



A HEREFORD BEEFSTOUW
A DANISH STEAKHOUSE



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

STARTERS

HOUSE MADE RYE BREAD 2.5

With salted butter.

GRAVAD LAX SALMON 19

With a sweet mustard sauce.
Carved at your table.

SQUID 20

Chargrilled and semolina dusted,
cucumber, chili & herb salad.

ONION & GOAT'S CHEESE TART 19

Grilled capsicum & red pepper dressing.

CHICKEN LIVER PÂTÉ 18

House brioche, apple chutney.

BARRAMUNDI CROQUETTES 20

Shrimps, pickled shallots, Pernod & saffron dressing.

SPICY CHICKEN WINGS 19

Chipotle sauce.

HAM HOCK 19

Plum puree, pine nuts, grape & shallot salsa.

OYSTERS ½ DOZEN 30

- NATURAL

Shallot and sherry vinegar.

- KILPATRICK

Smoked bacon, house made sauce.

- BAKED

Garlic, herb butter, parmesan.

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.

150 DAY GRAINFED BEEF

We use Riverina Beef, which is sourced from free-range raised cattle in the fertile grazing regions of SA, Victoria and NSW. The cattle are finished on a specialised ration program of locally produced cereals and grain products 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.

SIRLOIN

350G 40

Fine grained, low in fat, the Sirloin is a tender steak
with good flavour intensity.

HANGER STEAK

300G 35

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.

BEEF SHORT RIBS

1 RIB RACK 27

2 RIB RACKS 39

10 hour slow cooked. Served with our delicious house made sauce.

SIDES

SALAD

Rocket, poached pear, blue cheese 10

Ancient Grain Salad with parsley,
cherry tomatoes, preserved lemon, feta & basil pesto 10

Coleslaw, white and red cabbage,
carrots and mustard dressing 10

WARM

Potato gratin, rosemary,
and garlic cream 10

Braised red cabbage,
smoked bacon 10

Seasonal Vegetables 10
Ask your waiter for today's selection

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

Wild Australian Barramundi Fillet. Oven Baked.

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. All Extreme Beef steaks are served with beer
battered chips and 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

FETTUCCHINE PASTA 30

Grilled Mediterranean vegetables, pecorino & basil pesto.

SURF & TURF

Add half a lobster tail to any steak 16

CHIPS

Beer battered chips 5

SAUCES

All steaks served with your choice of:

Béarnaise Sauce

Pepper Sauce

Mushroom Sauce

Garlic Butter

Truffle Butter