

THE STEAKHOUSE

ARMADALE

STARTERS

OYSTERS Choice of Rockefeller or Champagne Vinegaratte	\$22 / \$40	CHICKEN POPPERS (2) Chessy chicken drumsticks, creamy aioli	\$10	BONE MARROW Roasted, sourdough	\$13
RED CHILLI SESAME HUMMUS Sriracha, olive oil, chickpea, grilled sourdough	\$14	SHRIMP ON THE BARBIE (2) BBQ glazed shrimp, house made slaw	\$15	STREET TACOS (2) Seared pork belly, hoisin glaze, pickled vegetables, jalapeno, gochiyang sauce	\$15
FROM THE GARDEN Fire roasted baby carrots, cauliflower, broccolini, cashews, red miso butter	\$12	BAKED CAMEMEBERT Honey, thyme, house made bread	\$17	GRILLED BEEF SLIDERS (2) Served with lettuce, tomato, cheddar, pickles, house made sauce	\$15
		BARRAMUNDI WINGS Lightly fried, chilli, ginger, lemongrass sauce	\$12	CAULIFLOWER SALAD Mature aged cheddar, grapes, almonds	\$17

STEAKS

EYE FILLET Kobe Cuisine MS+7 250g/ 300g	\$45 / \$50	PORTERHOUSE Kobe Cuisine MS+6 250g/ 300g	\$33 / \$45	WAGYU Please ask your waiter for the Waygu special	
SCOTCH FILLET Kobe Cuisine MS+6 250g/ 300g	\$37 / \$44	RIB EYE Great southern, highly marbled 500g	\$52	BEEF BRISKET Roasted in sourdough 300g	\$35
SAUCES Mushroom, Pepper, Red Wine Jus, Garlic Butter	\$4				