438
- Cut to order Wagyu steak tartare, beluga caviar, house fries, garden greens 298
- Pan-seared Wagyu skirt steak "bordelaise" roasted bone marrow, shallot and red wine jus 538 

World seafood hot sizzling platter

Whole grilled Canadian lobster, Alaskan king crab leg, Thai tiger prawns,
seared Japanese Hokkaido scallops, French Bouchot blue mussels,
sautéed vegetables, traditional condiments

538 per person (minimum for 2 persons)

INTERNATIONAL MEAT SELECTION

Specialising in hand selected premium grade beef from all corners of the world

USA

Choice corn fed 120-150 days

- Sirloin 12 oz/ 340 grams 388
- Rib eye 12 oz/ 340 grams 398
- Tenderloin 10 oz/ 280 grams 438

USDA Prime beef

- Sirloin 12 oz/ 340 grams 568
- Rib eye 12 oz/ 340 grams 578
- Prime rib of beef on the bone 35 oz/ 1000 grams 1288 
(Suitable for 2 persons)
- Short rib of beef on the bone 24oz/ 880 grams 568 
72 hour slow cooked

IRELAND

Pasture fed 'Hereford Prime of Ireland'

- Rib eye 12 oz/ 340 grams 688 
- 14 oz/ 400 grams 748
- T-bone 16 oz/ 450 grams 788

SCOTLAND

Pasture fed Aberdeen Angus Scottish beef

- Rib eye 12 oz/ 340 grams 538
- Sirloin 12 oz/ 340 grams 538

Steik World Meats tasting plate

(Suitable for 2 persons)

- USA rib eye 7 oz/ 200 grams
- Australian Wagyu tenderloin marble score 7-8+ 7 oz/ 200 grams
- Scottish sirloin 7 oz/ 200 grams 838

ARGENTINA

La Pampa, natural pasture fed Angus

- Sirloin 12oz/ 340 grams 338
- Rib Eye 12oz/ 340 grams 348

SPAIN

Burgos, 400 day grain fed

- Rib eye 14oz/ 400 grams 988 

AUSTRALIA

- Wagyu rump cowboy steak marble score 6-7+ 18oz/ 500 grams 528
- Wagyu tenderloin marble score 6-7+ 8oz/ 300 grams 648
- Cape Grim, Tasmania, dry aged on the bone for 60 days natural pasture fed**
- Sirloin 12oz/ 340 grams 428
- Rib eye 12oz/ 340 grams 458
- Prime rib on the bone 35oz/ 1000 grams (suitable for two) 1028 
- T-bone 18oz/ 500 grams 688

Additions to complement your steak

- Pan-seared foie gras 100 grams 158
- Half Boston herb grilled lobster 228

Blue very red, cold center	Rare red, cool center	Medium Rare red warm center	Medium pink hot center	Medium Well dull pink hot center	Well Done dull gray
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Dry age meat glossary

We have selected the best cuts of meat from a number of different countries that have proven reputations for producing the highest quality of beef available for the export market.

We are dry aging most cuts of beef for 14-22 days, which enhances the beef by two means. Firstly, moisture evaporates from the muscle, creating a greater concentration of beef flavour and taste. Secondly, the beef's natural enzymes break down the connective tissue in the muscle, which leads to increased tenderness of the beef. Grass fed beef has its benefits of having a more natural and flavoursome beef, but is usually not as tender as the grain fed that we are all so used too. However, with our dry aging system, the grass fed beef will have a more consistent tenderness than usual.

SIDES

Potatoes

- Potato, Gruyère gratin 52
- Smooth and buttery potato mash 48
- Italian roasted potatoes 46
- House made thick cut potato chips 38
- Sautéed potato Lyonnais 46
- House made spätzle 54

Salads

- Garden salad with walnut oil vinaigrette 38
- Wild rocket leaves with shaved Parmesan and sticky balsamic dressing 58

Vegetables

- French green beans sautéed with butter and shallots 58
- Sautéed mixed mushrooms with garlic and thyme 68
- Macaroni, cheese and cauliflower gratin 48
- Sautéed seasonal vegetable 58

House made Sauce Selection

- Mixed peppercorn sauce
- Shallot and red wine jus
- Forest mushroom sauce
- Béarnaise sauce
- Horseradish cream
- 'Café de Paris' butter
- Gorgonzola butter