

AGED.

STEAKHOUSE

FROM THE SLOW AGEING OF OUR BEEF
TO THE BALANCE OF FLAVOUR ON
EVERY PLATE, EVERY DETAIL IS
SHAPED BY PATIENCE, PRECISION, AND
CRAFT.

OUR MENU HIGHLIGHTS PREMIUM
AUSTRALIAN PRODUCE - AGED CUTS,
VIBRANT SIDES, AND DISHES BUILT ON
REFINED SIMPLICITY. SET WITHIN OUR
WARM UNDERSTATED SPACE, SERVICE
REMAINS ATTENTIVE YET EFFORTLESS.

INSIDE, THE ATMOSPHERE IS WARM YET
COMPOSED - DARK TIMBER, SOFT
LIGHT, AND QUIET CONFIDENCE.
SERVICE IS THOUGHTFUL AND
INTUITIVE, BUILT ON GENUINE
HOSPITALITY RATHER THAN FORMALITY.

AGED. IS A SPACE FOR THOSE WHO
VALUE SUBSTANCE OVER SHOW, WHERE
MOMENTS UNFOLD NATURALLY, AND
DINING BECOMES SOMETHING MORE
THAN A MEAL.

AGED . STEAKHOUSE
WHERE TIME REFINES FLAVOUR

BREADS.

ROASTED GARLIC LOAF.	12
OVEN-BAKED PAGNOTTA, GARLIC HERB BUTTER, PARMESAN.	
RUSTIC BRUSCHETTA.	14
ARTISAN SOURDOUGH, CHERRY TOMATOES, BASIL, GARLIC, OLIVE OIL, BALSAMIC REDUCTION.	
AGED . FOCACCIA.	14
WARM HOUSE-BAKED FOCACCIA, WHIPPED TRUFFLE BUTTER.	

APPETISERS.

FRESH KING PRAWNS.	29
KING PRAWNS, HOUSE-MADE COCKTAIL SAUCE, LEMON WEDGES.	
BURRATA & HEIRLOOM TOMATO.	23
BURRATA, HEIRLOOM TOMATOES, PISTACHIO CRUMB, BASIL OIL, SOURDOUGH.	
SALT & PEPPER CALAMARI.	19
FRIED CALAMARI, SLICED CHILLI, SPRING ONION, LEMON, HOUSE-MADE AIOLI.	
TRUFFLE MUSHROOM ARANCINI.	21
GOLDEN PORCINI RISOTTO, TRUFFLE, PARMESAN, SAFFRON AIOLI.	
CHILLI PRAWN HOT POT.	25
PRAWNS, ROSE SAUCE, GARLIC, CHERRY TOMATOES, CHILLI, OLIVE OIL, SOURDOUGH.	
SMOKED BBQ CHILLI CHICKEN WINGS.	21
CRISPY WINGS, SMOKY BBQ CHILLI GLAZE, RANCH, PARSLEY.	
PULLED BRISKET TACOS.	26
SOFT TORTILLAS, SLOW-COOKED BEEF BRISKET, SLAW, PICKLED ONION, PAPRIKA CREMA.	

SHARE PLATTER.	35
BRUSCHETTA • SALT & PEPPER CALAMARI • SMOKEY BBQ CHICKEN WINGS	
A CROWD-PLEASING SELECTION TO ENJOY TOGETHER — RUSTIC BRUSCHETTA TOPPED WITH RIPE TOMATOES AND BASIL, TENDER SALT & PEPPER CALAMARI SERVED WITH AIOLI, AND JUICY SMOKEY BBQ CHICKEN WINGS.	

10% SURCHARGE ON SUNDAY & PUBLIC HOLIDAYS



SALADS.

BEETROOT & FETA SALAD.

24

HEIRLOOM BEETROOT, WILD ROCKET, CANDIED WALNUTS, WHIPPED FETA, BALSAMIC GLAZE.

THE CAESAR SALAD.

26

COS LETTUCE, PARMESAN, GARLIC CROUTONS, EGG, BEEF RASHER, CAESAR DRESSING.

FENNEL CITRUS SALAD.

28

FENNEL, CITRUS, BURRATA, PISTACHIO DUKKAH, LEMON HONEY DRESSING.

+ ADD GRILLED PRAWNS 10
+ ADD GRILLED CHICKEN 6

BURGERS.

SERVED WITH FRIES & AIOLI SAUCE

BEEF BRISKET BURGER.

28

SLOW-COOKED BRISKET, BBQ GLAZE, CARAMELISED ONIONS, CHEDDAR, PAPRIKA CREMA, MILK BUN.

THE SIGNATURE AGED. BURGER.

26

AGED. BEEF, CHEDDAR, TOMATO, LETTUCE, HOUSE-MADE BURGER SAUCE, MILK BUN.

AGED.





PASTA.

CREAMY CHICKEN FETTUCCINE.	29
GRILLED CHICKEN, GARLIC CREAM SAUCE, PARMESAN & PARSLEY.	
KING PRAWN LINGUINE.	34
KING PRAWNS SAUTÉED, LEMON, CHILLI IN A OLIVE OIL & GARLIC SAUCE.	
PUMPKIN & GOATS CHEESE RAVIOLI.	32
RAVIOLI FILLED WITH PUMPKIN AND GOAT CHEESE, BURNT BUTTER, PINE NUTS, CRISPY SAGE .	
PAPPARDELLE RAGU.	35
BRAISED BEEF, TOMATO, CHILLI & BASIL RAGU.	

CHICKEN.

CHICKEN & PRAWNS.	39
GRILLED CHICKEN, VEGETABLES, MASHED POTATO, GRILLED PRAWNS, PINK SAUCE.	
CREAMY CHICKEN.	32
GRILLED CHICKEN, VEGETABLES, MASHED POTATO, MUSHROOM SAUCE.	
CHICKEN & AVOCADO SUPREME.	35
GRILLED CHICKEN, AVOCADO, VEGETABLES, MASHED POTATO, MUSHROOM SAUCE.	

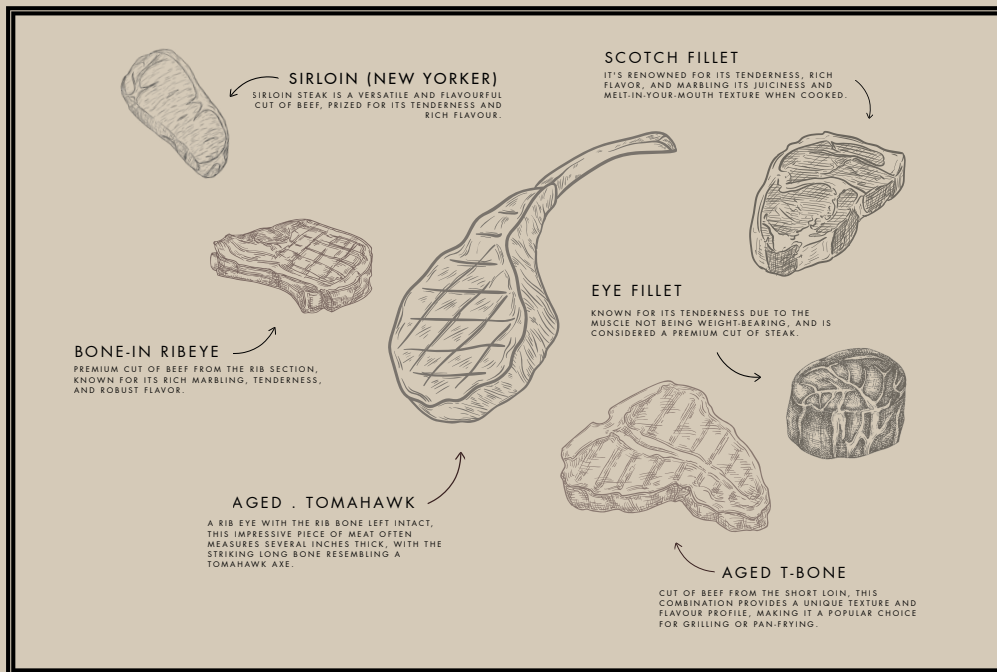
SEAFOOD.

TASMANIAN SALMON.	41
PAN-ROASTED FILLET, STEAMED GREENS, ROASTED CHERRY TOMATOES, LEMON HERB DRESSING.	
WHOLE CHARGRILLED SNAPPER.	69
WHOLE SNAPPER STUFFED WITH FRESH HERBS, LEMON, OLIVE OIL.	

10% SURCHARGE ON SUNDAY & PUBLIC HOLIDAYS

• AGED. •

STEAK CUTS



STEAK TEMPERATURE

WELL DONE 72°C

FULLY COOKED THROUGH, BROWN THROUGHOUT WITH NO PINK; FIRM TEXTURE & LOW JUICINESS.

MEDIUM WELL DONE 66 – 70°C

MOSTLY BROWN WITH A SLIGHT HINT OF PINK IN THE CENTER; FIRM YET SLIGHTLY MOIST.

MEDIUM 60 – 63°C

WARM PINK CENTER SURROUNDED BY BROWN EDGES; JUICY WITH A FIRM BUT TENDER BITE.

MEDIUM RARE 57 – 60°C

WARM RED CENTER, PINK EDGES; TENDER, JUICY & FLAVORFUL.

RARE 52 – 54°C

COOL RED CENTER, LIGHTLY SEARED OUTSIDE; SOFT, VERY JUICY & RICH IN FLAVOUR.



STEAKS .

ALL STEAKS ARE CHARGRILLED TO ORDER AND SERVED WITH CHOICE OF
FRIES • GARDEN SALAD • MASH POTATO

SIRLOIN (300G).	54
FULL-BODIED FLAVOUR WITH A FIRM, SATISFYING TEXTURE.	
EYE FILLET (250G).	59
TENDER AND LEAN WITH A DELICATE, BUTTERY FINISH.	
SCOTCH FILLET (400G).	69
RICHLY MARBLED, JUICY, AND INTENSELY FLAVOURED.	
AGED . T-BONE (500G).	75
CLASSIC CUT COMBINING TENDERNESS AND BOLD FLAVOUR.	
BONE-IN RIBEYE (400G).	86
DEEP, ROBUST FLAVOUR ENHANCED BY THE BONE.	
WAGYU MB7+ SCOTCH FILLET (300G).	98
LUXURIOUSLY MARBLED WITH EXCEPTIONAL RICHNESS AND DEPTH.	

AGED . TOMAHAWK . (1.6KG) 256

OUR SIGNATURE CUT IS A 30-DAY DRY-AGED SHOWPIECE.
— INTENSELY FLAVOURED, COOKED ON THE BONE, AND MADE TO IMPRESS.
SERVED WITH TWO SIDES AND TWO SAUCES OF YOUR CHOICE. (EXPECTED
WAIT TIME IS 50MIN AND DIFFERS DEPENDING ON COOKING TEMPERATURE).

SIDES .

GARDEN SALAD.	9	FRIES.	9
GREEK SALAD.	10	SWEET POTATO FRIES.	12
STEAMED VEGETABLES.	8.9	MASH POTATO.	9
GRILLED CORN, PARMESAN CHIPOTLE.	8.9	MACARONI AND CHEESE.	14

SAUCES .

4

PEPPERCORN • MUSHROOM • CHIMICHURRI • TRUFFLE & BLUE CHEESE • SMOKY CHILLI BBQ

RIBS.

ALL RIBS ARE CHARGRILLED TO ORDER

SMOKY LAMB RIBS.

FULL RACK OF SLOW COOKED LAMB RIBS, HOUSE BBQ GLAZED, CHIPS, SLAW.

69

STICKY GLAZED BEEF RIBS.

FALL-APART BEEF RIBS, STICKY CHILLI GLAZE, CHIPS, SLAW.

74

COMBOS .

SCOTCH & PRAWNS.

400G SCOTCH FILLET, KING PRAWNS, FRIES, CHOICE OF SAUCE.

89

BEEF RIBS & WINGS.

STICKY GLAZED BEEF RIBS & OUR SMOKED BBQ CHICKEN WINGS, FRIES, CHOICE OF SAUCE.

79

SIRLOIN & BEEF RIBS.

300G SIRLOIN, STICKY GLAZED BEEF RIBS, FRIES, CHOICE OF SAUCE.

94

BEEF & LAMB RIBS.

FULL RACK OF OUR BEEF RIBS & HALF RACK OF OUR LAMB RIBS, SLAW, CHOICE OF SAUCE.

99

SIGNATURE MEAT PLATTER. 379

(PERFECT FOR SHARING)

T-BONE STEAK, SIRLOIN STEAK, LAMB RIBS, BEEF RIBS, CHICKEN WINGS, GRILLED CHICKEN BREAST, CHIPS, COLESLAW & CHOICE OF TWO SAUCES.

SAUCES .

4

PEPPERCORN • MUSHROOM • CHIMICHURRI • TRUFFLE & BLUE CHEESE • SMOKY CHILLI BBQ

10% SURCHARGE ON SUNDAY & PUBLIC HOLIDAYS

AGED.

STEAKHOUSE

FOR THE KIDS.

UNDER 12 YEARS OLD

MINI CHEESEBURGER.

12

MINI BEEF BURGER WITH CHEDDAR CHEESE AND TOMATO SAUCE ON A SOFT BUN.

PENNE PASTA.

12

PENNE WITH YOUR CHOICE OF NAPOLI TOMATO SAUCE OR CREAMY GARLIC SAUCE.

CHICKEN NUGGETS.

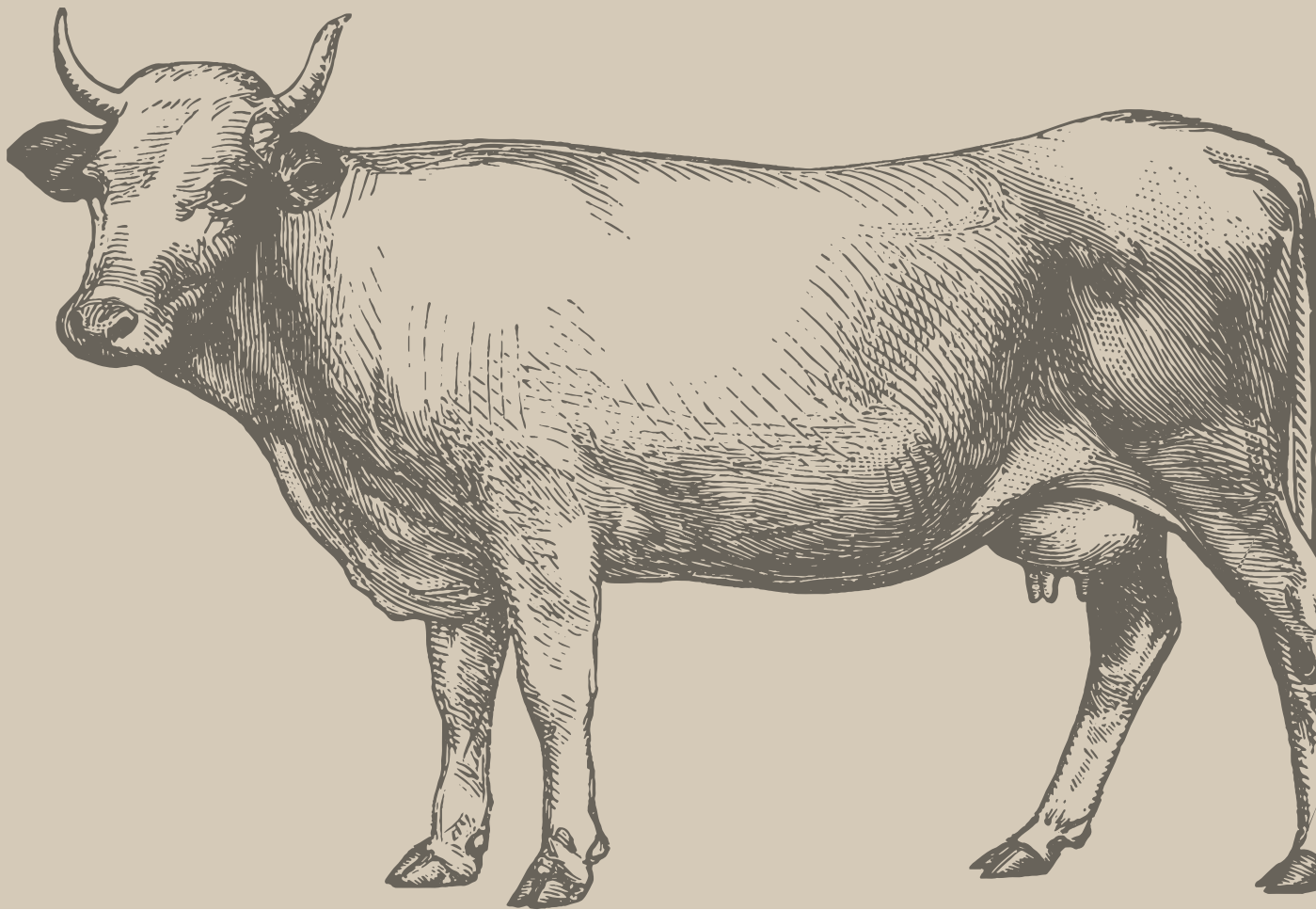
12

CHICKEN NUGGETS SERVED WITH CHIPS & TOMATO SAUCE.

CHICKEN SCHNITZEL.

12

LIGHTLY COATED KID SIZED CHICKEN BREAST SERVED WITH CHIPS & TOMATO SAUCE.





MON - FRIDAY

LUNCH MENU

11:30 AM - 3:00 PM

STEAK

NEW YORKER (200G). 25

COOKED TO YOUR LIKING, SERVED WITH A SIDE OF STEAKHOUSE FRIES & YOUR CHOICE OF SAUCE.

BURGERS

THE SIGNATURE AGED. BURGER. 20

AGED BEEF PATTY, AGED CHEDDAR, TOMATO, LETTUCE AND HOUSE-MADE BURGER SAUCE ON A TOASTED MILK BUN.

CHICKEN

CREAMY CHICKEN. 20

GRILLED CHICKEN BREAST SERVED WITH A SIDE OF FRIES AND CREAMY MUSHROOM SAUCE.

CHICKEN SCHNITZEL. 20

CHICKEN SCHNITZEL SERVED WITH A SIDE OF FRIES AND CREAMY MUSHROOM SAUCE.

PASTA

CREAMY CHICKEN FETTUCCINE. 20

GRILLED CHICKEN IN A GARLIC CREAM SAUCE WITH PARMESAN & PARSLEY.

FIRE-ROASTED VEGETABLE PENNE. 20

SLOW-COOKED NAPOLI SAUCE WITH CHARRED EGGPLANT, OLIVES, CAPSICUM & FRESH BASIL.

SALAD

THE CAESAR SALAD. 18

COS LETTUCE, PARMESAN, GARLIC CROUTONS, EGG, BEEF RASHER AND CAESAR DRESSING.

CHARGRILLED CHICKEN SALAD. 18

SLICED MARINATED CHICKEN BREAST OVER MIXED GREENS WITH CUCUMBER, CHERRY TOMATOES AND HERB VINAIGRETTE.

