

Steak and Company

Starters



Pork Belly Bites 12
Crispy and glazed with bourbon sauce

Garlic & Chilli Prawns 12  **Top Draw**
Tiger prawns, garlic and chilli butter
Pair with bread selection + 3.9

Cream of Mushroom Soup (V) 11
Sourdough Croutons

Beef Carpaccio 12.5
Truffle mayonnaise, walnuts, parmesan, rocket salad

Iberico Ham & Mozzarella Croquettes 11.5
Caramelised onion purée, smoked paprika

Cheeseburger Spring Rolls 11  **Top Draw**
Mustard mayonnaise

Buffalo Cauliflower (VG) 11 
Heritage cauliflower, pickled vegetable ribbons, soya yoghurt

Baked Goat's Cheese (V) 10.5
Beetroot and pomegranate salad, candied pecans, sweet chilli jam

Artichoke Spinach Dip - Perfect for sharing 14
Blend of artichokes, spinach, and cheese, with salsa, sour cream, and crispy corn chips

Salads

Caesar Salad 15.5
Sourdough croutons, anchovies and parmesan dressing
Add chicken + 4.5
Add prawns + 5

Asian Salad (VG) 15.5
Mixed salad leaves, white and red cabbage, red peppers, bean sprouts, onions, cucumbers, chilli vinaigrette, and coriander
Add sirloin steak slices + 5
Add miso chicken + 4.5

Steak Stone Experience

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


Step 1 • Choose a Steak Cut

Fillet 8oz / 10oz 34.5 / 38
Tender, buttery texture, served sliced

Sirloin 10oz / 12oz 31.5 / 34.5
Lean with a strip of fat for full flavour

Ribeye 10oz / 12oz 31 / 33
Rich, juicy and marbled to perfection

Rump 10oz 26.5
Firm, and lean yet tasty, grills beautifully

Tuna Sliced Fillet  **Top Draw** 21
Sashimi-grade raw red tuna, exclusively served with sesame seed salt, horseradish butter, and soy sesame sauce



Step 2 • Choose a Butter



Garlic & Parsley Butter,
Truffle Butter,
Horseradish Butter
Butter Refills or Extra Serving + 2.5

Step 3 • Choose a Salt



Maldon Salt & Pepper,
Steakhouse Secret Seasoning Salt,
Rosemary & Thyme Salt
Salt Refills or Extra Serving + 2.5

Step 4 • Choose a Sauce



Mushroom, Green Peppercorn,
Béarnaise,
Bone Marrow & Red Wine Ju
Sauce Refills or Extra Serving + 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  **Top Draw** 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.



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Allergens & More

Scan the QR code for nutritional values & food allergens. Adults need around 2,000 kcal a day

Mains

BBQ Pork Ribs 27
Barbecue sauce

Grilled Miso Chicken 19.5
Pickled carrot and daikon radish ribbons, aji yoghurt

Beer Battered Fish & Chips 19.5
Tartar sauce

Mussels & Fries 18
Steamed mussels, white wine and garlic broth, served with French fries
Pair with bread selection + 3.9

Chicken Schnitzel  **Top Draw** 19
Parmesan and rocket salad, cranberry sauce

Double Beef Burger 19.5
American cheese, burger sauce, red onions, gherkins
Pair with French fries + 5

Beyond Meat Burger (VG) 19.5
Mushroom ketchup
Pair with French fries + 5



Toppings & Additions

Fried Egg 1.5 **Grilled Bacon** 3

Sides

Mashed Potato (V) 5
Add truffle (V) + 1.5
Add bone marrow & red wine jus + 3.5

French Fries (VG) 5

Chips (VG) 5

Field Green Salad (VG) 5
Soy sesame dressing, sesame seeds

Chestnut Mushrooms (V) 5

Mac & Cheese 5

Tenderstem Broccoli (VG) 5
Toasted almonds

Creamed Corn 5

Bread Selection (V) 5
Whipped salted butter

Dietary Requirements

Please use the key to find suitable dishes: **V** Vegetarian / **VG** Vegan

If you suffer from any allergies to ingredients, please ask a staff member for assistance. A discretionary service charge of 12.5% will be added to your bill. Proceeds are shared with our team.

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———— Main Menu ————