All guests begin with
fire-grilled sourdough bread,
served with whipped beef-tallow butter

STAGS HEAD
STEAKHOUSE

BEGINNINGS
Flavours inspired by the British Isles

CHICKEN & BARLEY SOUP 'COCK-A-LEEKIE'
Aromatic Broth, Sweet Leeks, Pickled Prunes, Carrots, Thyme
20.

BLT 'WEDGE' SALAD
Treacle-Cured Dingley Dell Bacon, Momotaro Tomatoes,
Creamy Lemon Vinaigrette
26.

CRAB 'THERMIDOR'
Gratin-style, Tarragon, Cognac, Hollandaise
36.

LOBSTER COCKTAIL
Avocado, Confit Cherry Tomatoes, Horseradish, Dill
44.

SMOKED SALMON CRUMPET
Crème Fraîche Tartare Sauce, Pickled Cucumber, Salmon Roe
28.

ROASTED SCALLOPS
Sweet Pea Puree, Mint, Malt Vinegar
38.

WILLIAMS PEAR & BLUE CHEESE SALAD
Colston Basset Stilton, Endives, Candied Walnuts,
Port Vinaigrette
22.

CHILLED ROAST SIRLOIN SALAD
Watercress, Horseradish, Caperberries, Croutons
26.

STAGS BEEF TARTARE
Beef Tallow, Cornichon, Capers, Quail Egg, Pomme Gaufrette
32.

BAKED BONE MARROW
Oxtail Jam, Herb Leaf Salad, Grilled Sourdough
30.

SALT BAKED BEETROOT CARPACCIO
Goat Cheese, Hazelnuts, Black Currant Vinaigrette
18.

WOODFIRED STEAKS
Grilled Over Charcoal and Applewood, Served with Bone Marrow Jus

STAGS HEAD SIGNATURE CUTS
450 days grain-fed, Holstein & Tajima cross, Australia

PORTERHOUSE
900g 238.
1100g 288.

TOMAHAWK F1 WAGYU
Per 100g 22.

DRY-AGED BONE-IN SIRLOIN
Dry-aged in house 45 days
600g 168.
900g 252.

Recommended portions for bone-in sharing steaks:
900g: 2-3 guests, 1.1kg: 3-4 guests, 1.3kg: 4+ guests

INDIVIDUAL CUTS
28-Months Pasture Raised F1 Wagyu, Gippsland, Australia

SIRLOIN
300g 88.

RIB EYE
400g 98.

FILET MIGNON
200g 72.

'THE ROAST'
Available daily by pre-order, otherwise subject to 80 minute preparation time.

CHATEAUBRIAND
Roasted Baby Carrots, Braised Red Cabbage.
Yorkshire Pudding, Horseradish Sauce, Beef Dripping Jus
400g 158. / 800g 258.

MAINS
Steak Alternatives for Non-'Beefeaters'

FILLET OF HAKE
Wilted Baby Spinach, Trout Roe Beurre Blanc
42.

BLACK COD
Hispi Cabbage, Cauliflower Purée, Curry Velouté
72.

ROASTED CHICKEN BREAST
Pomme Purée, Sweet Pea, Asparagus, Mushroom Velouté
42.

DINGLEY DELL PORK CHOP
Apple Purée, Cider & Pork Jus
48.

ROSE VEAL CHOP
Carrot Purée, Red Wine Shallot Jus
48.

LAMB CHOP & STUFFING
Pickled Yellow Mustard, Mint Sauce
56.

CHARCOAL ROASTED SQUASH
Steak Rub, Endives, Pumpkin Seed Vinaigrette
26.

SPINACH & CHEDDAR CHEESE PIE
Puff Pastry, Romaine Hearts, Lemon Vinaigrette
32.

SAUCES
Even the finest cut benefits from good company.

STAGS MUSTARD 5.
STILTON HOLLANDAISE 6.
RED WINE SHALLOT JUS 8.
GREEN PEPPERCORN SAUCE 8.
CLASSIC BÉARNAISE 4.
PICCALILLI RELISH 4.
HORSERADISH CREAM 4.
MINT SALSA VERDE 4.

ACCOMPANIMENTS
Designed to Share. Made to Elevate

STEAK FRIES
Garlic Aioli, Thyme
9.

GREEN ASPARAGUS
Dill, Hollandaise
18.

BEEF FAT ROAST POTATOES
Malt Vinegar
14.

ROMAINE LETTUCE HEARTS
Breakfast Radish, House Vinaigrette
9.

CREAMED SPINACH
Baby Spinach, Béchamel
18.

TOMATO & BASIL SALAD
Anchovy Vinaigrette
12.

POTATO PURÉE
Chicken Jus
12.

MAC & CHEESE
Tunworth, Montgomery Cheddar, Sourdough Crumbs
24.

CURRIED ROASTED CARROTS
Madras, Honey, Thyme
18.

ROASTED BRUSSELS SPROUTS
Smoked Bacon, Mustard Vinaigrette
16.

ROASTED MUSHROOMS
Hen-of-the-Woods, 'Maitake' Egg Yolk
24.

Prices Do Not Include Service Charge and Prevailing GST