

# King of Cuts

THE 4TH EDITION

24 June – 21 July 2024

## hancock “2 GR” full-blood wagyu

bone-in striploin 1.2kg \$360

## stockyard grain-fed angus

tomahawk 1.2kg \$320

cattleman’s bone-in ribeye 1.2kg \$298

porterhouse 800g \$278

served with roasted new potato, pickled red cabbage, madeira jus

## smoked lamb crown 1kg

local green salad, black dhal, cumin jus

\$280

## bangalow sweet pork bbq ribs 1kg

sweet potato fries, smoke hickory barbeque sauce

\$125

## australian free range whole chicken 1.6kg

smoked hay, roasted root vegetables, thyme jus

\$115



## “sip in style: explore our curated wine collection”

stefano amerighi, 2020, syrah, tuscanu, italy	\$130 (\$145)
la rioja alta, 2015, garnacha tempranillo "viña ardanza" reserva, rioja, spain	\$140 (\$155)
bass phillip, 2016, pinot noir bin 17k "backyard", gippsland, australia	\$153 (\$168)
paul jaboulet aîné, 2020, syrah "la maison bleue" hermitage, france	\$175 (\$190)
aperture cellars, 2019, cabernet blend, alexander valley, california, usa	\$285 (\$300)
ridge vineyards, 2016, "monte bello" santa cruz mountains, california, us	\$625 (\$640)

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THE 4TH EDITION

六月二十四日至七月二十一日

## hancock “2 GR” 和牛

带骨西冷牛排 1.2kg \$360

## stockyard 谷饲

战斧牛排 1.2kg \$320

带骨肋眼牛排 1.2kg \$298

大丁骨牛排 800g \$278

配菜 – 烤土豆、腌红卷心菜、马德拉酱

## 烟熏皇冠带骨羊排 1kg

蔬菜沙拉、黑木豆、孜然酱

\$280

## bangalow sweet 烧烤猪肋骨 1kg

地瓜薯条、烟熏山核桃木烧烤酱

\$125

## 澳大利亚烤全鸡 1.6kg

烟燻干草、烤根类蔬菜、百里香酱

\$115



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