

THE *Steak Stone* Experience

Our famous hot stone allows you to cook your steak, your way. Served with butter, seasoning salt, and sauce of your choice.

STEP 1 – CHOOSE YOUR STEAK CUT (Served sliced)

FILLET 8oz / 10oz 593KCAL/697KCAL Tender, buttery texture	35 / 38.5
SIRLOIN 10oz / 12oz 753KCAL/868KCAL Lean with a strip of fat for full flavour	32 / 33.5
RIBEYE 10oz / 12oz 901KCAL/1041KCAL Rich, juicy and marbled to perfection	31.5 / 33.5
RUMP 10oz 742KCAL Firm and lean, yet tasty	27.5
TUNA SLICED FILLET 150g / 300g 380KCAL/760KCAL Sashimi-grade tuna cooked by you. Served with sesame seed salt, horseradish butter, soy sesame sauce	21 / 32

OUR SPECIALITY SELECTION

Premium cuts from some of the finest producers and suppliers around the world

SLICED WAGYU 49.5

SIRLOIN 6oz 460KCAL

Grade F1 Jack's Creek Australian Wagyu

OCEAN BEEF 46

RIBEYE 10oz 950KCAL

Grain-fed, New Zealand Black Angus

OCEAN BEEF 48.50

FILLET 8oz 620KCAL

Grain-fed, New Zealand Black Angus

STEP 2 – CHOOSE YOUR BUTTER

GARLIC & PARSLEY 186KCAL,
TRUFFLE 177KCAL
OR HORSE RADISH 160KCAL
Refills or extra serving +2.5

STEP 3 – CHOOSE YOUR SALT

MALDON SALT & PEPPER,
STEAKHOUSE SECRET
SEASONING SALT, OR
ROSEMARY & THYME SALT
Refills or extra serving +2.5

STEP 4 – CHOOSE YOUR SAUCE

MUSHROOM 198KCAL
CHIMICHURRI (VG) 315KCAL
Refills or extra serving +2.5



Adults need around 2,000 kcal a day

Served Plated
If you prefer your steak prepared by our chef and served plated, simply let us know.

HALAL MENU

To Start



MUSHROOM TARTLET (VG) 408KCAL 12
Onion relish, spinach, shimeji, chestnut & oyster mushrooms, truffle dust

GARLIC & CHILLI PRAWNS 675KCAL 12
Tiger prawns, garlic and chilli butter
Pair with bread + 3.9 +310KCAL

FRITTO MISTO DI MARE 582KCAL 12.5
Lightly battered Nobashi prawns & baby squid, lemon miso mayo

OUR Mains



CHICKEN 21
PARMIGIANA 1552KCAL
Fried chicken schnitzel, tomato sauce, mozzarella, rocket

VEGAN STEAK (VG) 27 / 37
5OZ OR 10OZ 720KCAL/1357KCAL
Soy steak, chimichurri sauce

TURN OVER FOR OUR STEAK OPTIONS

ON THE SIDE

FRENCH FRIES (VG) 421KCAL 5

CHIPS (VG) 521KCAL 5

FIELD GREEN SALAD (VG) 103KCAL 5
Soy sesame dressing, sesame seeds

MASHED POTATO (V) 573KCAL 5
Add truffle (V) + 1.5 + 177KCAL

TENDERSTEM BROCCOLI (VG) 197KCAL 5
Toasted almonds

BAKED SWEET POTATO (V) 670KCAL 5.5
Crème fraîche, maple parley gremolata

GRILLED HISPI CABBAGE (V) 317KCAL 5.5
Miso butter, garlic breadcrumbs

SAUTÉED MUSHROOMS (V) 417KCAL 5.5

Garlic & thyme butter

BREAD SELECTION (V) 613KCAL 5
Whipped salted butter



Something Sweet?

CHOCOLATE FONDANT (V) 596KCAL 9.5
Vanilla gelato

STICKY TOFFEE PUDDING (V) 841KCAL 10.5
Vanilla gelato

GELATO SELECTION (V) 230KCAL 8
Vanilla, chocolate, pistachio, strawberry sorbet (VG)

BURNT BASQUE CHEESECAKE (V) 681KCAL 10
Blackberry & redcurrant compote



DIETARY REQUIREMENTS

V Vegetarian / VG Vegan. Scan the QR code for nutritional values & food allergens. Guests with allergies and intolerances should make a member of the team aware before placing an order for food and beverages. Guests with severe allergies or intolerances should be aware that although all due care is taken, there is a risk of allergen ingredients still being present. Adults need around 2,000 kcal a day. A discretionary service charge of 12.5% will be added to your bill. Proceeds are shared with our team.



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