





**A HEREFORD BEEFSTOUW**  
A DANISH STEAKHOUSE



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

## STARTERS

|  |            |
|--|------------|
| <b>BREAD</b>   | <b>2.5</b> |
| With salted butter   |            |
| <b>GRAVAD LAX SALMON</b>                                       | <b>19</b>  |
| With dark rye sourdough & sweet mustard sauce                  |            |
| <b>BUFFALO CHICKEN WINGS</b>                                   | <b>18</b>  |
| With blue cheese sauce   |            |
| <b>BEEF CROQUETTES</b>   | <b>19</b>  |
| With pickled onion, caper berries, cornichons, dill, & mustard |            |
| <b>DRIED TOMATO &amp; FETA TART</b>                            | <b>20</b>  |
| With green sauce   |            |
| <b>TUNA CEVICHE</b>  | <b>20</b>  |
| With radish & orange   |            |
| <b>BEEF TARTARE</b>  | <b>20</b>  |
| With horseradish, shallot, capers, croutons, & egg yolk        |            |
| <b>OYSTERS ½ DOZEN</b>   | <b>27</b>  |
| <b>- NATURAL</b>   |            |
| With fresh lemon   |            |
| <b>- KILPATRICK</b>  |            |
| 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)

|             |           |
|-------------|-----------|
| <b>500G</b> | <b>58</b> |
| <b>700G</b> | <b>80</b> |

The 700 g steak is carved at your table, and is enough for 2 people. (Please allow 30 minutes cooking time for Medium Rare)

### NEW YORK SIRLOIN (SIRLOIN ON THE BONE)

|             |           |
|-------------|-----------|
| <b>400G</b> | <b>49</b> |
|-------------|-----------|

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

|             |           |
|-------------|-----------|
| <b>350G</b> | <b>39</b> |
|-------------|-----------|

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

|             |           |
|-------------|-----------|
| <b>160G</b> | <b>38</b> |
| <b>250G</b> | <b>47</b> |

The most tender cut of beef available.

### CHATEAUBRIAND (EYE FILLET)

|             |           |
|-------------|-----------|
| <b>500G</b> | <b>92</b> |
|-------------|-----------|

Carved at your table, and is enough for 2 people. (Please allow 30 minutes cooking time for Medium Rare).

### RIBEYE

|             |           |
|-------------|-----------|
| <b>300G</b> | <b>45</b> |
|-------------|-----------|

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)

|             |           |
|-------------|-----------|
| <b>500G</b> | <b>90</b> |
|-------------|-----------|

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

|             |           |
|-------------|-----------|
| <b>600G</b> | <b>62</b> |
|-------------|-----------|

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

|              |            |
|--------------|------------|
| <b>1.5KG</b> | <b>150</b> |
|--------------|------------|

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

|             |           |
|-------------|-----------|
| <b>300G</b> | <b>36</b> |
|-------------|-----------|

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

|                    |           |
|--------------------|-----------|
| <b>1 RIB RACK</b>  | <b>27</b> |
| <b>2 RIB RACKS</b> | <b>39</b> |

Served with our delicious house made sauce..

## VEGETARIAN

|                     |           |
|---------------------|-----------|
| <b>POLENTA CAKE</b> | <b>35</b> |
|---------------------|-----------|

Served with a vegetable ragu.

## OCEAN

|                          |           |
|--------------------------|-----------|
| <b>BARRAMUNDI FILLET</b> | <b>38</b> |
|--------------------------|-----------|

Served with our beer battered chips

## SIDES

### SALAD

|                                     |           |
|-------------------------------------|-----------|
| Rocket, pear, blue cheese & walnuts | <b>10</b> |
|-------------------------------------|-----------|

|   |           |
|---|-----------|
| Scandinavian slaw with cabbage, radish, & apple | <b>10</b> |
|---|-----------|

|  |           |
|--|-----------|
| Shiraz macerated red onion with cucumber, mint, parsley, basil, & tomatoes | <b>10</b> |
|--|-----------|

### WARM

|                                     |           |
|-------------------------------------|-----------|
| Roasted squash and charred zucchini | <b>10</b> |
|-------------------------------------|-----------|

|   |           |
|---|-----------|
| Seared asparagus with balsamic strawberries and olive oil | <b>10</b> |
|---|-----------|

|               |          |
|---------------|----------|
| <b>SAUCES</b> | <b>5</b> |
|---------------|----------|

Béarnaise

Pepper

Mushroom

|                     |           |
|---------------------|-----------|
| <b>LOBSTER TAIL</b> | <b>16</b> |
|---------------------|-----------|

### COMPLIMENTARY ACCOMPANIMENTS

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