



**PRIME GRILL ROOM**  
N°1 Martin Place

**MENU**

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**Bread & Olives**

Sourdough Bread (per person)	3.50
Mixed Olives	4.50
Mixed Olives, Cornichons and Sourdough Bread (per person)	5.50

**CAVIAR**

Golden Russian Oscietra Caviar	30 Grams	198.00
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		
<i>Black River, Hand-Selected, Uruguay</i>		
Beluga Iranian Caviar	30 Grams	340.00
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		
Private Collection, Gourmet House, Iran		

**ENTRÉES**

Freshly Shucked Sydney Rock Oysters	1 Doz. 46.00 – 1/2 Doz. 28.00
Served with Eschallot Vinegar and a Cucumber and Lemongrass Sorbet	
Beetroot Tartare with Prunes, Walnuts and Dill, served with Beetroot Gel and a Smoked Mozzarella Foam	27.00
Seared Scallops with Lardo di Colonnata, Grilled Asparagus, Confit Tomatoes, Basil Pea Velouté and a Beurre Blanc Emulsion ( <i>Contains Pork</i> )	34.00
Calamari filled with Ratatouille, served with Zucchini Puree and Pickled Daikon and Julienne Cucumbers	34.00
Wagyu Tartare (Marble Score 9+) with Quail Yolk, Crispy Shallots and Toasted Baguette	34.00
Prime Charcuterie Board, served with Grilled Sourdough Bread and Seasonal Fruit	
Your choice of:	
Chicken Liver Pâté with Cognac	25.00
Pork and Duck Rillettes 50g	20.00
Duck, Foie Gras and Pork Terrine	25.00
Wagyu Bresaola 9+, 50g	25.00

**MAINS**

Spring Vegetable Tart, Hazelnut Shortcrust Sable topped with Eggplant Caviar, Peas, Asparagus, Carrots and a Lemon Dressing	39.00
Pan Fried John Dory with Carrots, Peas, Iceberg Lettuce, Zucchini Flowers with a Ginger and Lime Butter	54.00
Smoked Pork Scotch Fillet with Caponata, Pickled Radish, Salsa Verde and Toasted Pinenuts	54.00

## 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	\$4.50
Béarnaise	\$4.50
Pepper	\$4.50
Porcini	\$4.50
Blue Cheese	\$4.50
Ponzu	\$4.50
Truffle Jus	\$8.50

### Grain-Fed - Yearling

Prime Fillet (250g) (**Express as Medallions**) 59.00  
Yearling, 100-120 Days, Grain-fed, Angus-Hereford Cross, Riverina, NSW

Rib Eye, Dry Aged (400g) 65.00  
Yearling, 80-100 Days, Grain-fed, Angus-Hereford Cross, Riverina NSW

**Additional accompaniments for your steak** 24.00

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

#### **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 and T-Bone are then 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 \$4.50  
Béarnaise \$4.50  
Pepper \$4.50  
Porcini \$4.50  
Blue Cheese \$4.50  
Ponzu \$4.50  
Truffle Jus \$8.50

### Grass-Fed - Black Angus (Premium Hand Selected)

Fillet (200g) (Express as Medallions) Grass-fed, Gippsland Region, Southern Victoria	69.00
Scotch (300g) Grass-fed, Gippsland Region, Southern Victoria	68.00
Sirloin (300g) (Rib Eye without Bone) Grass-fed, Gippsland Region, Southern Victoria	66.00
Contre-Filet, (Sirloin on the Bone), Dry Aged (400g) Grass-fed, Gippsland Region, Southern Victoria	74.00
T-Bone, (450g) Grass-fed, Gippsland Region, Southern Victoria	67.00

**Additional accompaniments for your steak** 24.00  
To add prawns and spinach to your choice of steak and potato

#### **Black Angus, Fully Matured**

*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 also generally leaner than grain fed beef and hence not as tender.*

*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 F1 Wagyu or Full Blood 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 \$4.50  
Béarnaise \$4.50  
Pepper \$4.50  
Porcini \$4.50  
Blue Cheese \$4.50  
Ponzu \$4.50  
Truffle Jus \$8.50

### Grain-Fed – Wagyu

#### F1, Wagyu (50%) - Black Angus (50%), Marble Score 6+

Fillet (200g), 400 Days, Grain-fed, Glenn Innes, NSW	92.00
T-Bone (500g), 400 Days, Grain-fed, Glenn Innes, NSW	149.00

#### Full Blood, Wagyu (100%), Marble Score 9+

Fillet (180g), 600 Days, Grain-fed, North Tasmania	139.00
Scotch (200g), 600 Days, Grain-fed, North Tasmania (express)	139.00
Sirloin (200g), 600 Days, Grain-fed, North Tasmania (express)	139.00

### Grass-Fed – Wagyu

World Highest Marbling Score for Grass-fed Cattle

#### F2, Wagyu (75%) - Black Angus (25%), Marble Score 7+ to 9+

Scotch (250g), Hastings, North Island, New Zealand	129.00
Sirloin (250g), Hastings, North Island, New Zealand	119.00

### Additional accompaniments for your steak

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

24.00

#### 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.

The highest grade of Wagyu has a marbling score of 12. Japanese authorities however only allow beef to be graded to a maximum marbling score of 9+ for cattle raised outside Japan. The 9+ Wagyu selected for Prime is the highest scored Wagyu product available outside Japan.

The grass-fed-Wagyu selected for your enjoyment is the highest marbling score available in the world for grass-fed beef.

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+.

## TASTING PLATE, TOMAHAWK & CHATEAUBRIAND

### FILLET TASTING PLATE (Yearling, Black Angus & Wagyu)

*From the Grill*

Three Fillet Tasting Plate	135.00
<i>A tasting plate of three 90g premium fillets</i>	
<i>Served with Seasonal Baby Vegetables and Bordelaise Sauce</i>	
Yearling Fillet, (Prime Fillet) Angus-Hereford Cross, Grain-fed	
Black Angus Fillet, Grass-fed	
Wagyu 9+ Fillet, Full Blood, Grain-fed	

### TOMAHAWK

*From the Grill*

Tomahawk, Dry Aged (1.5kg)	(For Two)	225.00
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 (550g)	(For Two)	149.00
100-120 days, Grain-fed, Riverina, NSW		
F1 Wagyu, Wagyu, Marble Score 6+, 450g	(For Two)	215.00
400 Days, Grain-fed, Glenn Innes, NSW		
Full Blood Wagyu, Marble Score 9+, 400g	(For Two)	315.00
600 Days, Grain-fed, North Tasmania		

## SIDE DISHES

Mixed Leaf and Herb Salad	13.50
Grilled Asparagus and Rocket Salad topped with Pecorino Sardo, served with Pear and Lemon Dressing	14.50
Sautéed Broccolini with Chilli, Garlic and Preserved Lemon	14.00
Green Beans with Confit Tomatoes, Olives, Lemon, Basil and a Eschallot Vinegar	14.00
Grilled Enoki Mushrooms with Spinach, Citrus Sour Cream and Toasted Almonds	14.50
Potato Purée	13.50
Light Potato Puree with Truffle Jus	16.80
Potato Gratinée <i>(Contains Pork)</i>	13.50
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: Erwan Helary**

*All credit cards incur a 1% 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