

# BEEF FROM THE WOOD FIRED GRILL

## CHA CHA CHAR SIGNATURE WAGYU SAUSAGES 30

Served with creamed mash potato, wilted spinach and red wine jus. *Handmade in-house by Chef Urs from freshly selected meats.*

## WAGYU BEEF BRISKET 38

Served with adobo, pickled daikon, tempura zucchini & dipping sauces

## SPICE RUBBED FILLET Australian Black Marbling 7-9 GRAIN FED 300+ DAYS 250g\* 47

Wagyu x Angus cattle 36-42 months of age from Karoge Washu and Tajima bloodlines, bred in the temperate southern regions of Australia including the Northern Tablelands and Riverina NSW and the King and Kiewa Valleys VIC. Intense and robust flavours with combination of Argentinean spice and caramel undertones.

## EYE FILLET JBS Premium GRASS FED 200g\* 51

Angus X Hereford, 18-24 months of age from Dawson Valley, QLD. Lean with sweet, clean, toasty flavour.

## T BONE Fairlight GRASS FED 500g\* 58

Angus, yearling 12-18 months of age from New England Region NSW. Grain assisted resulting in toasted buttery flavours.

## RIB-EYE ON THE BONE Northern Co-Operative Meat Co. GRASS FED 500g\* 74

British bred Hereford X, 24 months, sourced from the Emerald Valley in New South Wales' Northern Rivers. This breed gives a young, lean and sweet experience.

## RIB FILLET Black Onyx GRAIN FED 270+ DAYS 400g\* 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 7-9 GRAIN FED 300+ DAYS 300g\* 49

Wagyu x Angus cattle 36-42 months of age from Karoge Washu and Tajima bloodlines, bred in the temperate southern regions of Australia including the Northern Tablelands and Riverina NSW and the King and Kiewa Valleys VIC. Enjoyably chewy with intense robust flavours and caramel undertones.

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.

## WAGYU RUMP CAP Australian Black Marbling 9+ GRAIN FED 400+ DAYS 250g\* 80

*Produced from Full Blood & Pure Blood Wagyu, Wagyu x Angus cattle 36-42 months of age from Karoge Washu and Tajima bloodlines, bred in the temperate southern regions of Australia including the Northern Tablelands and Riverina NSW and the King and Kiewa Valleys VIC. Intense robust flavours rich in marbling, resulting in silky undertones.*

Served with spiced, dusted tofu, wasabi mash and Tamari jus

## WAGYU STRIPLOIN 'Aragawa' Signature Marbling 12+ GRAIN FED 500+ DAYS 150g\* 110

*Macquarie 'Full Blood' Wagyu blood lines, producing extremely high marbling, silky-smooth texture and unrivalled juiciness, roasted on coals creating a rich and lasting decadent creamy flavour with a savoury pureed macadamia finish.*

Served with crispy soft-shell crab with Chef's Jade Blend & Char's house eel sauce



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

15% surcharge applies on public holidays