

# STEVES

## Steak & Cellar Fridays

### THE CUTS

---

All steaks served straight up,  
with mustards, red wine jus & horseradish for the table

250g MARGARET RIVER EYE FILLET 100+DAY GRAINFED WA	57
300g MARGARET RIVER SCOTCH FILLET 100+DAY GRAINFED WA	53
250g WEST RIVERS WAGYU SIRLOIN 2/3+ MS WA	65
1kg HARVEY BEEF RUMP CAP 100+DAY GRAINFED WA <small>MINIMUM 45MIN COOK TIME</small>	80
1.2kg OMUGI TOMOHAWK GRAINFED QLD <small>MINIMUM 1HR COOK TIME</small>	140

### THE SIDES

---

SAUTEED KAI LAN	12	FRIED EGG	3ea
RUSTIC CUT CHIPS	12	GRILLED BROCCOLINI	12
GARDEN SALAD	12	½ GRILLED CRAYFISH	35
ASIAN CABBAGE SLAW	12	ROASTED BONE MARROW	10
HERBED POTATO CAKE	5ea		

### THE REDS

---

2019	Picardy 'Tête de Cuvée' <i>Pinot Noir</i>	Pemberton	95
2008	Murray Street Vineyard 'Sophia' <i>Shiraz</i>	Barossa Valley	100
2013	Penfolds 'St Henri' <i>Shiraz</i>	Barossa Valley	150
2019	Rockford 'Basket Press' <i>Shiraz</i>	Barossa Valley	175
2018	Elderton 'Command' <i>Shiraz</i>	Barossa Valley	150
2018	Grosset 'Gaia' <i>Cabernet Blend</i>	Clare Valley	90
2014	Yarra Yering 'No. 1' <i>Cabernet Blend</i>	Yarra Valley	120
2019	Moss Wood <i>Cabernet Sauvignon</i>	Margaret River	140