

STARTERS

HOUSE MADE RYE BREAD 2.5
With salted butter.

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

MARINATED PIQUILLO PEPPERS 17
Goats cheese fritters, soft raisins, pine nuts.

TUNA TARTARE 20
Fish roe, lemon gel, pink pepper, crème fraîche.

HOT SMOKED SHRIMPS AND TROUT 20
Avocado, grapefruit, blood orange, samphire, linseed and poppy crisps, yogurt and dill dressing.

ROLLED LAMB SHOULDER 20
Parsley crumb, beetroot purée, puy lentils, crisp bacon and red wine sauce.

CHICKEN LIVER PARFAIT 17
House brioche bread, apple chutney and walnut crustiness.

RULLEPØLSE 20
(Pressed Pork Neck).
Dry aged beef consommé gel, caramelised onion purée, spring onion and herb salad.

FRIKADELLER 17
(Danish Meatballs). Served with braised red cabbage, parsley and pickled cucumber.

OYSTERS ½ DOZEN 22
NATURAL Shallot and sherry vinegar.

KILPATRICK Smoked bacon and house made sauce.

BAKED Garlic, herb butter & parmesan.

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 37
250g 47
The most tender cut of beef available.

CHATEAUBRIAND (EYE FILLET)
500g 92
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
350g
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
3 Rib Racks 50
Served with our delicious house made sauce.

OCEAN

BABY SNAPPER 37
Whole Australian Baby Snapper
Served Grilled, and pin boned for ease of eating.

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)
400g 49

RUMP STEAK 38
400g

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.

BOURBON DRY AGED TOMAHAWK

TOMAHAWK
1.0kg 100
1.5kg 150

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

SALAD

Rocket, pear, and blue cheese 10

Quinoa and freekeh 10

WARM

Truffled polenta, mixed mushrooms 10

Braised red cabbage, smoked bacon 10

CHIPS

House-made hand cut chips 5

SURF & TURF

Add half a lobster tail to any steak 16

All prices are inclusive of GST.



A HEREFORD BEEFSTOUW

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ALL MAIN COURSES ARE SERVED WITH YOUR CHOICE OF BÉARNAISE OR PEPPER SAUCE, OR SEASONED BUTTER.