

THE

MEAT ROOM

PREMIUM DRY-AGED STEAKHOUSE

IN-HOUSE

DRY-AGED COLLECTION

45+ DAYS • DRY-AGED IN-HOUSE • ON THE BONE • BRITISH BEEF

Bone-In Sirloin 15 / 100g
Tender, flavoursome sirloin aged on the bone for greater depth of flavour.

Bone-In Ribeye (400g+) 17 / 100g
Beautifully marbled bone-in ribeye with exceptional tenderness and deep beef flavour.

Porterhouse (400g+) 18 / 100g
A show-stopping cut combining tender fillet and richly marbled sirloin.

T-Bone (400g+) 16 / 100g
A classic bone-in steak combining tender fillet and flavoursome sirloin.

20+ DAYS • DRY-AGED IN-HOUSE • OFF THE BONE • BRITISH BEEF

Fillet (Premium Cut / 250g+) 24 / 100g
Exceptionally lean and tender with a rich, buttery finish.

Ribeye Fillet (250g+) 22 / 100g
Intensely marbled, juicy and full of buttery richness.

Sirloin (250g+) 20 / 100g
Naturally lean with a satisfying bite and excellent depth of flavour.

APPETISERS

Crispy Baby Calamari 12
Lightly battered baby calamari, fried until golden and crisp. Served with tartare sauce and chargrilled lemon.

Hand-Cut Jumbo Halloumi (V) 15
Thick-cut halloumi, fried until golden, finished with honey and balsamic, served with rocket and onion relish.

Nachos Sharer 17 / 25
SMALL SERVES 2 • LARGE SERVES 4-6
Crispy tortilla chips with melted Monterey Jack and your choice of loaded turkey, pulled beef, pulled chicken, or a 50/50 mix.

Padrón Peppers (V) 8
WHEN AVAILABLE
Pan-blistered Padrón peppers finished with sea salt.

Dynamite Shrimp 15
Crispy battered shrimp tossed in our signature sauce and finished with sriracha. Served with crunchy lettuce and onion salad.

Dynamite Nuggets 12
Crispy chicken nuggets coated in our signature dynamite sauce, finished with sriracha and served over crunchy lettuce and onion salad.

Steak Tartare 25
OUR SIGNATURE
Hand-cut 10-day dry-aged fillet with onion, capers, mustard and quail egg, served with thin toasted rustic bread.

Beef Carpaccio 30
OUR SIGNATURE
Thinly sliced 10-day dry-aged fillet with Dijon mustard, olive oil, lemon, capers, Parmesan, toasted pine nuts, rocket and balsamic.

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LARGER SHARING CUTS

Whole Fillet 20 / 100g
WHEN AVAILABLE

An exceptional whole beef fillet, expertly trimmed and prepared for sharing. Prized for its delicate, buttery texture, remarkable tenderness and refined beef flavour.

Chateaubriand - 600g+ 18 / 100g
A classic centre-cut tenderloin prized for exceptional tenderness and a rich, buttery flavour. From 108.

Dry-Aged Porterhouse - 600g+ 18 / 100g
A show-stopping bone-in cut pairing tender fillet and richly marbled sirloin. From 108.

Dry-Aged Tomahawk - 800g+ 17 / 100g
An impressive long-bone ribeye with generous marbling and deep, robust beef flavour. From 136.

The Meat Room Butcher's Block - 1.3kg+ 150
A hand-picked sharing selection of ribeye, fillet, sirloin, BBQ rib, pulled brisket and a dry-aged steak cut.

WAGYU RANGE

Australian Wagyu · price per 100g
Australian Wagyu Tomahawk 25 / 100g
DRY-AGED: 35 / 100G
Richly marbled tomahawk, celebrated for its buttery depth and dramatic presentation.

Australian Wagyu Ribeye 25 / 100g
DRY-AGED: 35 / 100G
Beautifully marbled ribeye with exceptional succulence and a deep, satisfying finish.

Australian Wagyu Sirloin 23 / 100g
DRY-AGED: 33 / 100G
Premium sirloin with exquisite balance, fine marbling and bold beef flavour.

Australian Wagyu Porterhouse 27.50 / 100g
DRY-AGED: 30 / 100G
An indulgent combination of tender fillet and well-marbled sirloin.

Japanese Wagyu As priced
Rare, intensely marbled Japanese beef, priced according to the day's selection.

BLACKBOARD SPECIALS — TODAY'S CUTS

Ask your server about today's available premium cuts and market prices.

STEAKS

Fillet 225g 40 · 350g 60
Our most tender cut: lean, delicate and full of flavour.

Ribeye 230g 36 · 350g 50
Beautiful marbling that melts during cooking for richness and juiciness.

Sirloin 230g 32 · 350g 45
Richly flavoured with the ideal balance of tenderness, texture and marbling.

SURF & TURF

Huge jumbo tiger prawns · choose your marinade.
Ribeye / Sirloin & Jumbo Tiger Prawns 60
Juicy chargrilled ribeye or sirloin paired with huge jumbo tiger prawns.

Fillet Steak & Jumbo Tiger Prawns 65
Tender fillet and succulent jumbo tiger prawns for a luxurious land-and-sea pairing.

Dry-Aged Bone-In Sirloin & Jumbo Tiger Prawns 85
Bone-in dry-aged sirloin and jumbo tiger prawns, rich in texture and flavour.

STEAK FRIES & MAC

Choose Chimichurri, Peppercorn or Béarnaise.
Bavette Steak with Fries or Mac & Cheese 20
Chargrilled bavette steak served with your choice of fries or creamy mac & cheese.
Philly Loaded Fries or Mac & Cheese 15
Thinly sliced beef, peppers, Monterey Jack and house sauce over fries or mac & cheese.

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STEAK SAUCES &
ARTISAN BUTTERS

- Artisan Peppercorn

Creamy peppercorn sauce with freshly cracked black pepper.
- Artisan Mushroom Peppercorn

Classic peppercorn sauce enriched with earthy mushrooms.
- Béarnaise

Silky butter sauce with tarragon and gentle acidity.
- Artisan Chimichurri

Bright herb sauce with garlic and a lively citrus finish.
- Blue Cheese Sauce

Rich, savoury blue-cheese sauce with a tangy finish.
- BUTTERS
- Confit Garlic & Parsley Butter

Slow-cooked garlic folded into parsley butter.
- Truffle Oil & Black Pepper Butter

Rich artisan butter with truffle and cracked black pepper.
- Harissa Butter

Warm chilli butter with a North African kick.

SEASONING PROFILES

- Chimichurri

Fresh herb, garlic and citrus-inspired seasoning.
- Harissa

Bold, gently fiery North African chilli flavours.
- Italian Herb

An aromatic blend of classic Italian herbs.
- Garlic Herb

Fresh garlic balanced with fragrant herbs.
- Salt & Pepper

Sea salt and cracked black pepper, simply prepared.

KIDS MENU

- Kids Smashed Burger

Mini smashed beef burger served with fries.
- Chicken Nuggets

Golden chicken nuggets served with fries.
- Hot Dog

Classic hot dog served with fries.
- Kids Chicken Fillet Burger

Tender chicken fillet burger served with fries.
- Kids Steak

Chargrilled kids steak served with fries.
- Kids only: add fresh organic orange or apple juice for 3.

SEAFOOD, LAMB &
CHICKEN

- 5

Choose a seasoning profile to complement the natural flavour of our seafood, lamb and chicken.
- 7
- 5

Grilled Chicken Steak25

Thick boneless chicken breast, marinated with herbs, spices and olive oil, chargrilled until tender and juicy. Choose your preferred seasoning.
- 5
- 5
- 4

Chicken Schnitzel (Breaded Fillet)30

Golden, crisp breaded chicken fillet with a juicy centre, served with lemon.
- 4
- 4
- 30 / 55

New Zealand Lamb

4 CUTLETS / 8 CUTLETS

Premium New Zealand lamb cutlets, delicately marbled and grilled for tenderness and flavour.
- 30

Grilled Mediterranean-Style Jumbo Tiger Prawns

Succulent jumbo tiger prawns grilled with a smoky char while staying tender and juicy. Choose your seasoning profile.

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BURGERS & CHEESESTEAKS

Philly Cheesesteak OUR SIGNATURE Thinly sliced rump steak, bell peppers, grilled red onion, Monterey Jack and Biggy’s sauce in a premium roll.	15	Grilled Chicken Cheesesteak OUR SIGNATURE Grilled chicken breast, red onion and Monterey Jack, finished with Algerian sauce in a premium roll.	14
New York Steakwich OUR SIGNATURE Chargrilled bavette with rocket, red onion and grated cheese in a premium roll. Choose Chimichurri, Peppercorn or Béarnaise.	25	Prime Beef Burger ADD BEEF BACON +4 · DOUBLE UP +8 A 200g British brisket-and-chuck patty with Monterey Jack, turkey bacon, tomato, lettuce, red onion, gherkin and house sauce.	16
Steakhouse Burger OUR SIGNATURE Three 200g British brisket patties, Monterey Jack, beef bacon, beef tomato, lettuce, red onion, gherkin and Biggy’s sauce.	30	40-Day Dry-Aged Burger OUR SIGNATURE A 200g in-house dry-aged beef patty, rich and nutty, topped with caramelised onion and Biggy’s sauce on toasted brioche.	25
The Dirty Burger Four 90g smashed Angus patties, fried Chucker chicken, beef bacon, Monterey Jack, grilled onion, gherkins and Biggy’s sauce.	28	Pulled Beef Burger 24-hour slow-braised beef brisket with smoky hickory BBQ sauce, melted cheese and house slaw in a toasted bun.	15
The Chucker MAKE IT A MOTHER CHUCKER: DOUBLE CHICKEN 20 Buttermilk-fried chicken with our house spice blend and panko in a toasted brioche roll.	14	Pulled Chicken Burger Tender slow-cooked pulled chicken in smoky BBQ sauce, finished with melted cheese and house slaw in a toasted bun.	15

ADDITIONS

FRIES & LOADED SIDES	MAC & CHEESE	VEGETABLES & EXTRAS
French Fries Golden, crisp house fries.	5 Mac & Cheese Creamy macaroni in a rich cheese sauce.	8 Jumbo Onion Rings Large, golden, crunchy onion rings.
Loaded Fries Crisp fries layered with melted cheese and house toppings.	8 Pulled Beef Mac & Cheese Macaroni and cheese topped with tender pulled beef.	12 Chargrilled Vine-Ripened Cherry Tomatoes Sweet, smoky chargrilled cherry tomatoes.
Braised Beef Fries House fries topped with rich, slow-braised beef.	10 Pulled Chicken Mac & Cheese Creamy mac & cheese finished with slow-cooked pulled chicken.	12 Sautlled Garlic Portobello Mushrooms Juicy Portobello mushrooms sautéed with garlic.
Sweet Potato Fries Golden sweet potato fries with a tender centre.	8	Chargrilled Asparagus Tender asparagus finished over the grill.
Sweet Potato Braised Beef Fries Sweet potato fries generously topped with braised beef.	12	Tenderstem Broccoli Tenderstem broccoli, lightly seasoned and cooked.
Parmigiano Reggiano & Truffle Fries Fries finished with Parmigiano Reggiano and truffle.	10	
Triple-Cooked Chunky Steak Chips Thick-cut steak chips, fluffy inside and crisp outside.	5	
Pulled Chicken Fries House fries piled with tender, smoky pulled chicken.	7	