



STARTERS

Our starters are good for 1-2 pax portion

Bone Marrow Toast 18

Bone Marrow Toast With Beef Tartare, Pico de gallo, ciabatta toasts

Chipotle Smoked Short Ribs 18

Slow smoked for 4 hours with applewood, chipotle honey rub, flash seared, pumpkin mash

Signature Bacon Thick 16

Slow smoked for 8 hours with applewood, flash seared, mustard, house salad

Carne Asada 24

Marinated flat iron steak with chimmicurri

Truffle Fries 14

Crispy fries tossed in truffle oil, Shaved Parmesan, Chipotle Aioli

Summer Feta Salad 14

House salad, tomatoes, feta, Citrus dressing

Chunky Mushroom Soup 14

Mushroom potato soup, toasted mushrooms, croutons

Grilled Octopus Salad 16

Octopus half tentacle grilled, house citrus salad, chimmicurri

SIDES

Our sides are good for 1-2 pax portion,
all made in house daily

Classic Mash 14

Russet potatoes mashed with butter, cream and whipped

Honey Chilli Brussels 14

Brussel sprouts, honey chilli

Ratatouille 14

Compote of zucchini, aubergine in romesco sauce

Cacio Baby Potatoes 14

Roast baby potatoes baked with cheese

Mac And Cheese 14

Macherroni, triple cheese

Charred Asparagus 16

Charred Asparagus with lemon olio dressing

DESSERTS

Ending on a sweet note

"Chendol" Crème Brulee 14

Coconut crème, fresh berries

Ferrero Tiramisu 14

Tiramisu cake, Ferrero, kahlua sauce

Smoers Affogato 14

Vanilla ice cream, espresso, choco sauce, marshmallows

steaks

OUR ORIGIN STEAKS

Selected From The Best, A Range Of Textures And Flavours

Aged, cooked to order, to best bring out the texture and character of each origin steak



FROM THE RIB SECTION

Single cuts, with garlic confit and aged beef gravy

WET AGED

Lighter, cleaner and its original form

DRY AGED

Intense flavour, tenderized through aging

WAGYU

Marbled steaks for melt in the mouth sensation

OUR FAVOURITE RIBEYES

Australia Choice	38
Argentine Pampas MB2	45
Australian Angus MB4	72

OUR AGED PRIDE RIBEYES

30 Days

Australian Angus Choice	58
Australian Angus Prime MB4	88

FULL AND CROSSBRED

F1 Aussie MB7	33/100g
A4 Striploin	34/100g
A5 Ribeye (Indent)	42/100g

RIB STEAK PLATTERS FOR 2

Our all time ribeye platters for sharing, comes with a side

Best Of Angus (Pampas and Angus MB4) 120 Best Of Australia (F1 Wagyu and Angus MB4) 220

Best Of Aged (Angus MB4 Dry aged, Angus MB4 wet aged) 160

FROM THE SHORTLOIN SECTION

Striploin Thick Cut Portion MB4 65

Signature Thick Cut, MB4+ Grade, Check Availability

Our large format loin cuts for sharing, comes with a side

(Good for 3-4, 45 mins cook time)

Porterhouse / T-Bone (Approx 1.1-1.2kg): 21/100g

MAINS

Created For Every Palate

Our mains like our steaks, goes through a variety of techniques for the best texture and taste

Grilled Aged Duck Breast (30 mins) 36
Aged 7 days, Slow grilled to medium rare, served with orange jus, glazed carrots, wine infused onions

Milk Aged Snow Pork Loin 32
Aged in milk, grilled to medium, mash, truffle mushroom cream, brussels sprouts

Grilled Lamb Racks (2's) 42
Lamb ribs bone in, grilled to medium rare, Mash, chimmicurri

King Salmon Veloute 38
NZ king salmon, ikura, lemon cress, Hoshimeiji, lemon cream

Fish and Chips 28
Battered, tartar, crispy fries

Filet Mignon 58
Thick cut from the tenderloin, medium rare, mash, aged beef gravy

Steakgrill Signature Cheeseburger 24
Prime mix mince, grilled to medium, brioche, cheddar, fresh greens, crispy fries

Beef Ragu Orecchiette 24
Prime mix diced, pomodoro, orecchiette pasta, aged beef gravy

Truffle Tortellini 24
Tortellini with ricotta, truffle cream sauce, Parmesan, hoshimeiji

Our steaks are cut to a standard 1 inch thick, and best enjoyed medium rare – medium
All steaks are cooked to order to your desired doneness, approx. 25 mins for medium rare