

STEER DINING ROOM

The Temple of Wagyu

CAVIAR AND OYSTERS

CAVIAR SERVICE

served with creme fraiche sundae & potato gems

- ~ Giaveri White Sturgeon 15g 155 / 30g 270
- ~ Giaveri Beluga x Siberian 30g 415

SOUTHERN ROCK OYSTERS

served natural, shallot mignonette, lemon

½ doz 45 / 1 doz 90

ENTREE

WAGYU TATAKI

pickled vegetables, ponzu

- ~ Sher F1 Wagyu Tenderloin 32
- ~ Stone Axe Full Blood Wagyu Tenderloin 38
- ~ Kumamoto Full Blood Wagyu A5 Tenderloin 85

WAGYU STEAK TARTARE

oyster emulsion, black garlic, saltbush 38

WAGYU RIB FINGERS

caponata, celeriac, basil oil (2pcs) 36

WAGYU KARUBI

warrigal greens, daikon, kelp & anchovy broth 34

WAGYU SUKIYAKI

Ozaki A5 chuck roll, horseradish, chives, sukiyaki sauce 36

PASPALEY PEARL MEAT

tataki style, pickled vegetables, ponzu 38

KINGFISH CRUDO

coconut lime dressing, chilli vinaigrette, green apple 38

PAN FRIED SCALLOPS

confit fennel, preserved lemon, puffed wild rice (3pcs) 39

HEIRLOOM BEETROOT

labneh, candied pistachio, leek ash 32

JAPANESE A5 WAGYU



KOBE

(HYOGO PREFECTURE)

Rump Cap A5 / 200g 245
Rost Biff A5 / 200g 155

KUMAMOTO

(KUMAMOTO PREFECTURE)

Tenderloin (Eye Fillet) A5 / 100g 179
Tenderloin (Eye Fillet) A5 / 200g 349
Porterhouse A5 / 200g 259
Scotch Fillet A5 / 400g 459

KAGOSHIMA

(HYOGO PREFECTURE)

Porterhouse A5 / 200g 229
Scotch Fillet A5 / 400g 429

OZAKI

(MIYAZAKI PREFECTURE)

Denver A5 / 300g 299

AUSTRALIAN WAGYU

MAYURA STATION 'SIGNATURE SERIES' (LIMESTONE COAST, SA)

Porterhouse 9+ / 300g 205
Scotch Fillet 9+ / 300g 199
Rib Eye 9+ / 700g 325
Rib Eye 9+ / 800g 369
Rib Eye 9+ / 1kg 459

RANGERS VALLEY 'INFINITE' (NSW)

Porterhouse 9+ / 200g 120
Scotch Fillet 9+ / 500g 279

STONE AXE WAGYU (NSW, VIC)

Tenderloin (Eye Fillet) 9 / 200g 165
Porterhouse 9 / 300g 159
Porterhouse 9+ / 400g 225
Porterhouse on Bone 9+ / 650g 255
T-Bone 9+ / 900g 375
Scotch Fillet 9 / 300g 159
Rib Eye 9+ / 800g 330

SHER FULL BLOOD WAGYU (BALLAN, VIC)

Porterhouse 9+ / 500g 299
Scotch Fillet 9+ / 500g 299

2 GR WAGYU (QLD & NSW)

Porterhouse 9+ / 300g 209
Scotch Fillet 9+ / 300g 209
Rib Eye 9+ / 900g 385
Rump Cap 9+ / 300g 105
Denver 9+ / 250g 99

STOCKYARD 'KIWAMI' (QLD)

Tri-tip 9+ / 250g 75

AUSTRALIAN CROSS BREED WAGYU

SHER F1 (BALLAN, VIC)

Tenderloin (Eye Fillet) 9 / 200g 105
Scotch Fillet 9 / 300g 115

BLACK OPAL F1 (VIC, TAS)

Porterhouse 7 / 300g 95
Scotch Fillet 7 / 300g 99



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DRY AGED WAGYU

SHER FULL BLOOD WAGYU

Porterhouse 9+ / 300g (40 days) 275
Delmonico 9+ / 300g (40 days) 275

STONE AXE WAGYU

Porterhouse On Bone 9+ / 500g (90 days) 265
T-Bone 9+ / 1kg (90 days) 475
Rib Eye 9+ / 900g (50 days) 439

MAYURA STATION

Porterhouse On Bone 9+ / 550g (65 days) 319

2GR WAGYU

Porterhouse On Bone 9+ / 600g (110 days) 305
Delmonico 9+ / 400g (65 days) 335

SIGNATURE WAGYU DEGUSTATION

Our Signature Wagyu Degustation offers an artistic narrative of the highly prized Wagyu meat.

SNACKS

- Natural oyster, shallot mignonette
- Puffed beef tendon, miso mayo, pickled cucumber
- Pan fried scallop, confit fennel, preserved lemon, puffed wild rice

WAGYU STEAK TARTARE

black garlic, oyster emulsion, saltbush

WAGYU RIB FINGERS

caponata, celeriac, basil oil

WAGYU KARUBI

warrigal greens, daikon, kelp & anchovy broth

WAGYU DUO

Kumamoto A5 Porterhouse A5 100g
& Sher F1 Wagyu, Tenderloin 100g,
parsnip, confit shallot, blue oyster mushroom, red wine jus

DARK CHOCOLATE NAMELAKA

coffee ganache, espresso gel, miso caramel ice cream, cocoa tile

6 courses ~ 325 per guest



Wine Match

Standard 120 | Prestige 200 | Museum 600
Menu available to order until 8.45pm only.

MAIN

Humpty Doo Barramundi, broccolini, lemon vinaigrette, nori bonito butter 48

Lamb rack, butternut pumpkin, pomegranate glaze mint 62

Roasted cauliflower, tahini, confit leek, brown butter 42

SAUCE

A5 Wagyu Beef Fat Butter 8
Red Wine Jus 8
Béarnaise 8
Pepper 8
Mushroom 8

SIDES

Onion Rings, rosemary salt 20
Hand Cut Steak Chips 16
Shoestring Fries 12
Mashed Potato 16
Garden salad 18
Stir Fried Greens 18
Pan-fried Foie Gras, mash, red wine jus 65

DESSERT

Dark chocolate namelaka,
coffee ganache, espresso gel, miso caramel ice cream, cocoa tuile 33

Fig tart,
English breakfast cream, candied pecan, toasted milk ice cream 27

Sweet potato mousse, black sesame, coconut cream, honey, white sesame ice cream 27

PLEASE NOTE: SAMPLE MENU ONLY.

As we butcher in-house, menu and availability of steak cut is subject to change.

We do not apply any additional fees for debit, credit, or AMEX payments.
A 15% surcharge applies on all public holidays.