

BEEF FROM THE WOOD FIRED GRILL

CHA CHA CHAR SIGNATURE WAGYU SAUSAGES 30

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

KOREAN STYLE SLOW ROASTED WAGYU 38

Served with adobo, pickled daikon & dipping sauces

SPICE RUBBED FILLET AACO 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 pastures of Central Queensland. 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.

SIRLOIN Black Onyx GRAIN FED 270+ DAYS 350g* 68

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 AACO 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.

RIB FILLET Black Onyx GRAIN FED 270+ DAYS 400g* 72

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.

WAGYU RUMP CAP AACO 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

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.

15% surcharge applies on public holidays