



## 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*

### **Grilled Octopus Salad 22**

*Octopus tentacle grilled, house citrus  
salad, chimmicurri*

### **Truffle Fries 14**

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

### **Summer Feta Salad 14**

*House salad, tomatoes, feta,  
Citrus dressing*

### **Seafood Chowder 16**

*Clams, fish, seafood chowder*

### **Charred Asparagus 16**

*Charred Asparagus with salsa,  
lemon olio dressing*

## 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 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 RIBEYE

30 Days

|                            |    |
|----------------------------|----|
| Australian Angus Prime MB4 | 88 |
|----------------------------|----|

#### FULL AND CROSSBRED

|                   |         |
|-------------------|---------|
| F1 Aussie 450g    | 33/100g |
| A4 Striploin 500g | 34/100g |
| A5 Ribeye 750g    | 42/100g |

### RIB STEAK PLATTERS FOR 2

Our all time ribeye platters for sharing, comes with a side, 600g to 750g

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

Barley Fed Striploin MB2 60

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 35

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

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

Fish and Chips 28

Battered, tartar, crispy fries

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