

# 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.*

## 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

## Jack's Creek Black Angus Chateaubriand

Jack's Creek Certified 100% Black Angus cattle are corn fed up to 170 days which produces excellent marbling and gives meat its natural and exquisite flavor.

For 2 people | 560g

785

## 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.

340g

575

## 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

## 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

## Calvetti American Wagyu Tenderloin 8+

Calvetti Meats offers only corn-fed, 100% Black Angus beef, sourced from the family farmed regions of the mid-western United States We are a second generation, family run business, for over 40 years.

250g

525

## Tajima Striploin

Tajima from Northern Victoria Australia, crossbred Wagyu Beef, fed a specially formulated Japanese diet. Days on Feed: 400+ Days  
Marbling: MB 7-8

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