

Steak and Company

Starters



- Pork Belly Bites

Crispy and glazed with bourbon sauce

12
- Garlic & Chilli Prawns

Tiger prawns, garlic and chilli butter

12

Pair with bread selection

+ 3.9
- Cream of Mushroom Soup (V)

Sourdough Croutons

11
- Beef Carpaccio

Truffle mayonnaise, walnuts, parmesan, rocket salad

12.5
- Iberico Ham & Mozzarella Croquettes

Caramelised onion purée, smoked paprika

11.5
- Cheeseburger Spring Rolls

Mustard mayonnaise

11

Top Draw
- Buffalo Cauliflower (VG)

Heritage cauliflower, pickled vegetable ribbons, soya yoghurt

11

🌶️
- Baked Goat's Cheese (V)

Beetroot and pomegranate salad, candied pecans, sweet chilli jam

10.5
- Artichoke Spinach Dip - Perfect for sharing

Blend of artichokes, spinach, and cheese, with salsa, sour cream, and crispy corn chips

14

Salads

- Caesar Salad

Sourdough croutons, anchovies and parmesan dressing

15.5

Add chicken

+ 4.5

Add prawns

+ 5
- Asian Salad (VG)

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

15.5

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 Jus

Sauce Refills or Extra Serving

+ 2.5



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

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

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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Allergens & More

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



Steak and Company

———— Main Menu ————