

THE Steak Stone Experience



Halal Menu

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	35 / 38.5
Tender, buttery texture	
SIRLOIN 10oz / 12oz	32 / 34.5
Lean with a strip of fat for full flavour	
RIBEYE 10oz / 12oz	31.5 / 33.5
Rich, juicy and marbled to perfection	
RUMP 10oz	27.5
Firm and lean, yet tasty	
TUNA SLICED FILLET 150g / 300g	21 / 32
Sashimi-grade tuna cooked by you. Served with sesame seed salt, horseradish butter, soy sesame sauce	

OUR SPECIALITY SELECTION

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

SLICED WAGYU SIRLOIN 6oz 49.5
Grade F1 Jack's Creek
Australian Wagyu

OCEAN BEEF RIBEYE 10oz 44
Grain-fed, New Zealand Black Angus

OCEAN BEEF FILLET 8oz 45
Grain-fed, New Zealand Black Angus

STEP 2 – CHOOSE YOUR BUTTER

**GARLIC & PARSLEY, TRUFFLE
OR HORSERADISH**

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

Refills or extra serving +2.5



Served Plated

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

Adults need around 2,000 kcal a day

To Start



GARLIC & CHILLI PRAWNS

12

BUFFALO CAULIFLOWER

10.5

GARLIC & CHILLI PRAWNS

Tiger prawns, garlic and chilli butter

Pair with bread + 3.9

BAKED GOAT'S CHEESE (V)

Beetroot and pomegranate salad, candied pecans, sweet chilli jam

11.5

BUFFALO CAULIFLOWER (VG)

Heritage cauliflower, pickled vegetable ribbons, buffalo sauce, soya yoghurt, pomegranate

11.5

BURRATA (V)

Spiced tomato and peach chutney, aged balsamic, basil oil

OUR Mains

CHICKEN SCHNITZEL

19.5

Rocket salad, cranberry sauce

BEYOND MEAT BURGER (VG)

19.5

Mushroom ketchup

Pair with french fries +5

TURN OVER FOR OUR STEAK OPTIONS



CHICKEN SCHNITZEL

ON THE SIDE

FRENCH FRIES (VG)

5

5

CHIPS (VG)

5

5

CHESTNUT MUSHROOMS (V)

5

5

FIELD GREEN SALAD (VG)

5

5

Soy sesame dressing, sesame seeds

MASHED POTATO (V)

Add truffle (V) + 1.5

TENDERSTEM BROCCOLI (VG)

5

Toasted almonds

BREAD SELECTION (V)

5

Whipped salted butter

Something Sweet?



CHOCOLATE FONDANT

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.



CHOCOLATE FONDANT (V)

9.5

Vanilla gelato

STICKY TOFFEE PUDDING (V)

10.45

Vanilla gelato

CHERRY CRUMBLE (V)

10.45

Vanilla gelato, custard

GELATO SELECTION (V)

8

Vanilla, chocolate, pistachio, strawberry sorbet (VG)



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