

# THE FEAST

**\$110 PER PERSON**

Minimum 4+ guests

Let us take care of the ordering, sit back and enjoy our two-course FEAST

## STARTERS

GRAVAD LAX SALMON

KINGFISH CEVICHE

PORK BELLY

## MAINS

TOMAHAWK

1.5kg, 200 Days grainfed  
marble score 2+

RIBS

10 Hour slow cooked rib rack

DRY AGED RUMP

45 Days dry aged rump steak

## EXTRA'S

Includes a selection of sides, chips, sauces & butters

\* This is a sample menu only.

\*\* All Feast options include our 1.5kg Tomahawk steak

# MENU

**A HEREFORD BEEFSTOUW**

ADELAIDE

*All prices are inclusive of GST.*

*Credit Card Surcharges: All merchant fees incurred when settling your bill via credit card will be passed on at cost. Rates vary depending on card type. A 10% surcharge applies on Public Holidays & Sundays.*

## STARTERS

HOUSE MADE BREAD \$5  
Sourdough rolls.

GRAVAD LAX SALMON \$24  
Rye bread, sweet mustard dressing, herb salad, & grilled lemon.

DRY AGED BEEF TARTARE \$24  
Eye fillet & dry-aged rump, ravigote dressing,  
broken egg yolk & sour dough crostini.

DIPPING PLATE \$20  
Mixed olives, white bean hummus, aussie bush dukkah,  
herb grissini, & grilled flat bread.

PORK BELLY \$24  
Miso parsnip puree, beetroot, & tamarind pickles.

KINGFISH CEVICHE \$24  
Sesame and gochujang dressing, pickled ginger  
native finger limes and shiso

OYSTERS ½ DOZEN \$34  
NATURAL, KILPATRICK  
BLEU MORNAY

## MAIN COURSES

### BEEF FROM THE GRILL

#### SHARE STEAKS

*Please allow 30 mins. cooking time*

CHATEAUBRIAND  
(Eye fillet)  
500g \$110

45 DAY DRY AGED BEEF  
CÔTE DE BOEUF  
(Ribeye on the bone)  
700g \$110

TOMAHAWK STEAK  
1.5kg \$200  
Marble Score 2+  
Ideal for sharing.  
Carved tableside.

#### GRAINFED BEEF

EYE FILLET  
160g \$46  
250g \$60

RIBEYE  
300g \$56

BEEF RIBS  
(10 hour slow cooked)  
1 rib rack \$32  
2 rib racks \$52

#### DRY AGED BEEF

*Dry aged for a minimum of 45 days*

CÔTE DE BOEUF  
(Ribeye on the bone)  
500g \$82

NEW YORK SIRLOIN  
(Sirloin on the bone)  
400g \$60

RUMP STEAK  
350g \$52

### INCLUDED

All steaks are served with  
your choice of sauce or  
butter:

Béarnaise, pepper sauce or  
truffle butter.

#### ALTERNATIVE TO BEEF

BARRAMUNDI FILLET \$40  
Australian barramundi  
fillet, fennel, radish  
& herb salad

MUSHROOM RISOTTO \$38  
Leek, thyme, mascarpone, parmesan

### SIDES

ROCKET SALAD - with artichoke, shaved parmesan and white balsamic \$15  
BROCCOLINI & ASPARAGUS - with brown butter, and walnut breadcrumbs \$15  
BRUSSEL SPROUTS - with fried leek and cauliflower puree \$15  
SPICY FRIED POTATOES - with herb pomme puree and fried shallots \$15  
BEER BATTERED CHIPS \$6

SURF & TURF - Add half a lobster tail to any steak \$22