





A HEREFORD BEEFSTOUW
A DANISH STEAKHOUSE



A HEREFORD BEEFSTOUW
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 A Hereford Beefstouw - Adelaide
 @HerefordBeef
#aherefordbeefstouw

STARTERS

BREAD 2.5

With salted butter

GRAVAD LAX SALMON 19

With dark rye sourdough & sweet mustard sauce

BUFFALO CHICKEN WINGS 18

With blue cheese sauce

BEEF CROQUETTES 20

With pickled onion, caper berries, cornichons, dill, & mustard

DRIED TOMATO & FETA TART 19

With green sauce

TUNA CEVICHE 20

With radish & orange

BEEF TARTARE 22

With horseradish, shallot, capers, croutons, & egg yolk

OYSTERS ½ DOZEN 28

- NATURAL

With fresh lemon

- KILPATRICK

With house made sauce

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.

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. To maintain quality at every step of the process, we hang, dry age and portion the beef at our butchery in the Adelaide Hills for a minimum of 40 days.

CÔTE DE BOEUF (RIBEYE ON THE BONE)

500G 60

700G 85

The 700 g steak is carved on to a board, and is enough for 2 people. (Please allow 30 minutes cooking time for Medium Rare)

NEW YORK SIRLOIN (SIRLOIN ON THE BONE)

400G 50

A mainstay of high-end steakhouses around the world, the New York steak has intense flavour from dry ageing and with great tenderness.

RUMP STEAK

350G 42

The most flavoursome cut of steak. Coupled with the tenderising effect of dry ageing makes this our go-to steak.

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

150 DAY GRAINFED BEEF

Riverina Beef is sourced from cattle finished on a specialised ration program of Australian cereals and grains for a minimum of 150 days to deliver exquisite, substantially marbled steaks (marble score 2+).

EYE FILLET

160G 39

250G 49

The most tender cut of beef available.

CHATEAUBRIAND (EYE FILLET)

500G 95

Carved onto a board, and is enough for 2 people. (Please allow 30 minutes cooking time for Medium Rare).

RIBEYE

300G 48

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

EXTREME BEEF

Extreme Beef is reserved only for steaks that push the boundaries. All of these steaks are highly unique in their nature and guaranteed to give you a memorable eating experience.

100 DAY DRY AGED BEEF CÔTE DE BOEUF (RIBEYE ON THE BONE)

500G 95

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.

T-BONE STEAK 300 DAY GRAINFED

500G 62

Grainfed for an incredible 300 days to produce extreme tenderness and high marbling. This T-bone steak will simply melt in your mouth.

TOMAHAWK STEAK 200 DAY GRAINFED

1.5KG 160

Marble Score 2+ Tomahawk Steak. Designed to be shared and is carved at your table.

GRASSFED BEEF

Sourced from King Island Beef. The year-round green grass of King Island off Tasmania allows for us to consistently offer you a certified grassfed product

HANGER STEAK

300G 36

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.

*Please note, Hanger steak does not benefit from cooking past medium

SLOW COOKED RIBS

1 RIB RACK 27

2 RIB RACKS 44

Served with our delicious house made sauce..

VEGETARIAN

VEGETABLE RAGU 35

Served with smashed polenta

OCEAN

BARRAMUNDI FILLET 38

Served with our beer battered chips

SIDES

Rocket, pear, blue cheese & walnuts 10

Scandinavian slaw with cabbage, radish, & apple 10

Shiraz macerated red onion with cucumber, mint, parsley, basil, & tomatoes 10

Roasted squash and charred zucchini 10

Seared asparagus with balsamic strawberries and olive oil 10

SAUCES 5

Béarnaise

Pepper

Mushroom

LOBSTER TAIL 18

COMPLIMENTARY ACCOMPANIMENTS

All of our steaks are served with your choice of Garlic or Blue Cheese butter and a side of beer battered chips.