

# 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.*

## SPICE RUBBED FILLET DMC

Marbling 7-9

GRAIN FED 300+ DAYS

250g\*

47

*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. 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 DMC

Marbling 7-9

GRAIN FED 300+ DAYS

300g\*

49

*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. 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 DMC

Marbling 9+

GRAIN FED 400+ DAYS

250g\*

80

*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 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  
Chimichurri

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

*Brisbane's signature steak restaurant.* 