

CHARCOAL GRILL ON THE HILL

“for steak & wine with passion!”

289 High St, Kew 3101 Melbourne, Australia Tel +61 3 9853 7535

Fully Licensed-Wine list compiled by Dejan Derbogosijan

Bread by French Fantasy is baked fresh daily, fruit and veg supplied by Toscanos of Kew

Starters

Oysters - \$4.00 each (ask waiter for availability)

Tuscan style grilled vegetables \$12

Huon fresh Tasmanian Atlantic Smoked Salmon \$15

Chevapchichi our famous beef & lamb, lightly spiced, skin-less sausages \$13

Duck sausage served with grilled Broccolini \$14

Mains

Our beef is selected and aged by Fabian Caminiti and Peter Derbogosijan

It largely consists of grain fed mid range marble score Wagyu beef,
and is supplemented by grass fed South Gippsland and Tasmanian beef

All standard steaks are 300g, medium is cooked pink and juicy,

Please indicate the size of steak with your order

Pricing for larger steaks-add \$16 for per 100g and \$13 per100g for rump steak

Porterhouse \$48 (300g, 500g or 700g)

Scotch Fillet \$49 (300g, 500g or 700g)

Rump Steak \$39 (300g, 500g or 700g)

Eye Fillet \$48 (300g, 500g or 700g)

Also available Eye Fillet- 200g \$39

When available **WAGYU grade 9+** Porterhouse \$78-200g, \$109-300g
Served with cos lettuce & vinaigrette dressing, shredded cabbage & French fries

Pork Fillet \$32

Chicken fillet \$29

Cheese Board

features a selection of Australian Italian & French

Dessert

Sticky Date Pudding \$14

Vanilla Ice-cream & home made chocolate sauce \$12

Strawberry Crepes \$14

Individual Lemon & Lime tart with a Brulee Top \$14

Cake platage \$2.50 per person

A MAIN COURSE MINIMUM CHARGE OF \$28 PER PERSON APPLIES
FOR GROUPS OF 8+ A MINIMUM OF TWO COURSES APPLIES