

# To Start

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# 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	35 / 38.5
Tender, buttery texture	
SIRLOIN 10oz / 12oz	32 / 33.5
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	

## STEP 2 – CHOOSE YOUR BUTTER

GARLIC & PARSLEY, TRUFFLE OR HORSERADISH

## STEP 3 – CHOOSE YOUR SALT

MALDON SALT & PEPPER, STEAKHOUSE SECRET SEASONING SALT, OR ROSEMARY & THYME SALT

## STEP 4 – CHOOSE YOUR SAUCE

MUSHROOM, GREEN PEPPERCORN, BÉARNAISE OR BONE MARROW & RED WINE JUS

All refills or extra servings +2.5

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

**USDA NEW YORK STRIP 10oz 45**  
Grain-fed, marbled American sirloin

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

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

**SASHI RIBEYE 12oz 46**  
Grass-fed, Finnish Ayrshire Heifer

**SASHI FILLET 10oz 48**  
Grass-fed, Finnish Ayrshire Heifer

**Served Plated**

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

# OUR Mains

## BBQ PORK RIBS 28

Barbecue sauce



## DOUBLE BEEF BURGER 19.5

American cheese, burger sauce, red onions, gherkins

Pair with french fries + 5

## GRILLED MISO CHICKEN 19.5

Pickled carrot and daikon radish ribbons, aji yoghurt



## CHICKEN SCHNITZEL 19.5

Parmesan and rocket salad, cranberry sauce

## MUSSELS & FRENCH FRIES 18

White wine and garlic broth, lemon

Pair with bread + 3.9



## BEYOND MEAT BURGER (VG) 19.5

Mushroom ketchup

Pair with french fries + 5



## BEER BATTERED FISH & CHIPS 19.5

Sustainable haddock, tartar sauce, lemon



# Salads

## ASIAN SALAD (VG) 15.5

Mixed salad leaves, white and red cabbage, red peppers, bean sprouts, onions, cucumbers, chilli vinaigrette, coriander

Add sirloin steak slices + 5

Add miso chicken + 4.5



Steak and Company

## CAESAR SALAD 15.5

Sourdough croutons, anchovies, parmesan dressing

Add chicken + 4.5

Add prawns + 5



# ON THE Side

## FIELD GREEN SALAD (VG) 5

Soy sesame dressing, sesame seeds

## MASHED POTATO (V) 5

Add truffle (v) + 1.5  
Add bone marrow & red wine jus + 3.5

## CHIPS (VG) 5

## CHESTNUT MUSHROOMS (V) 5

## TENDERSTEM BROCCOLI (VG) 5

Toasted almonds

## FRENCH FRIES (VG) 5

## BREAD SELECTION (V) 5

Whipped salted butter

## MAC & CHEESE (V) 5

## TOPPINGS & ADDITIONS

FRIED EGG 1.5

GRILLED BACON 3

# Something Sweet?

LEMON TART (V) 9  
Raspberry coulis,  
crème fraîche



STICKY TOFFEE  
PUDDING (V) 10.45  
Vanilla gelato



CHOCOLATE  
FONDANT (V) 9.5  
Vanilla gelato



GELATO SELECTION (V) 8  
Vanilla, chocolate, pistachio,  
strawberry sorbet (vg)



CHERRY CRUMBLE  
(V) 10.45  
Vanilla gelato, custard

