

## THE GRILL

*Angus Beef breeders of Australia lead the world in all aspects of superior beef production, providing perfect flavour and tenderness.*

*This West Australian Prime Black Angus beef has been especially bred to Matilda Bay's specifications, grain fed for 14 months and dry aged 28 days on the bone, in our purpose built cool room to intensify the flavour.*

<b>Rib cutlet 500gm</b>	<b>48.00</b>
<b>Sirloin 300gm</b>	<b>40.00</b>
<b>Fillet 250gm</b>	<b>45.00</b>

### **Ningaloo Wagyu beef**

*Ningaloo Wagyu graze on the warm, rolling plains of Western Australia Central Midlands. The cattle are fed on a specially prepared, high protein grain diet, for at least 365 days, which promotes high marbling in the meat, to improve the taste in the steak.*

<b>Wagyu sirloin 240gm</b>	<b>70.00</b>
<i>Simply grilled to your liking, served with a selection of mustards</i>	

### **Sauces-** (select one to complement your meal)

Classic sauce béarnaise  
Three peppercorn jus  
Mixed mushrooms cream sauce

## **SIDES**

Sautéed trio of mushrooms with Lescure butter	<b>10.00</b>
Creamy potato mash with fresh mascarpone	<b>6.00</b>
Panache of baby vegetables, maple butter glaze	<b>7.00</b>
Char grilled asparagus with shaved pecorino	<b>8.00</b>
Roast pepper, baby shallot and caramelised pumpkin sauté	<b>6.00</b>
Caesar salad in a traditional manner	<b>17.00</b>
Garden salad, Persian feta, vine ripened tomatoes and caramelised walnuts	<b>11.00</b>
Chunky chips with hot and sour sauce	<b>6.00</b>
Warm rustic baguette, with three flavours on the side	<b>9.00</b>