

## The Char Grill

Accompaniments are carefully selected by our chef, however should you prefer, please feel free to allow your waiter to assist in matching your favourite steak with your chosen accompaniment.

**Eye Fillet** Aged 18-24 mths **200 grams** **Grass fed** **42**  
**Baked field mushroom, blue cheese, garlic & herb toasted breadcrumbs** **BMS 2**  
 GRASSLANDS- Angus x Hereford sourced from fertile pastures of Gippsland, Victoria. Lean, sweet & toasty flavours

**Ranger's Valley Rib Fillet** Aged 24-30 mths **400 grams** **Grain Fed 300 Days** **60**  
**Roasted pumpkin, red onion, walnut and goats cheese salad.** **BMS 3-5 (GF)**  
 RANGER'S VALLEY- SHIRAZ. Selected Angus cattle from a feedlot near Glen Innes, which is dedicated to the production of beef in climatic conditions favourable for grain feeding in a stress-free environment.  
 Rich in marbling & fat, with caramel cereal flavours

**T-Bone** Aged 30-36mths **500 grams** **Grass Fed** **42**  
**Slow roasted vine tomato, onion rings, Watercress Tarragon Butter**  
 EMERALD VALLEY- Hereford x British cattle reared in the luscious pastures of the Emerald valley in the northern Rivers of New South Wales.

**Rib on the Bone** Aged 14-18 mths **550 grams** **Grain Fed 80 days** **60**  
**BBQ Corn on the Cob Wasabi Butter sweet potato Wedges & coriander**  
 NOLAN'S PRIVATE SELECTION - European X cattle finished in the mineral rich "Cinnabar" region. "Tender stretched" to ensure consistent, tender quality. Light, citrus & herbal taste

**Sirloin** Aged 18- 24 mths **400grams** **Grain Fed 100 days** **48**  
**Confit Saffron Potato, Chorizo, red pepper and spinach**  
 RIVERINE- Angus X Hereford. Produced from a prime quality breed and raised in the lush temperate climate of Southern Australia. Riverine Cattle are purchased from selected vendors, finished on grain. Rich in flavours and marbling. BMS +2

**Wagyu Rump** Aged 36-42mths **300grams** **Grain Fed 300 days** **48**  
**Blood Orange, Balsamic figs & baby Spinach salad**  
 SECURITY FOODS - Selected Wagyu cattle from southern NSW & VIC. A "long fed" feeding program of natural grains and cereal straw along with a stress-free living environment ensure that these marbling 7+ cattle produce an exceptional tender, juicy and flavoursome example of this famous Japanese breed. An older animal gives beefier more robust flavours also adding more sinew & juicy caramel flavours

## Sauces

Mushroom  
 Red Wine Jus  
 Green Peppercorn

5

## Sides Hot

9

Roasted Pumpkin and Asparagus Salad.  
 Cole cannon potato mash. **gf**  
 Medley of Seasonal Vegetables. **gf**  
 Chips, harissa mayo. **gf**  
 Onion rings, Smokey BBQ Sauce  
 Roast Field Mushrooms, Truffle oil, pangratto

## Sides Cold

8

Beetroot salad, labne, pink pepper grapefruit **gf**  
 Tomato & Mozzarella Salad with Salsa Verde  
 Char House Slaw **gf**  
 Rocket & parmesan, almonds, chardonnay **gf**



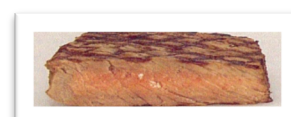
Rare



Medium Rare



Medium



Well done