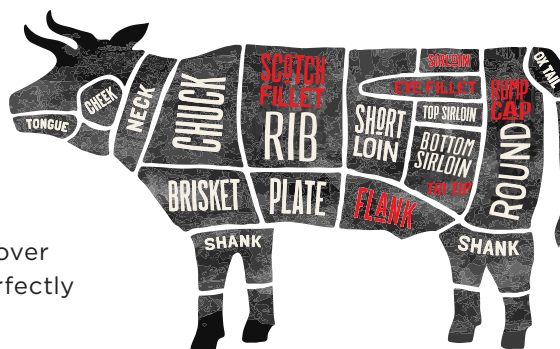


Steak & Wine Pairing for Every Cut

With a strong focus on serving the best beef in Australia, we've selected special drops from our 3 Glass rated wine list to compliment & enhance the flavour of each cut.

Delight in mouth-watering steak cooked over wood & flames, all served alongside a perfectly matched glass or bottle of red!



Sirloin

A lean piece of beef with a rich cap of fat running the length of the cut, ensuring flavour & richness in every bite.

350g Jack's Creek Beef Pure Black Angus

MS3+ | 180 Day Grain Fed

..... 76.9

Torres Celeste Crianza Tempranillo

22 102

Scotch Fillet

Cut from the inner portion of a bone-in rib eye, scotch fillet is very tender, full of flavour, with a high fat content.

350g Cape Grim

MS3+ | Grass Fed

..... 88.9

Yalumba FDR1A Cabernet Sauvignon Shiraz

30 135

Eye Fillet

Cut from a small section along the spine, eye fillet is very lean, tender, with a subtle flavour.

250g Cape Grim

MS4+ | Grass Fed

..... 86.9

Domaine Faiveley Bourgogne Rouge

27 162

400g Vintage Beef Company

Grass Fed

..... 87.9

Boekenhoutskloof The Chocolate Block

33 143

350g Jack's Creek Beef Pure Black Angus

MS2+ | 180 Day Grain Fed

..... 96.9

St Hallet Blackwell Shiraz

36 180

250g Jack's Creek Beef Black Angus

MS2+ | 180 Day Grain Fed

..... 94.9

Prunotto Barbera d'Alba

18 89

Rump Cap

With a layer of signature fat, rump cap is beautifully marbled, firm & buttery in texture.

350g Jack's Creek Beef Pure Black Angus

MS3+ | 180 Day Grain Fed

..... 71.9

Chateau Franc Le Maine Grand Cru Saint Emilion

37 184

Tri Tip

Triangular in shape, Tri Tip is rich with fantastic marbling & exceptional flavour.

250g Jack's Creek Beef Purebred Wagyu

MS8-9+ | 500 Day Grain Fed

..... 96.9

Seghesio Sonoma Zinfandel

33 164

Flank

A long, flat cut running from the rib end to the rump. Bold, distinctive flavour & texture.

300g Jack's Creek Beef Purebred Wagyu

MS8-9+ | 500 Day Grain Fed

..... 92.9

Topper's Mountain 'Keeper' Nebbiolo

19 86