

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.

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WHERE TIME REFINES FLAVOUR

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



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TO BEGIN

YOUR AGED. EXPERIENCE START HERE.

ROASTED GARLIC LOAF	15
Oven-Baked Pagnotta, Garlic Herb Butter, Parmesan.	
RUSTIC BRUSCHETTA	16
Rustic Sourdough, Cherry Tomato, Basil, Olive Oil, Balsamic Glaze.	
AGED. WOOD-FIRED BREAD	14
Whipped Truffle Butter.	
TRUFFLE MAC & CHEESE	16
Truffle Béchamel, Three Cheeses.	
HARISSA SPICED CAULIFLOWER	21
Roasted Macadamia, Rocket, Chimichurri.	
SMOKED BBQ CHILLI WINGS	19
Creamy Garlic Ranch.	
BURRATA & HEIRLOOM TOMATO	23
Balsamic Glaze, Pistachio, Sourdough.	
SOUTHERN STYLE CHICKEN	24
Baby Cos, Cucumber Pickle, Preserved Lemon Aioli, Kefalotiri Cheese	
TRUFFLE MUSHROOM ARANCINI	24
Saffron Aioli, Porcini Risotto, Truffle, Parmesan.	
CHILLI PRAWN HOT POT	27
Rosé Sauce, Cherry Tomato, Chilli, Olive Oil, Sourdough.	
BBQ BRISKET TACOS	26
Slaw, Pickled Onion, Paprika Crema.	
CHICKEN TACOS	24
House Slaw, Pickled Onion, Chipotle Mayonnaise.	
SALT & PEPPER CALAMARI	20
Sliced Chilli, Spring Onion, Lemon, Garlic Aioli.	

SHARE PLATTER 38

Rustic Bruschetta . Salt & Pepper
Calamari . Smoked BBQ Chilli Wings

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STEAKHOUSE



SALADS

- BEETROOT & FETA SALAD** 20
Rocket, Candied Walnuts, Whipped Feta, Balsamic Glaze.
- CHICKEN CAESAR SALAD** 26
Grilled Chicken, Cos Lettuce, Garlic Croutons, Eggs, Parmesan, Caesar Dressing.
- FENNEL CITRUS SALAD** 24
Pistachio Dukkah, Burrata, Lemon Honey Dressing.
- MOROCCAN SPICED CHICKEN** 28
Crispy Chickpeas, Roasted Cauliflower, Radish, Rocket, Saffron Yoghurt Dressing.



BURGERS

ALL BURGERS ARE SERVED WITH FRIES AND AIOLI SAUCE

- CLASSIC BEEF BURGER** 26
Caramelised Onions, Lettuce, Tomato, Cheese, Burger Sauce, Milk Bun.
- GRILLED CHICKEN BURGER** 26
Lettuce, Tomato, Cheddar, Burger Sauce, Milk Bun.
- BRISKET BURGER** 28
BBQ Glaze, Mixed Slaw, Caramelised Onions, Cheddar, Paprika Crema, Milk Bun.
- CRISPY CHICKEN BURGER** 28
Crunchy Chicken Strip, Slaw Mixed, Cheddar Cheese and Burger Sauce.

DOUBLE AGED. WAGYU BURGER. 35

Double Wagyu Patty, Caramelised Onions,
Lettuce, Tomato, Two Layers of Cheese,
Burger Sauce, Milk Bun.

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CHICKEN

CHICKEN BREAST	38
Potato Fondant , Broccolini, Sun-dried Tomato, Labneh, Olive Tapenade Sauce.	
CRÈME CHICKEN	32
Baked Potato, Broccolini, Creamy Mushroom Sauce.	
HERB-CRUMBED CHICKEN	34
Potato Fondant, Broccolini, Sun-dried Tomato, Labneh, Olive Tapenade Sauce.	
PORTUGUESE CHICKEN SKEWER	32
Spiced Chicken Lemon, Peri Peri Sauce, Choice of Crunchy Fries or House Salad.	

PASTA

YOUR CHOICE OF FETTUCCINE, LINGUINE OR PENNE

SLOW-COOKED BEEF RAGÙ	35
Braised Beef, Carrot, Chilli, Parmesan.	
ALFREDO	29
Grilled Chicken, Creamy Truffle Sauce, Shallots, Parmesan.	
KING PRAWN	34
Cherry Tomatoes, Chilli, Basil, Olive Oil, Parmesan.	
WILD MUSHROOM RISOTTO	35
Chicken, Baby Spinach, Pine Nuts, Creamy truffle Sauce, Parmesan.	
PUMPKIN & GOAT'S CHEESE	32
Burnt Butter, Pine Nuts, Sage, Pecorino Cheese.	


SEAFOOD

GRILLED BARRAMUNDI FILLET	41
Roasted Baby Vegetables, Lemon Herb Dressing, Creamy Labneh, Pistachio Dukkah, Olive Oil.	
ATLANTIC SALMON	43
Steamed Greens, Roasted Cherry Tomatoes, Lemon Herb Dressing ,Lemon.	

AGED. STEAKHOUSE

PREMIUM STEAK

ALL STEAKS ARE SERVED WITH YOUR CHOICE OF SIDE AND SAUCE

FRIES  HOUSE SALAD  MASHED POTATOES

SIRLOIN. (300G) 56
Grain Fed MSA Black Angus MBS 4-5

EYE FILLET. (250G) 69
GRAIN FED MSA BLACK ANGUS MBS 4 - 5

SCOTCH FILLET. (350G) 75
GRAIN FED MSA BLACK ANGUS MBS 4 - 5

AGED. T-BONE. (500G) 75
GRAIN FED MSA BLACK ANGUS MBS 4 - 5

BONE IN RIB-EYE. (400G) 83
GRAIN FED MSA BLACK ANGUS MBS 4 - 5

WAGYU MB7+ SIRLOIN. (300G) 98

BISTECCA CUT (1KG) 145
48 DAY DRY AGED WAGYU MBS 7+.
Approx. 45 Minute Wait.



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.

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AGED. TOMAHAWK EXPERIENCE

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 AND SERVED WITH TWO SIDES AND TWO SAUCES OF YOUR CHOICE. APPROX. 50-MINUTE WAIT; COOKING TIME VARIES BY TEMPERATURE.



265

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STEAKHOUSE



SAUCE

Enhance Your Steak Experience

PEPPERCORN	5
MUSHROOM	5
BÉARNAISE	6
SMOKY CHILLI BBQ	5
CHIMICHURRI	6
DIANE	5
FERMENTED CHILLI OIL	5
BBQ RELISH	5



SIDE

Thoughtfully Crafted to Complete Your Plate

TRUFFLE MAC & CHEESE	16
<small>TRUFFLE BÉCHAMEL, THREE CHEESES.</small>	
TRADITIONAL FRIES	9
<small>SEA SALT FLAKES, AIOLI.</small>	
TRUFFLE PARMESAN FRIES	12
<small>SEA SALT FLAKES, PARMESAN TRUFFLE.</small>	
HERB-BUTTER CORN	12
<small>SEA SALT FLAKES, PEPPER, HERB-BUTTER BRUSH.</small>	
SEASONAL STEAMED VEGETABLES.....	12
<small>SEA SALT FLAKES, PEPPER, OLIVE OIL.</small>	
MASHED POTATO	14
<small>CREAMY MASHED POTATO, DELICATELY SEASONED.</small>	
SWEET POTATO	14
<small>SEA SALT FLAKES, AIOLI.</small>	
HOUSE SLAW	14
<small>CABBAGE, CARROT, MAYO.</small>	
ROASTED BRUSSELS SPROUTS.....	14
<small>YELLOW BOX HONEY, SHAVED PARMESAN FLAKES</small>	
CHARRED BROCCOLINI	16
<small>Sea Salt Flakes, Lemon-Herb Brush, Toasted Almond Flakes.</small>	
CRISPY SKIN BAKED POTATO	16
<small>Garlic Truffle Butter & Shaved Parmesan.</small>	

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RIBS

ALL RIBS ARE SERVED WITH YOUR CHOICE OF SIDE AND SAUCE

FRIES  HOUSE SALAD  MASHED POTATOES



SLOW-COOKED LAMB RIBS. 69
Brushed With House Glaze.

SLOW-COOKED BEEF RIBS. 74
Brushed With House Glaze.



AGED. COMBOS

ALL COMBOS ARE SERVED WITH YOUR CHOICE OF SIDE AND SAUCE

FRIES  HOUSE SALAD  MASHED POTATOES

SIRLOIN & BEEF RIBS. 109
House-Glazed Beef Ribs With 300g Sirloin .

BEEF & LAMB RIBS 119
Full Rack Of House-Glazed Beef And Lamb Ribs.

BEEF RIBS & WINGS 84
House-Glazed Beef Ribs& Smoked BBQ Chilli Chicken Wings.

DOUBLE WAGYU BURGER & WINGS 49
Aged. Double Patty Wagyu Burgers & Smoked BBQ Chilli Wings.



TO SHARE SECTION

ROASTED LAMB SHOULDER (PERFECT FOR TWO) 119
Kipfler Potatoes, Baby Carrots, Broccolini, Lamb Jus, Chimichurri.

MEAT PLATTER (PERFECT FOR FOUR) 389
500G T-BONE, 300G SIRLOIN, FULL-RACK LAMB RIBS, FULL-RACK BEEF RIBS, GRILLED CHICKEN BREAST, SMOKED BBQ CHICKEN WINGS, CHIPS, COLESLAW & CHOICE OF TWO SAUCES.

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FOR THE KIDS

Delicious Favourites for Little Diners

MINI CHEESE BURGER	15
Fries, Tomato Sauce.	
PENNE PASTA	12
Napolitana Sauce or Creamy White Sauce.	
CHICKEN NUGGETS	12
Fries, Tomato Sauce	
GRILLED CHICKEN BURGER	14
Fries, Tomato Sauce	
MINI SCHNITZEL	15
Fries, Tomato Sauce	
CHICKEN TENDERS	15
Fries, Tomato Sauce	



ALLERGIES

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SET MENUS

Experience the Best of AGED.

STANDARD AGED. SET MENU

85/PP

BREADS

ROASTED GARLIC LOAF
AGED. WOOD-FIRED BREAD

ENTREES

SMOKED BBQ CHILLI CHICKEN WINGS
SALT & PEPPER CALAMARI
TRUFFLE MUSHROOM ARANCINI

MAINS

SIRLOIN
CRÈME CHICKEN
ALFREDO FETTUCCINE

SIDES

TRADITIONAL FRIES
HOUSE SALAD

SAUCES

MUSHROOM SAUCE

THE PERFECT ADDITION:

ADDITIONAL DESSERT +9/PP
ADDITIONAL SOFT DRINKS+4/PP

PREMIUM AGED. SET MENU

99/PP

BREADS

RUSTIC BRUSCHETTA
ROASTED GARLIC LOAF

ENTREES

BURRATA & HEIRLOOM TOMATO
BBQ BRISKET TACOS
CHILLI PRAWN POT

MAINS

SLOW ROASTED LAMB SHOULDER
GRILLED CHICKEN BREAST
KING PRAWN LINGUINE

SIDES

TRUFFLE PARMESAN FRIES
CHARRED BROCCOLINI

SAUCES

MUSHROOM SAUCE
CHIMICHURRI SAUCE

OPTIONAL:

ADDITIONAL DESSERT +9/PP
ADDITIONAL SOFT DRINKS +4/PP

AGED.

STEAKHOUSE



MONDAY - FRIDAY

LUNCH SPECIAL

11:30AM - 3:00PM

NY STEAK (200G) 25
Cooked To Your Liking, Served With Fries, Salad & Your Choice of Sauce.

BEEF BURGER 20
Served With Fries And Aioli Sauce.

SCHNITZEL BURGER 20
Served With Fries And Aioli Sauce.

GRILLED CHICKEN BURGER 20
Served With Fries And Aioli Sauce.

CHICKEN SCHNITZEL 25
Served With Fries, Salad And Mushroom Sauce.

CHICKEN FETTUCCINE 20
Creme Sauce, Shallots, Parmesan.

CHICKEN CAESAR SALAD 20
Cos Lettuce ,Garlic Croutons, Eggs, Parmesan, Caesar Dressing.



BEVERAGES

PUREZZA SPARKLING WATER 750ML 9

SOFT DRINKS

COKE
COKE NO SUGAR
SPRITE
FANTA
GINGER BEER
LEMON LIME BITTERS

PREMIUM TEAS

ENGLISH BREAKFAST 7
EARL GREY 7
GREEN 7
CHAMOMILE 7

HOT BEVERAGES

ESPRESSO 5
AFFOGATO 5
PICCOLO 5
CAPPUCCINO 5
LATTE 5
CHAI LATTE 5
DIRTY CHAI LATTE 6
MACCHIATO 5
LONG BLACK 5
FLAT WHITE 5
MOCHA 6
HOT CHOCOLATE 6
ICED LATTE 10

JUICES

ORANGE 12
APPLE 12

MOCKTAILS

GOLDEN RUSH 16
TROPICAL MANGO AND PASSIONFRUIT LIFTED WITH FRESH ORANGE AND A HINT OF VANILLA.

BERRY WHISPER 16
RASPBERRY, ROSE AND STRAWBERRY DELICATELY BALANCED WITH LIME AND MINT

COCONUT ISLAND 16
CREAMY COCONUT AND PINEAPPLE FINISHED WITH A LIGHT SPARKLING TOUCH

LAVENDER PEACH TEA 16
FRAGRANT LAVENDER AND RIPE PEACH OVER CHILLED BLACK TEA WITH LEMON

MIDNIGHT 16
BLUEBERRY AND APPLE INFUSED WITH VANILLA AND LEMON FOR A DARK, SMOOTH FINISH

1987 16
KIWI, PASSIONFRUIT AND PINEAPPLE BLENDED WITH HONEY AND CITRUS

DESSERTS

PISTACHIO TIRAMISU 16
ESPRESSO-SOAKED SPONGE FINISHED WITH A DUSTING OF PISTACHIO CRUMBS, PISTACHIO SORBET

FLOURLESS CHOCOLATE CAKE 16
SERVED WITH RASPBERRY COULIS, CHOCOLATE FLAKES, BLUEBERRY, VANILLA ICE-CREAM

BURNT BRULEE CHEESECAKE 18
SAN SEBASTIAN MEETS BRULEE. A SOFT CHEESECAKE INSIDE WITH A SUGARY CRUST. SERVED WITH RASPBERRY COULIS, BLUEBERRY, VANILLA ICE-CREAM

SORBET ICE-CREAM 9
CHOICE OF: RASPBERRY, CHOCOLATE, MANGO, PISTACHIO, RAINBOW, VANILLA

STRAWBERRY & ROSE PANNA COTTA 19
WHITE CHOCOLATE CURLS, ROSE PETALS, STRAWBERRY COULIS

CHOCOLATE & ESPRESSO MOUSSE 20
SILKY CHOCOLATE MOUSSE INFUSED WITH ESPRESSO

STICKY TOFFEE PUDDING 18
SPICED CARAMEL, PECAN PRALINE, VANILLA BEAN ICE CREAM

AGED. 39 DESSERT PLATTER

STRAWBERRY & ROSE PANNA COTTA, FLOURLESS CHOCOLATE CAKE, BURNT BRULEE CHEESECAKE