

# RIL'S STEAKS

Ril's Steaks are seared at intensely high heat to produce the ultimate flavour, then finished in the oven for the perfect 'doneness' before being allowed to rest for a good while to allow the flavour to develop. Simple, succulent and ultimately satisfying.

We source the best, most flavourful meat we can find, choose the juiciest and most tender cuts on a daily basis. **For today's selection, please refer to our specials board or ask your waiter.**

<b>Australian Ribeye Grass-fed, 300g/400g</b>	<b>92/120</b>
<b>Australian Angus Ribeye Grain-fed, 300g/400g</b>	<b>152/180</b>
<b>Australian Angus Sirloin Grain-fed, 300g/400g</b>	<b>124/146</b>
<b>Australian Tenderloin Grain-fed, 300g</b>	<b>140</b>

## TO SHARE

*(ask waiter for details & availability)*

<b>Australian Grain-fed OP Rib, 1.2-1.6kg</b>	<b>36/100g</b>
<b>Australian Tomahawk MB2, 1.2-1.6kg</b>	<b>42/100g</b>
<b>Australian Porterhouse, 1-1.5kg</b>	<b>32/100g</b>

## SAUCES

<b>Ril's Roasted Garlic Jus</b>	<b>Gratis</b>
<b>Bone Marrow Gravy</b>	<b>10</b>
<b>Café de Paris</b>	<b>8</b>
<b>Anchovies butter</b>	<b>8</b>
<b>Chimichurri</b>	<b>6</b>