

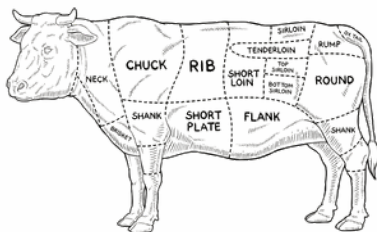
P A S C A L E

Our Meat Library showcases the finest cuts of carefully selected premium beef, sourced from some of Australia's most renowned producers and heritage breeds.

Within our ageing chamber, temperature and humidity are precisely controlled to naturally enhance tenderness and concentrate rich, savoury flavours.

Explore our selection of cuts and marbling scores, choose your perfect steak and watch our grill masters cook it to perfection over flame.

Enjoy the experience.



P A S C A L E

MEAT LIBRARY

New York Strip 250gm	60
O'Connor Sirloin, Black Angus, Pasture Fed, MB4, Gippsland, Victoria	
Wagyu Chuck Tail "Denver" Steak 320gm	68
Oakey Wagyu, MB5, King Island, Tasmania	
QT Rib Eye 350gm	92
O'Connor Scotch Fillet, Black Angus, Pasture Fed, MB3, Gippsland, Victoria	
Porterhouse Sirloin 30 Day Dry Aged 500gm	92
O'Connor, Black Angus, Pasture Fed, MB4, Gippsland, Victoria	
Bone In Rib Eye 25 Day Dry Aged 500gm	90
The Victorian, Heritage Raised, Grass Fed, MB2+, Gippsland, Victoria	
Wagyu Scotch Fillet 500gm	190
Sanchoku Wagyu Rib, 300 Day Grain Fed, Darling Downs, Queensland	
Tomahawk 1.5kg	295
Sanchoku Wagyu Rib, 300 Day Grain Fed, Darling Downs, Queensland	

Enhance Your Steak

Your choice of Diane, Peppercorn, or Café de Paris sauce.