

PRAVDA

CUTS

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.

Tomahawk, grass fed grain finished, Bindaree, AUS - 16/100g

WAGYU

Arguably the finest beef available.

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

First Light Scotch 300g, NZ - 65

Hanger 8+ 200g, Queensland, AU - 52

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

Sirlion 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 practises in farming and lead the way to excellence

Taupo Beef Scotch 300g - 51

Taupo Beef eye fillet 180g - 42

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

Cafe de Paris

A 2% surcharge applies to all credit card and contactless transactions. Eftpos and cash no surcharge incurred.

Please make sure you check yourself into the venue using the Guest HQ register.

This can be found at www.guesthq.co.nz . Thanks.