


PRIME GRILL ROOM
 N°1 Martin Place

MENU

<i>Entrees</i>	<i>Page 1</i>
<i>Mains</i>	
<i>Non-Steak</i>	<i>Page 1</i>
<i>Yearling</i>	<i>Page 2</i>
<i>Black Angus</i>	<i>Page 3</i>
<i>Wagyu</i>	<i>Page 4</i>
<i>Tasting Plate, Tomahawk & Chateaubriand</i>	<i>Page 5</i>
<i>Sides</i>	<i>Page 6</i>

Bread & Olives

Sourdough Bread (per person)	3.80
Mixed Olives	5.50
Mixed Olives, Cornichons and Sourdough Bread (per person)	6.50

CAVIAR

Golden Russian Oscietra Caviar	30 Grams	198.00
<p>Hand-Selected from Wild-Raised White Sturgeon, these Rare and Dark to Golden Brown Roe offer a Delicate Aroma and a Creamy, Nutty Flavour, With Saline Notes and an Elegant, Well-Balanced Finish</p> <p><i>Black River, Hand-Selected, Uruguay</i></p>		
Beluga Iranian Caviar	30 Grams	340.00
<p>Sourced in Iran from the World's Largest Sturgeon Fish, Beluga, this Savoury Caviar Offers Light to Dark Grey-Coloured Pearls with a Soft, Creamy Texture and a Refined Fruity, Buttery Flavour which Lingers on the Whole Palate</p> <p>Private Collection, Gourmet House, Iran</p>		

ENTRÉES

Freshly Shucked Sydney Rock Oysters	1 Doz. 48.00	1/2 Doz. 29.00
Served with Eschallot Vinegar and a Cucumber and Lemongrass Sorbet		
Celeriac and Leek Soup with White Truffle Oil		27.00
Grilled Scallops with Almond Dukkah and a Kale Coconut Salad		34.00
Cured Bonito Tartare with Edamame Shizo Salad and Horseradish Cream		34.00
Layered Duck & Foie Gras Terrine served with Ginger Bread Topped with Cherry Jam		34.00
Wagyu Tartare (Marble Score 9+) with Quail Yolk, Crispy Shallots and Toasted Baguette		34.00
Prime Charcuterie Board, served with Grilled Miche Bread and Cornichons		
Your choice of:		
Chicken Liver Pâté		25.00
Wagyu Bresaola 9+, 50g		25.00

MAINS

Cauliflower 'Risotto Style' with Mascarpone, Noilly Prat and Aged Parmesan Foam	46.00
Confit Salmon in Citrus Oil served with Sautéed Broccolini and Jerusalem Artichoke Puree	56.00
Herb Crusted Lamb Rump with Braised Cannelloni Beans and Heirloom Dutch Carrots	56.00

YEARLING

From The Grill

Your choice of yearling (Angus-Hereford) is grilled to your requirements and served with Roasted Tomato and your choice of Potato

Potato Options

Potato Puree
Potato Gratinée (Contains Pork)
House Cut Chips

Sauce Options (House Made)

Red Wine Jus	\$4.80
Béarnaise	\$4.80
Pepper	\$4.80
Porcini	\$4.80
Blue Cheese	\$4.80
Ponzu	\$4.80
Truffle Jus	\$8.50

Grain-Fed - Yearling

Prime Fillet (250g) (express as medallions) Yearling, 100-120 Days, Grain-fed, Angus-Hereford Cross, Riverina, NSW	59.00
Rib Eye, Dry Aged (400g) Yearling, 80-100 Days, Grain-fed, Angus-Hereford Cross, Riverina NSW	65.00

Additional accompaniments for your steak

To add prawns and spinach to your choice of steak and potato 26.00

Yearling, Angus-Hereford

Our Yearlings have been raised on grass for 9 months and then finished on a grain diet, to guarantee you a very consistent product. The meat is then carefully selected based on characteristics such as meat colour, marbling, PH balance and weight for maturity to ensure that you are offered an exceptional product.

The Rib Eye is dry aged on the bone for 4 to 6 weeks, in temperature and humidity controlled cool rooms to break down the fibres in the meat, tenderize them and allow the natural meat flavours to intensify. The dry aging meat process is expensive as the meat loses between 20% to 25% of its weight apart from the additional costs and work associated with the dry ageing process.

We do not dry age our fillet as the tenderloin does not have any protective tissue, and the dry aging process is too harsh for this cut of meat. Also the benefits of dry aging for this cut of meat are negligible.

Steak recommendations for customers on a time limit

Steaks marked as (express) are thinner cuts and can be cooked within 30 minutes, like our non-steak main courses. For all other steaks, please allow a minimum of 30 minutes for us to cook them as they are larger and they are rested for half their cooking time to increase tenderness.

All "Prime" Meat is MSA Graded and, Hormone and Growth Proponent Free

BLACK ANGUS

From The Grill

Your choice of fully matured Black Angus is grilled to your requirements and served with Roasted Tomato and your choice of Potato

Potato Options

Potato Puree
Potato Gratinée (Contains Pork)
House Cut Chips

Sauce Options (House Made)

Red Wine Jus \$4.80
Béarnaise \$4.80
Pepper \$4.80
Porcini \$4.80
Blue Cheese \$4.80
Ponzu \$4.80
Truffle Jus \$8.50

Grass-Fed - Black Angus

Australia's highest grade of premium hand selected Black Angus

Fillet (200g) (express as medallions)	69.00
Grass-fed, Gippsland Region, Southern Victoria	
Scotch (300g)	68.00
Grass-fed, Gippsland Region, Southern Victoria	
Sirloin (300g)	66.00
Grass-fed, Gippsland Region, Southern Victoria	
Contre-Filet, (Sirloin on the Bone), Dry Aged (400g)	74.00
Grass-fed, Gippsland Region, Southern Victoria	
Porterhouse, (King of the T-Bone) (450g)	72.00
Grass-fed, Gippsland Region, Southern Victoria	

Additional accompaniments for your steak

26.00

To add prawns and spinach to your choice of steak and potato

Black Angus, Fully Matured, Premium Hand Selected

Our premium Black Angus beef is fully matured and at 30-36 months offers a more intense beefy flavour than our Angus-Hereford Yearlings. Black Angus is generally more juicy as it has a higher fat content and more marbling than our Angus-Hereford Yearlings.

Grass-fed beef by its "nature" is extremely variable in its quality unlike grain-fed beef it is for this reason that our premium hand selection process is so important in bringing you the very best and most consistent product. Grass-fed beef is also generally leaner than grain fed beef.

The grass-fed beef selected for you is grown in near perfect conditions in the rich, lush pastures of the Gippsland Region, Southern Victoria. Despite the Black Angus raised in these pastures and near perfect conditions only 5% to 10% are regarded as premium quality when hand selected and subsequently presented for your enjoyment in Prime.

Our hand selected premium quality grass-fed Black Angus is innately tender has good marbling and offers you a balanced intense, deep and beefy flavour with a long clean after taste.

WAGYU

From The Grill

Your choice of Wagyu is grilled to your requirements and served with Roasted Tomato and your choice of Potato

Potato Options

Potato Puree
 Potato Gratinée *(Contains Pork)*
 House Cut Chips

Sauce Options (House Made)

Red Wine Jus \$4.80
 Béarnaise \$4.80
 Pepper \$4.80
 Porcini \$4.80
 Blue Cheese \$4.80
 Ponzu \$4.80
 Truffle Jus \$8.50

Grass-Fed – F2, Wagyu, New Zealand, Marble Score 7+ to 9+ (Japanese Marble Score 3 to 6)

World Highest Marbling Score for Grass-fed Cattle

F2, Wagyu (75%) - Black Angus (25%),

Fillet (200g), Hastings, North Island, New Zealand	139.00
Scotch (200g), Hastings, North Island, New Zealand	128.00
Sirloin (200g), Hastings, North Island, New Zealand	125.00

Grain-Fed – Full Blood, Wagyu, Australia, Marble Score 9+ (Japanese Marble Score 4 to 6)

The highest marble score outside of Japan

Full Blood, Wagyu (100%)

Fillet (200g), 600 Days, Grain-fed, North Tasmania	148.00
Scotch (200g), 600 Days, Grain-fed, North Tasmania (express)	138.00
Sirloin (200g), 600 Days, Grain-fed, North Tasmania (express)	130.00

Kagoshima, ITO, Wagyu, Japan, A5 (Japanese Marble Score 12)

Japan’s most premium grade of Wagyu

Fillet (200g)	295.00
---------------	--------

Limited availability, please ask your waiter if available today

Additional accompaniments for your steak

26.00

To add prawn and spinach to your choice of steak and potato

Wagyu

Wagyu beef is generally regarded as the highest grade; and tastiest beef in the world. The marbling of Wagyu beef is the prime characteristic that contributes to its tenderness, juiciness and most importantly to its flavour. However the soils, climate, grasses and rainfall and farming methods impact the taste, textured quality. For this reason we bring you the best available

The grass-fed-Wagyu from New Zealand selected for your enjoyment is the highest marbling score available in the world for grass-fed beef and this represents a minimal fraction of less than 1% of grass fed beef.

The Australian Full blood Wagyu represents the highest marble score outside of Japan. Other breeds of cattle are not given a marbling score however it can be said for comparative reasons that Western breeds of cattle such as Black Angus have a maximum marbling score of 3+ in Australian standards.

Japan’s beef marbling standards range from 1 to 12, in direct comparison to Australia’s highest marbling score of 9+. Further, Japanese marbling standards are more stringent and an Australia score of 9+ is in fact equivalent to only a Japanese marbling score between 4 to 6.

The Japanese Wagyu beef offered is from the strain of Japanese Black cattle raised in Japan’s Kagoshima Prefecture. Other breeds of cattle are not given a marbling score however it can be said for comparative reasons that Western breeds of cattle such as Black Angus have a maximum marbling score of 3+ in Australian standards.

TASTING PLATES, TOMAHAWK & CHATEAUBRIAND

FILLET TASTING PLATES

From the Grill

Australian Fillet Tasting Plate

145.00

*A tasting plate of three Australian 100g premium fillets
Served with Seasonal Baby Vegetables and Bordelaise Sauce*

Yearling Fillet, (Prime Fillet) Angus-Hereford Cross, Grain-fed

Black Angus Fillet, Gippsland Region, Southern Victoria, Grass-fed

Wagyu 9+ Fillet, Full Blood, North Tasmania, Grain-fed

Wagyu Fillet Tasting Plate

315.00

*A tasting plate of three Wagyu 100g premium fillets
Served with Seasonal Baby Vegetables and Ponzu Sauce*

Full Blood, Wagyu, Fillet, 600 Days, Grain-fed, North Tasmania
Marble Score 9+ (Japanese Marble Score 4 to 6)

F2, Grass-fed, Fillet, Wagyu (75%) - Black Angus (25%), New Zealand
World's highest marble score for Grass-fed beef, Marble Score 7+ to 9+
(Japanese Marble Score 3-6)

Kagoshima ITO Fillet, Wagyu, Japan, A5
Japan's highest grade of Wagyu, (Japanese Marble Score 12)

TOMAHAWK

From the Grill

Tomahawk, (French Trim) Dry Aged (1.5kg)

(For Two)

265.00

Rib Eye, 200-250 Days, Black Angus, Grain-fed, Liverpool Plains, North, NSW

CHATEAUBRIAND

From The Grill

*This is our version of the prized classic dish for two created by Chef Montmireil, for
Vicomte Francois-Rene de Châteaubriand*

Your choice of Châteaubriand is served with Fondant Potatoes, a Fondue of
Eschallot, Bone Marrow and Bordelaise Sauce

Yearling, Angus-Hereford Châteaubriand (500g)

(For Two)

149.00

100-120 days, Grain-fed, Riverina, NSW

F2 Wagyu, Wagyu, Marble Score 7+ to 9+, (400g)

(For Two)

295.00

Grass-fed, Hastings, North Island, New Zealand

Full Blood Wagyu, Marble Score 9+, (400g)

(For Two)

315.00

600 Days, Grain-fed, North Tasmania

SIDE DISHES

Mixed Leaf and Herb Salad	14.50
House Coleslaw with Tarragon & Chevril Mayonnaise	15.50
Sautéed Broccolini with Chilli, Garlic and Preserved Lemon	14.50
Sautéed Brussel Sprouts with Parma Ham, Cipollini Onion and Crispy Eschallot	15.50
Sautéed Swiss Brown Mushrooms with Chestnuts	16.50
Potato Purée	14.50
Light Potato Puree with Truffle Jus	16.80
Potato Gratinée <i>(Contains Pork)</i>	14.50
French Fries with Rosemary Sea Salt and Aioli	12.80

DESSERTS

Our dessert menu will be presented to you after your main course

Head Chef: Tom Oke

*All credit cards incur a 1.5% surcharge
For tables of 10 or more guests, your bill will include a recommended service charge of 8%.
This service charge is at your discretion*

Instagram: @primerestaurant **Facebook:** @PrimeSteakRestaurant