

THE WEDNESDAY CUT EVERY WEDNESDAY FROM 5PM

A STEAK NIGHT CELEBRATING CRAFT AND COMMUNITY

Menu inclusive of one cut, two sides and two sauces.
Additional A la carte dishes are available if you're feeling indulgent.

CHOICE OF CHEF-SELECTED CUTS

BAVETTE / 300G	48
Cut from the lower belly near the flank, bavette is prized for its deep beef flavour and loose grain.	
SIRLOIN / 300G	65
Cut from the loin, well-balanced steak with generous marbling, offering both tenderness and full, rounded flavour.	
SPECKLE PARK T-BONE / 450G	85
Cut from the short loin, the T-bone pairs sirloin and tenderloin in one generous cut, delivering bold flavour and tenderness. Perfect for sharing.	

SIDES

Frites - Aioli
Pomme Purée - Chives
Cos Heart Salad - Herb mayo, basil oil, breadcrumbs
Carrot Salad - Honey & caper dressing, feta, candied walnut

SAUCES

Jus Gras
Béarnaise Sauce
Peppercorn Sauce