

## 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.

Prime Rib for two 1824 grass fed, grain finished - 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

Scotch Fillet 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 Sirloin 300g - 38

Taupo Beef eye fillet 180g - 40

*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

Cafe de Paris

Please note there will be a surcharge of 2% on all credit card transactions.  
Please make sure you check yourself into the venue on the Guest HQ register.  
This can be found at [www.guesthq.co.nz](http://www.guesthq.co.nz)