





A HEREFORD BEEFSTOUW
A DANISH STEAKHOUSE



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

STARTERS

CIABATTA BREAD 2.5
With salted butter.

GRAVAD LAX SALMON 19
With baguette & sweet mustard sauce.

FRIED CHICKEN WINGS 18
With house made hot sauce.

BEEF CROQUETTES 19
With pickled celery, sweet mustard, capers, & dill.

MUSHROOM & CHEVRE TART 20
With betroot puree & toasted pine nuts.

SEARED TUNA 20
With ponzu, cress, & nori potato crisps.

OYSTERS ½ DOZEN 27

- NATURAL
With finger lime & black pepper.

- KILPATRICK
With smokey bacon & house made sauce.

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 38
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).

RIBEYE
300G 45
Very flavoursome, juicy and tender cut from the upper rib cage between ribs 6-12.

RIBS (10 HOUR SLOW COOKED)
1 RIB RACK 27
2 RIB RACKS 39
Served with our delicious house made sauce.

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.

SIDES

SALAD
Rocket, pear, blue cheese & walnuts **10**
Scandinavian slaw with cabbage, radish, & apple **10**

WARM
Warm green beans, haloumi, & toasted almond **10**
Apple balsamic glazed carrots & broccolini **10**
Seared sprouts with lemon & olive oil **10**

SAUCES
Béarnaise **5**
Pepper **5**
Mushroom **5**

SURF & TURF 16
Add a lobster tail to any steak

CHIPS & SEASONED BUTTER
All main course meals are served with Beer Battered Chips and your choice of Seasoned Butter (garlic or blue cheese)

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 58
700G 80
The 700 g 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
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 39
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.

OCEAN

YELLOW FIN TUNA STEAK 38
With tomato and fennel salsa & bernaise sauce.

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. Extreme Beef steaks are served with your choice of one of our delicious sauces.

100 DAY DRY AGED BEEF
CÔTE DE BOEUF (RIBEYE ON THE BONE)
500G 90
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
600G 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 150
Marble Score 2+ Tomahawk Steak. Designed to be shared and is carved at your table.

VEGETARIAN

POLENTA CAKE 35
With charred shallot, mushroom, broccolini, pine nuts, & tomato relish.

中文菜单网站



请向服务员索取中文菜单

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.