

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

romesco, chilli oil, parsley (2pcs) 36

WAGYU KARUBI

compressed tomato, leek bread sauce, society garlic 34

WAGYU SUKIYAKI

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

PASPALEY PEARL MEAT

tataki style, pickled vegetables, ponzu 38

KINGFISH CRUDO

yuzu vinaigrette, pear, finger lime 38

CANADIAN SCALLOPS CEVICHE

pineapple, cucumber, curry leaves 36

ZUCCHINI FLOWERS

scamorza, leatherwood honey, apricot 33

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
Canadian scallop ceviche, pineapple, cucumber, curry leaf

WAGYU STEAK TARTARE

black garlic, oyster emulsion, saltbush

WAGYU RIB FINGERS

compressed tomato, leek bread sauce, society garlic

WAGYU KARUBI

romesco, chilli oil, parsley

WAGYU DUO

Kumamoto A5 Porterhouse A5 100g
& Sher F1 Wagyu, Tenderloin 100g,
zucchini flower, kombu carrot, red wine jus

MASCARPONE MOUSSE CHEESECAKE

olive crumble, cherry swirl, vanilla ice cream

6 courses ~ 325 per guest



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

JAPANESE A5 WAGYU



KOBE

(HYOGO PREFECTURE)

Denver A5 / 150g 225
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
Denver A5 / 200g 199
Chuck Eye Log A5 / 300g 149
Rib Cap A5 / 200g 115

KAGOSHIMA

(HYOGO PREFECTURE)

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

OZAKI

(MIYAZAKI PREFECTURE)

Denver A5 / 300g 299
Chuck Roll A5 / 300g 155

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

MAIN

Humpty Doo Barramundi, heirloom 'Black Russian' tomato, spinach, sea herbs 48

Duck breast, spice rub, peach, Foie Gras & citrus butter 50

King brown mushroom, kombu carrot, baby corn, tempura enoki 44

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

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

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.