





A HEREFORD BEEFSTOUW
A DANISH STEAKHOUSE



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

STARTERS

HOUSE MADE RYE BREAD 2.5

With salted butter.

GRAVAD LAX SALMON 19

Sweet mustard sauce & house made rye bread.

SPICY CHICKEN WINGS 18

Chipolte sauce.

BEEF CROQUETTES 19

With pickled remoulade.

DUCK LIVER PÂTÉ 20

With port jelly and pickled vegetables.

ASHED GOAT'S CHEVRE 18

Beetroot, radish & fennel.

PORK NECK ROULADE 18

With pancetta, sage, carrot & fennel.

OYSTERS ½ DOZEN 27

- NATURAL

Finger lime & black pepper vinaigrette.

- KILPATRICK

Smoky 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.

SIDES

SALAD

Rocket, pear, blue cheese & walnut 10

Green beans, split peas, almonds, feta, mint & raspberry vinaigrette 10

Quinoa, cherry tomato, pomegranate, feta & tahini dressing 10

WARM

Seared asparagus spears & broccoli 10

Seared brussel sprouts & bacon 10

Roasted roma tomatoes & charred zucchini 10

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

BARRAMUNDI FILLET 38

Oven baked NT Barramundi fillet with sorrel butter.

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

PAN FRIED HALLOUMI 35

Beetroot hummus, charred eggplant & heirloom cherry tomatoes.

SURF & TURF

Add a lobster tail to any steak 16

CHIPS & SEASONED BUTTER

All main course meals are served with House Made Chips and your choice of Seasoned Butter (garlic or spiced)

中文菜单网站



请向服务员索取中文菜单

All prices are inclusive of GST.
A 10% surcharge applies on Public Holidays.