

STARTERS

HOUSE MADE RYE BREAD 2.5
With salted butter.

GRAVAD LAX SALMON 17
a sweet mustard sauce.
Carved at your table.

HEIRLOOM BEETROOT 17
Red beetroot get, golden beets,
pickled cocktail onion, goat's cheese
mousse, candied walnuts.

WHITE SARDINES 20
Pickled onion remoulade,
citrus emulsion, pear, fennel.

SEARED SCALLOPS (3) 22
Pea chervil mousse, blackberry gel,
black caviar, radish, watercress.

CONFIT DUCK LEG & PANCETTA TERRINE 20
Red currant jelly, carrot &
ginger puree, pickled shallots.

FRIKADELLER 17
(Danish Meatballs).
braised red cabbage, pickled cucumber,
vino cotto reduction.

OYSTERS ½ DOZEN 22
NATURAL Apple cider, dill,
shallot vinaigrette.

BAKED Lemon roast garlic creme
fraiche, bacon.

CERTIFIED GRASS FED BEEF

Chefs and farmers know that happy, healthy animals taste better, which is why we use Pinnacle Certified Grassfed Beef. Sourced from only the top 4% of MSA graded cattle in Australia, Pinnacle Beef is 100% grass fed, free range, no hormones and antibiotic free - guaranteed.

EYE FILLET
160g 38
250g 47
The most tender cut of beef available.

CHATEAUBRIAND (EYE FILLET) 92
500g
Carved at your table, and is enough for 2 people.
(Please allow 30 minutes cooking time.)

SIRLOIN
250g 35
400g 40
Fine grained, low in fat, the Sirloin is a tender steak
with good flavour intensity.

RIBEYE 45
300g
Very flavoursome, juicy and tender cut from
the upper rib cage between ribs 6-12.

T-BONE 55
600g
The best of both worlds. Eye Fillet and Sirloin in the one steak.

HANGER STEAK 35
300g
Hangs (hence the name) between the rib and the loin.
This lesser known steak has long been
prized by butchers for its full flavour and richness.

RIBS
BEEF SHORT RIBS (10 Hour Slow Cooked)
1 Rib Rack 27
2 Rib Racks 39
Served with our delicious house made sauce.

OCEAN SWORDFISH STEAK 37
Australian Swordfish fillet grilled to serve with sorrel butter

DRY AGED BEEF

Sourced from Hereford cattle from our own farm, along with other British breeds of cattle from the lush pastures of Victoria and South Australia. We hang and dry age the beef in our purpose built facility in the Adelaide Hills for a minimum of 45 days, before butchering in-house. The result is the ultimate expression of beef in terms of flavour and tenderness.

**Please note, Dry Aged Beef does not benefit from cooking past medium.*

45 DAY DRY AGED BEEF
CÔTE DE BOEUF (Ribeye on the Bone)
500g 58
700g 80
The 700g steak is carved at your table, and is enough
for 2 people. (Please allow 30 minutes cooking time)

NEW YORK SIRLOIN (Sirloin on the Bone) 48
400g

RUMP STEAK 38
350g

EXTREME BEEF

100 DAY DRY AGED BEEF
CÔTE DE BOEUF (Ribeye on the Bone) 90
500g
Experience the effects of Dry Ageing when taken out to an incredible
100 days. The flavours created when aged for this length of time
are unlike any other, with extreme flavour intensity and tenderness.

45 DAY DRY AGED TOMAHAWK
TOMAHAWK 120
Minimum of 1kg

All Extreme Beef steaks come with
House Made Chips and Your Choice of Sauce.

DRY AGED MUTTON

DRY AGED SALTBUSH MUTTON LOIN 37
300g
We have developed this world first product - dry aged mutton. Sourced
from Dorper sheep grazed on saltbush in the pastoral regions of South
Australia, we dry age it for 30 days. The result is a super tender piece of
meat, packed with flavour. It's everything you love about lamb, but tastes
nothing like the mutton horror stories your parents may have mentioned.

SIDES

WARM
Truffled polenta, mixed mushrooms 10
Braised red cabbage, smoked bacon 10

SAUCES
Béarnaise 5
Pepper 5

SURF & TURF
Add a lobster tail to any steak 16

THE GARDEN
A huge selection of the freshest produce
from Australia's market gardens. Also in The
Garden is an array of sauces, mustards, and
dressings.

With a Main Course 10
As a Main Course 20

All prices are inclusive of GST.



A HEREFORD BEEFSTOUW

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All Main Courses are Served with Your Choice of Seasoned Butter and House-Made, Hand Cut Chips.