

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 . STEAKHOUSE
WHERE TIME REFINES FLAVOUR

10% SURCHARGE
ON WEEKENDS & 15% SURCHARGE ON
PUBLIC HOLIDAYS PLEASE NOTE THERE IS A
1HR 30M SEATING TIME FOR GROUPS OF UP
TO 10. GROUPS OF 10+ IS 2 HOURS

BREADS.

ROASTED GARLIC LOAF. 14
OVEN-BAKED PAGNOTTA, GARLIC HERB BUTTER, PARMESAN.

RUSTIC BRUSCHETTA. 16
RUSTIC SOURDOUGH, CHERRY TOMATO, BASIL, OLIVE OIL, BALSAMIC GLAZE.

AGED. WOOD-FIRED BREAD. 16
WHIPPED TRUFFLE BUTTER.

ENTREES.

SMOKED BBQ CHILLI WINGS. 21
CREAMY GARLIC RANCH.

BURRATA & HEIRLOOM TOMATO. 23
BALSAMIC GLAZE, PISTACHIO, SOURDOUGH.

SALT & PEPPER CALAMARI. 19
SLICED CHILLI, SPRING ONION, LEMON, GARLIC AIOLI.

TRUFFLE MUSHROOM ARANCINI. 21
SAFFRON AIOLI, PORCINI RISOTTO, TRUFFLE, PARMESAN.

CHILLI PRAWN HOT POT. 25
ROSÈ SAUCE, CHERRY TOMATO, CHILLI, OLIVE OIL, SOURDOUGH.

FRESH KING PRAWNS. 29
COCKTAIL SAUCE, LEMON WEDGES.

BBQ BRISKET TACOS. 26
SLAW, PICKLED ONION, PAPRIKA CREMA.

SHARE PLATTER. 45
RUSTIC BRUSCHETTA • SALT & PEPPER CALAMARI • SMOKED BBQ CHILLI WINGS

SALADS.

BEETROOT & FETA SALAD. 24
ROCKET, CANDIED WALNUTS, WHIPPED FETA, BALSAMIC GLAZE.

CAESAR SALAD. 26
COS LETTUCE, GARLIC CROUTONS, BEEF RASHER, EGG, PARMESAN, CAESAR DRESSING.

FENNEL CITRUS SALAD. 28
PISTACHIO DUKKAH, BURRATA, LEMON HONEY DRESSING.

+ ADD GRILLED PRAWNS 10
+ ADD GRILLED CHICKEN 6

BURGERS.

SERVED WITH FRIES & AIOLI SAUCE

BRISKET BURGER. 28
BBQ GLAZE, CARAMELISED ONIONS, CHEDDAR, PAPRIKA CREMA, MILK BUN.

CLASSIC WAGYU BEEF BURGER 26
CARAMELISED ONIONS, LETTUCE, TOMATO, CHEESE, MILK BUN.

GRILLED CHICKEN 26
LETTUCE, TOMATO, CHEDDAR, BURGER SAUCE, MILK BUN.

SIGNATURE AGED. BEEF BURGER 35
TWO WAGYU BEEF PATTIES, CHEDDAR, LETTUCE, TOMATO, BURGER SAUCE, MILK BUN.

ALLERGIES

EVERY EFFORT IS MADE TO ACCOMMODATE DIETARY REQUIREMENTS, OUR KITCHEN HANDLES A VARIETY OF INGREDIENTS. AS A RESULT, WE CANNOT GUARANTEE THAT ANY MENU ITEM IS COMPLETELY FREE FROM ALLERGENS SO PLEASE INFORM OUR STAFF OF ANY ALLERGIES OR INTOLERANCES BEFORE ORDERING.

PASTA.

CHICKEN FETTUCCINE. 29
CRÈME SAUCE, SHALLOTS, PARMESAN.

KING PRAWN LINGUINE. 34
CHERRY TOMATOES, CHILLI, OLIVE OIL, PARMESAN.

PUMPKIN & GOATS CHEESE RAVIOLI. 32
BURNT BUTTER, PINE NUTS, SAGE, PARMESAN.

PAPPARDELLE RAGU. 35
BRAISED BEEF, CARROT, CHILLI, PARMESAN.

CHICKEN.

ROSÈ PRAWN CHICKEN 39
VEGETABLES, MASHED POTATO, ROSÈ SAUCE.

CRÈME CHICKEN. 34
VEGETABLES, MASHED POTATO, MUSHROOM SAUCE.

AVOCADO CHICKEN 36
VEGETABLES, MASHED POTATO, MUSHROOM SAUCE.

SEAFOOD.

ATLANTIC SALMON. 41
STEAMED GREENS, ROASTED CHERRY TOMATOES, LEMON HERB DRESSING, LEMON.

WHOLE CHARGRILLED SNAPPER. 69
FRESH HERBS, LEMON, HEIRLOOM TOMATO, OLIVE OIL.

STEAKS .

ALL STEAKS ARE SERVED WITH YOUR CHOICE OF SIDE AND SAUCE
FRIES • HOUSE SALAD • MASH POTATO

SIRLOIN (300G).	GRAIN-FED	54
EYE FILLET (250G).	GRASS-FED	59
SCOTCH FILLET (400G).	GRAIN-FED	69
AGED. T-BONE (500G).	GRAIN-FED	75
BONE-IN RIBEYE (400G).	GRASS-FED	86
WAGYU MB7+ SIRLOIN (300G).	GRASS-FED	98

AGED. TOMAHAWK 265

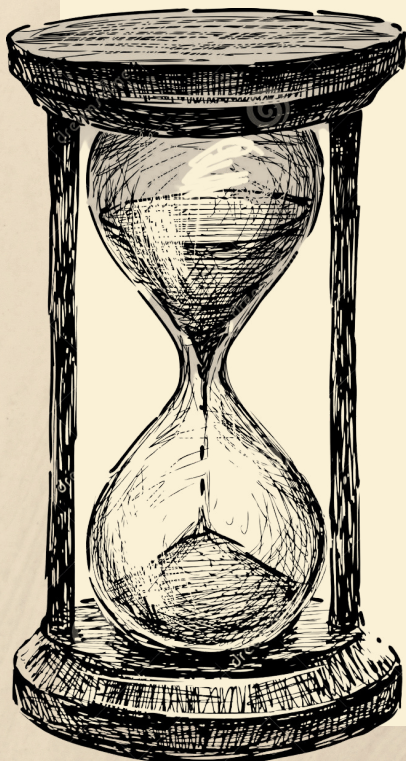
OUR 1.6KG SIGNATURE WAGYU TOMAHAWK, IS DRY AGED FOR APPROXIMATELY 28 DAYS AND COMES FROM CATTLE RAISED IN SOUTHERN NSW. GRAIN-FED FOR 350+ DAYS ON A SPECIALLY FORMULATED JAPANESE DIET, THIS WAGYU X ANGUS CUT DELIVERS EXCEPTIONAL MARBLING, RICH BUTTERY FLAVOUR, AND A SOFT, REFINED TEXTURE. DELIVERED TABLESIDE WITH TWO SIDES AND TWO SAUCES OF YOUR CHOICE. APPROX. 50-MINUTE WAIT; COOKING TIME VARIES BY TEMPERATURE.

SAUCES

PEPPERCORN	4
MUSHROOM	4
BERNAISE	6
SMOKY CHILLI BBQ	4
CHIMICHURRI	6
DIANE	5

SIDES .

TRUFFLE MAC & CHEESE TRUFFLE BÉCHAMEL, THREE CHEESE,	16
TRADITIONAL FRIES SEA SALT FLAKES, AIOLI	9
SWEET POTATO FRIES SEA SALT FLAKES, AIOLI	12
TRUFFLE PARMESAN FRIES SEA SALT FLAKES, PARMESAN TRUFFLE	12
HERB-BUTTER CORN SEA SALT FLAKES, PEPPER, HERB-BUTTER BRUSH	10
SEASONAL STEAMED VEGETABLES SEA SALT FLAKES, PEPPER, OLIVE OIL	9
MASHED POTATO CREAMY MASHED POTATO, DELICATELY SEASONED	14
HOUSE SLAW CABBAGE, CARROT, MAYO	14
CHARRED BROCCOLINI SEA SALT FLAKES, LEMON-HERB BRUSH, TOASTED ALMOND FLAKES	14



AGED .

"AGED. IS BUILT ON PATIENCE.
ON TIME ALLOWED TO WORK, FLAVOURS TO DEEPEN,
AND MOMENTS MEANT TO LINGER.

WE BELIEVE THE FINEST THINGS ARE NEVER RUSHED.
THEY ARE RESTED, SEASONED, AND REFINED —
UNTIL SIMPLICITY BECOMES LUXURY."

-WILLIAM ADINKWUYE

RIBS .

ALL RIBS ARE SERVED WITH YOUR CHOICE OF SIDE AND SAUCE
FRIES • HOUSE SALAD • MASH POTATO

SLOW-COOKED LAMB RIBS. BRUSHED WITH HOUSE GLAZE	69
SLOW-COOKED BEEF RIBS. BRUSHED WITH HOUSE GLAZE	74
BEEF RIBS & WINGS. HOUSE-GLAZED BEEF RIBS WITH SMOKED BBQ CHICKEN WINGS	89
BEEF & LAMB RIBS. HOUSE-GLAZED BEEF AND LAMB RIBS	99
SIRLOIN & BEEF RIBS. HOUSE-GLAZED BEEF RIBS WITH 300G SIRLOIN	99

SIGNATURE MEAT PLATTER. 379

(P E R F E C T F O R F O U R)

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

SAUCES

PEPPERCORN	4
MUSHROOM	4
BERNAISE	6
SMOKY CHILLI BBQ	4
CHIMICHURRI	6
DIANE	5

FOR THE KIDS.

UNDER 12 YEARS OLD

MINI CHEESE BURGER.

FRIES, TOMATO SAUCE.

12

PENNE PASTA.

NAPOLI RED SAUCE OR CREAMY WHITE SAUCE.

12

CHICKEN NUGGETS.

FRIES, TOMATO SAUCE.

12

GRILLED CHICKEN

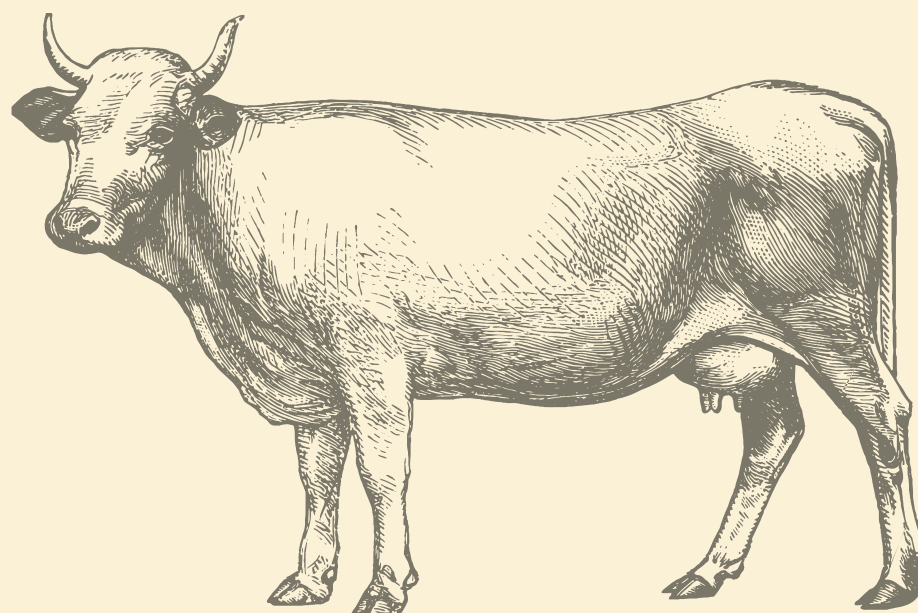
FRIES, TOMATO SAUCE.

12

SCHNITZEL.

FRIES, TOMATO SAUCE.

12



The image features a background of marbled paper with intricate, swirling patterns in shades of beige, cream, and dark charcoal. A solid, dark charcoal horizontal band runs across the middle of the image, serving as a backdrop for the text.

**WHERE TIME
REFINES FLAVOUR.**

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.

SALAD

THE CAESAR SALAD. 18
COS LETTUCE, PARMESAN, GARLIC CROUTONS, EGG, BEEF RASHER AND CAESAR DRESSING.

