

THE *Butcher's Block*



21 Day Dry-Aged Meat

Discover the 21 day beef aging program from our exclusive dry ager. This process uses Himalayan salt blocks to draw out moisture and in doing so provides meat with a unique taste, intensifying the flavour and characteristic of the beef.

Ask your server which cuts are available.

Tomahawk 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 **750**
For 2 people. Get the second bottle of wine at half price

USDA Prime Porterhouse

Experience two incredible USDA Prime steaks with a Porterhouse: The Filet Mignon, the most tender cut, and The NY Strip, one of the most flavorful cuts. It is thick cut and cooked on the bone to enhance the beef flavor. Served with a natural jus.

For 2 people | 1200g **890**

Jack's Creek Black Angus

Chateaubriand

Jack's Creek Certified 100% Black Angus cattle are grain fed and raised on a specialized mix of grain up to 170 days which produces excellent marbling and gives meat its natural and exquisite flavor.

For 2 people | 560g **785**

Jacks Creek Black Angus Ribeye

Jack's Creek Black Angus cattle have the unique advantage of being predominately bred, grown and grain fed in the prime agricultural region of the Liverpool Plains, New South Wales.

Days on Feed: 200 Days

340g **430**

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**

Australian Stockyard "Black Label"

Wagyu Ribeye

Stockyard is Australia's leading exporter of wagyu beef. Stockyard wagyu beef is derived from animals with genetics from Crossbred Wagyu F1 50% to Wagyu Full blood 100%. The cattle are fed a diet exclusively designed and managed by our Japanese nutritionist.

350g **570**

Tallgrass American Wagyu Tenderloin

Tallgrass Beef Company raises cattle the way they were meant to be raised, their Wagyu Beef is raised on a natural diet, free of hormones and antibiotics.

Marbling: MB 8+

250g **420**

Tallgrass American Wagyu Striploin

Tallgrass Beef is the home of All Natural, 'No Antibiotics' and 'No Hormones' Tall Grass Wagyu has been on a high mega-calorie diet for 400+ days located in the states of Texas and Kansas.

Marbling: MB 8+

340g **520**

Master Kobe Tenderloin

Master Kobe is AAco'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 **885**

PRIME68 BUTCHER'S SPECIAL

USDA Tomahawk Rib Eye and USDA Porterhouse

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 Prime Tenderloin, Striploin and Rib Eye, served with a choice of two sides and a selection of signature sauces

Minimum of 4 guests **1525**