

The Hawk & Berry

Steak Night

Steaks & Grill

Our steaks are dry aged and cut to order. Our chefs chargrill and then finish your steak in garlic and rosemary butter.

We have advised how our chefs will cook each steak, please inform your waiter if you require an alternate cooking method.

Ribeye 32 Day Aged - Medium

300g - 34.0 450g - 42.0

Medium Glass of House Wine

Sirloin 28 Day Aged - Medium Rare

300g - 30.0 450g - 38.0

Medium Glass of House Wine

Fillet 28 Day Aged - Medium Rare

225g - 34.0 350g - 42.0

Medium Glass of House Wine

1Kg Côte de Boeuf 58.0 - Medium

A bone in Ribeye
Bottle of House Wine

650g T - Bone 36.0 - Medium Rare

A bone in cut with Sirloin and Fillet
Medium Glass of House Wine

500g Chateaubriand 62.0 - Medium Rare

The thickest part of fillet, seasoned with beef marrow
Bottle of House Wine

Trio of Steak 58.0 - Medium Rare

200g of Ribeye, Sirloin, Fillet
Bottle of House Wine

Add a Portion of Three Butterfly Shell on Tiger Prawns 10.0

All our Steaks are served with fries a choice of sauce and garnished with a rocket and parmesan salad.