

## STEAKS FROM THE WOOD FIRED GRILL

All steaks are accompanied with your choice of either, portobello mushrooms with café de paris, dukkah and tomato relish OR crispy rosti, chunky corn puree with beurre noisette.

|   |                  |       |           |
|---|------------------|-------|-----------|
| <b>EYE FILLET</b><br><i>Angus X Hereford, 18-24 months of age from Wagga Wagga, NSW. Lean with sweet, clean, toasty flavour.</i>  | <b>GRASS FED</b> | 200g* | <b>51</b> |
| <b>T BONE FAIRLIGHT</b><br><i>Angus, yearling 12-18 months of age from New England Region NSW. Grain assisted resulting in toasted buttery flavours.</i>  | <b>GRASS FED</b> | 500g* | <b>58</b> |
| <b>RIB-EYE ON THE BONE ROCKDALE PASTORAL CO</b><br><i>Mix of Droughtmaster and Blonde d'Aquitaine crossed with Bradford sourced from Rockdale Pastoral Co of Lockyer Valley. This breed gives a young, lean and sweet experience.</i> | <b>GRASS FED</b> | 500g* | <b>74</b> |

**SPICE RUBBED FILLET AUSTRALIAN BLACK Marbling 7-8** **GRAIN FED 400+ DAYS** 250 g\* **48**  
*Wagyu 30-36 months of age raised 'Free Range' from pastures of Northern Rivers NSW and Darling Downs Qld. Hormone free.*

**RIB FILLET BLACK ONYX** **GRAIN FED 200+ DAYS** 400 g\* **74**  
*Angus, 30-36 months of age from Rangers Valley feedlots of Glenn Innes, NSW, dedicated to stress free grain feed environment Winner of 'Silver' award in 2015 World Steak Challenge. Rich in marbling with robust caramel cereal flavours.*

**RUMP AUSTRALIAN BLACK Marbling 7-8** **GRAIN FED 300+ DAYS** 300 g\* **46**  
*Wagyu X Angus Australian Black 36-42 months of age from Northern Rivers, NSW. Intense & robust flavour with caramel undertones.*

**RUMP CAP AACO Marbling 9+** **GRAIN FED 450+ DAYS** 250 g\* **72**  
*Raised 'Free Range' from pastures of Northern Rivers NSW and Darling Downs Qld. 22 years of best genetics of wagyu. Won 'World's Best STEAK', World Steak Challenge, London October 2015.*

**STRIPLOIN MAYURA STATION SIGNATURE Marbling 12+** **GRAIN FED 600+ DAYS** 150 g\* **110**  
*Served with Tempura Tasmanian pacific oysters from Bruney Island and truffled ponzu dressing. Extremely high marbling, rich with buttery and nutty flavours a silky-smooth texture and unrivalled juiciness. This is full-blood wagyu beef with the ultimate wow factor.*

**CHA CHA CHAR SIGNATURE WAGYU SAUSAGES** **30**  
*Served with crushed new potatoes, baby spinach and wagyu bacon. Handmade in-house by Chef Urs from freshly selected meats.*



RARE



MEDIUM RARE



MEDIUM



WELL DONE

### SAUCES 5

Roasted garlic and peppercorn / wood roasted mushroom / chilli / Béarnaise / beef cheek / red wine jus / two fried eggs

### ADD ONS

GRILLED BBQ KOREAN PORK RIBS orange / mint / cherry tomato salad **18**

WAGYU MORROCAN RISSOLES smoked tahini / salata **15**

WOOD FIRED PRAWNS artichoke / fatoush salad **21**

CRISPY PEPPER KINGFISH WINGS lime chilli / cucumber **18**

SMOKEY BBQ EEL **21**