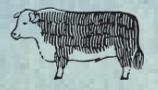




A HEREFORD BEEFSTOUW
A DANISH STEAKHOUSE



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

STARTERS

BREAD	4
With salted butter	
GRAVAD LAX SALMON	19
with sourdough rye and sweet mustard	
WARM MARINATED OLIVES	14
with feta	
BAKED CAMEMBERT	20
with blueberries, honey, pecan nuts, herbs, and crusty bread	
CHICKEN WINGS	18
baked in hot sauce, served with blue cheese sauce	
BEEF TARTARE	24
With horseradish, shallot, capers, croutons, & egg yolk	
OYSTERS 1/2 DOZEN	
- NATURAL	32
- KILPATRICK	34

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.

RUMP STEAK	
350G	45
The most flavoursome cut of steak. Coupled with the tenderising effect of dry ageing makes this our go-to steak.	
NEW YORK SIRLOIN (SIRLOIN ON THE BONE)	
400G	55
A mainstay of high-end steakhouses around the world, the New York steak has intense flavour from dry ageing and with great tenderness.	
CÔTE DE BOEUF (RIBEYE ON THE BONE)	
500G	65
700G	90
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)	
*Please note, Dry Aged Beef does not benefit from cooking past medium.	

VEGETARIAN

RISOTTO	35
with roast veg, olives, pesto, and parmesan	

OCEAN

LEMON SOLE	35
Whole baked fish with capers, lemon, and garlic butter. Sole is a light flavoured flat fish, it is served whole with the head and bones. Please be care when eating, we recommend gently scraping the meat off of the bones.	

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	52
The most tender cut of beef available.	
CHATEAUBRIAND (EYE FILLET)	
500G	100
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.	
TOMAHAWK STEAK 200 DAY GRAINFED	
1.5KG	160
Marble Score 2+ Tomahawk Steak. Designed to be shared and is carved at your table.	

SLOW COOKED RIBS

1 RIB RACK	27
2 RIB RACKS	48
Served with our delicious house made sauce..	

OTHER

PORK BELLY	40
Slow cooked honey mustard glazed pork belly with parsnip puree, braised red cabbage, and roast apple.	

SIDES

Rocket, pear, blue cheese, & walnuts	12
Roast mushrooms with leeks, wild rice, hazelnuts, balsamic vinaigrette	14
Seasonal greens, slivered almonds, butter vinaigrette	10
Roasted vegetables with whipped feta	14

EXTRAS

LOBSTER TAIL	18
SAUCES	5^{ea}
Béarnaise	
Pepper	
Mushroom	

COMPLIMENTARY SIDES

All steaks and ribs come with chips on the side, all steaks come with your choice of Garlic Butter or Blue Cheese Butter to melt over the steak.

STEAK ORDER GUIDE

BLUE
Red throughout, room temperature
RARE
Mostly red but pink towards the edges, lukewarm temperature
MEDIUM RARE
Red in the centre but mostly pink, warm temperature
MEDIUM
Mostly pink but brown towards the edges, hot temperature
MEDIUM WELL
Pink in the very centre but mostly brown, hot temperature
WELL DONE
Completely brown throughout, hot temperature

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.