

THE Butcher's Block



PRIME68 BUTCHER'S SPECIAL

USDA Certified Tomahawk and Prime Striploin Australian Black Angus Chateaubriand

Hand-selected by our chefs and cooked as per your liking in a signature Jospier Grill. Carved tableside, the Butcher's Special allows each guest to taste the USDA Striploin, USDA Tomahawk and Australian Black Angus Tenderloin, served with a choice of two sides and a selection of signature sauces

Minimum of 4 guests

1525

STEAK & SHAVE

Gather your mates and head down to the award-winning Prime68 steakhouse where you can enjoy a selection of prime cuts served with sharing sides complemented by red grape and a barber's appointment (6pm - 9pm). Lean back and enjoy a beard trim or hot towel facial experience while your steak is sizzling on the grill.

Every Wednesday from 6pm until midnight

For 4 people, including a magnum of grape

950

For 2 people, including a bottle of grape

399

USDA Prime Tomahawk Ribeye

Tomahawk is known for its long bone and consists of a well marbled and flavorful USDA Prime Ribeye which is nearly 2" thick.

For 2 people | 1000g

735

Stanbroke Signature Black Angus Chateaubriand MB2

It is a family owned integrated beef and cattle company, focused into consistently provide the finest beef by owning and controlling each step of the production process. Sourced from the finest Angus genetics, this breed is renowned for its excellent eating quality, consistent marbling and delicious flavour.

For 2 people | 600g

625

Trio of Beef Tenderloin

Stanbroke Signature Black Angus MB2
USDA Certified Greater Omaha Prime
Westholme Wagyu MB6-7

3 x 100g each

355

Master Kobe Tenderloin

Master Kobe is ACo's Flagship brand and is produced from full blood and purebred Wagyu cattle only. In order to achieve Master Kobe status, cattle spend a minimum of 500 days on a specialized grain ration and much achieve a marble score of AA9.

250g

695

Westholme Wagyu

The Westholme Wagyu herd contains the most highly credentialed Wagyu cattle to leave Japan. The cattles are born wild and raised on some of Australia's most iconic cattle stations.

Striploin MB8-9 | 350g

525

Tenderloin MB6-7 | 250g

415

Australian Blackmore Striploin

Blackmore Wagyu is an award winning and internationally recognized producer of 100% Full blood Wagyu beef, cattle that are not diluted with any other breed. Marbling: 4-5

340g

395

35 DAY DRY-AGED BEEF

Discover our 35 day beef aging program from our exclusive dry ager. This process uses Himalayan salt blocks to draw out moisture and in doing so intensifies the flavour and characteristic of the beef.

Ask your server which cuts are available.

DRY-AGED MONDAYS

Join us and enjoy a 1kg Dry-Aged Tomahawk, served with 2 side dish of your choice, selection of sauce, complemented with a bottle of selected Red or White Wine.

Every Monday from sunset until midnight. For 2 people.

Get the second bottle of wine at half price

750