

PRAVDA

CUTS

WAGYU

Arguably the finest beef available.

Our wagyu cuts have been sourced from around the globe and selected with the highest quality in mind.

First Light Scotch 300g, NZ	- 65
Hanger 8+ 200g, Queensland, AU	- 52
Kagoshima A5, Japan	- 81 per 100g

WAKANUI BLUE

Wakanui Blue cattle are grass fed initially then finished on grain for the last 70 to 90 days. Like the grass fed equivalent Angus, it has characteristic fat marbling running through the muscle but due to being grain fed the marbling is much greater and more intense throughout.

Rump 400g	- 42
Sirloin 300g	- 51

TAUPO BEEF

Angus Charolais cross by breed and entirely grass fed. The meat is aged for three weeks to improve tenderness. Sharon and Mike Barton, the founders, continue to strive for more sustainable practises in farming and lead the way to excellence.

Sirloin 300g	- 38
Eye fillet 180g	- 42

CANTERBURY BEEF

Canterbury is one of the oldest and greatest beef and lamb producing regions in this country, this is down to its unique mix of nature's gifts and smart farming. The Canterbury cows are free to graze throughout the seasons, which results in quality grass fed meat from healthy, happy animals that have lives the way nature intended. Finally wet aged for 50 days for naturally delicious, full flavor and fine textured cuts.

Rib eye on the bone	-12 per 100g
Scotch 300g	- 49

BUTTERS & SAUCES

Classic béarnaise
Truffle béarnaise
'JSH' Green peppercorn
Deville brandy sauce
Smoked garlic and mushroom butter
Red wine and shallot butter
Goat's cheese and truffle butter
Cafe de Paris

A 2% surcharge applies to all credit card and contactless transactions. Eftpos and cash no surcharge incurred. Please ensure you check yourself into the venue using the QR code. Thank you.