



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*

Aged Beef Soup 15

*Diced aged beef consommé, daikon,
Caramelised onions*

Truffle Fries 14

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

Summer Feta Salad 14

*House salad, tomatoes, radish,
Balsamic vinaigrette*

Chunky Mushroom Soup 14

*Mushroom potato soup, toasted
mushrooms, croutons*

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

DESSERTS

Ending on a sweet note

"Chendol" Crème Brulee 13

Coconut crème, fresh berries

Cheese Cloud 14

Crumble, cream cheese, parm crisp

Smoers Brownie (For 2 pax) 14

Mini brownie, vanilla ice cream, marshmallows



dinner

OUR ORIGIN STEAKS

Selected From The Best, A Range Of Textures And Flavours

All our steaks are wet or dry aged, to best bring out the texture and character of each origin steak

WET AGED

Lighter, cleaner and its original form

OUR FAVOURITE RIBEYES

Australia Choice	38
Argentine Pampas MB2	45
Australian Angus MB4	70

DRY AGED

Intense flavour, tenderized through aging

OUR AGED PRIDE RIBEYES

30 Days

Australian Angus Choice	58
Australian Angus Prime MB4	88

WAGYU

Marbled steaks for melt in the mouth sensation

FULL AND CROSSBRED

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

OTHER SELECT CUTS

Flank MB4	48
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STEAK PLATTERS FOR 2

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

Best Of Angus (Pampas and Angus MB4) 118

Best Of Australia (F1 Wagyu and Angus MB4) 220

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

OP Rib 1 kg Up, Aged 30 days, Check Availability

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

Australian Choice OP: 18/100g

Australian Angus Mb4 OP: 22/100g

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

Fish and Chips 28

Battered, dill tartar, crispy fries

Seasonal Fish -

Check with us on seasonal fish

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, mushrooms

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
Prices are subject to GST and Service charge