

All steaks are served with seasonal vegetables, a side and a sauce of your choice

SPIDER STEAK 29

Australian Wagyu (Approx. 230g)

Some call it oyster steak due to its shape. Very balanced, tasty, and intense flavour. Similar in texture to a skirt. We recommend a medium-rare doneness.

HANGER STEAK 30

Australian 200 days Grain-Fed Angus (Approx. 200g)

Also known as the butcher's steak – as they would keep it for themselves. Similar in texture and flavour to a flank steak. We recommend a medium-rare to medium doneness.

FLAT IRON STEAK 31

Australian Wagyu (Approx. 230g)

This is a butcher's cut from the shoulder. Well-marbled with lots of beefy flavours. We recommend a medium-rare to medium doneness.

FILLET STEAK 37

Argentinian Grain-Fed (Approx. 220g)

RIBEYE STEAK 44

Tasmanian Grass-Fed Angus (Approx. 250g)

SIRLOIN STEAK 48

U.S. Prime Corn-Fed Angus (Approx. 250g)

Topped with our homemade herb and butter flavoured brown sauce

WAGYU SIRLOIN 87

Australian Kiwami MB 8/9 (Approx. 330g)

Hand-selected, from cattle with Japanese Wagyu genetics, 400 days Grain-fed

T-BONE STEAK 99

Australian 200 Days Grain-Fed Angus (Approx. 750-850g)

Please allow for 15 minutes cooking time depending on doneness

Note: All weights are approximate and before cooking

YOUR CHOICE OF SIDE DISH

French Fries

OR

Walliser Cheese & Potato Tartiflette

A dish from the Alps, traditionally made with potatoes, onions, bacon, mixed with creme fraiche and gratinated with cheese.

Add-On Side Salad

Tossed in a honey mustard, apple & balsamic dressing

4.8

YOUR CHOICE OF SAUCE

Classic Green Peppercorn Sauce with Armagnac

Huber's Cafe de Paris Butter

Red Wine Jus