

PRAVDA

CUTS

PRAVDA SIGNATURE

WET AGED OCEAN BEEF RIBEYE ON THE BONE

150-day grain finished and 21 day wet aged

King's Cut 450g - 63

WAGYU

Arguably the finest beef available.

Our wagyu cuts have been sourced from around the globe and selected with the highest quality in mind.

Kagoshima A5, Japan - 75/100g
Hanger 8+ 200g, Queensland, AU - 52
Darling Downs Eye Fillet 200g, AU - 51
First Light Scotch 300g, NZ - 65

WAKANUI BLUE

Wakanui Blue cattle are grass fed initially then finished on grain for the last 70 to 90 days. Like the grass-fed equivalent Angus, it has characteristic fat marbling running through the muscle but due to being grain fed the marbling is much greater and more intense throughout.

Rump 400g - 42
Scotch Fillet 300g - 51
Sirloin 300g - 51

TAUPO BEEF

Angus Charolais cross by breed and entirely grass fed. The meat is aged for three weeks to improve tenderness. Sharon and Mike Barton, the founders, continue to strive for more sustainable practices in farming and lead the way to excellence.

Taupo Beef eye fillet 180g - 40
Taupo Beef Sirloin 300g - 38

LARGE CUT

This steak is priced per 100g and are dependent on what we have in stock. They are big and don't generally come any smaller than 500g. Perfect if you're hungry or for two to share.

Prime Rib for two 1824 grass fed, grain finished - 16/100g

All steaks come with beef jus and one sauce of your choice from below

BUTTERS & SAUCES

Classic béarnaise
Truffle béarnaise
'JSH' green peppercorn
Deville brandy sauce
Smoked garlic and mushroom butter
Red wine and shallot butter
Goat's cheese and truffle butter
Café de Paris