

MEAT

@

ARGENTON

HOTEL

Dry Aged Beef

What: A dry aged steak is, as you surely have guessed, a steak that has been aged before cooking and eating. The most common timeframe for a steak to be dry-aged is 30 days. The meat is uncovered and surrounded by air in a controlled environment.

Why: Dry aged beef has a well-deserved and revered reputation across the globe as one of the best tasting products in the meat world. So come and join us as we embark on an unforgettable dining experience, with you at the helm of it all – we promise, it will be like nothing you've experienced before!

How: During the aging process, moisture is drawn out from the meat. This maturing process helps the beef's natural enzymes break down the connective tissue which result in fuller, deeper notes with a much richer taste.

Dry Aged Beef

Grain-fed Striploin 350g **\$45**

Rangers Valley, Glenn Innes, Northern NSW

Grain-fed T-Bone 400g **\$65**

Rangers Valley, Glenn Innes, Northern NSW

Grain-fed O.P Rib eye 500g **\$60**

Rangers Valley, Glenn Innes, Northern NSW

**All Dry aged meat served with choice of
two sides & choice of two sauces.
(Standard sides available)**

Sides

Truffled sautéed Swiss mushrooms (G.F)

Parsnip and chive puree (G.F)

Roasted parmesan and rosemary chat potatoes (G.F)

Charred asparagus and broccolini (G.F)

w/ lemon zest and chilli oil

Twice cooked house made chunky chips

Parmesan and pear rocket salad (G.F)

w/ balsamic vinaigrette

Sauces

Truffled Swiss mushroom cream (G.F)

Port and red wine Jus (G.F)

Brandy and green peppercorn sauce (G.F)

Gorgonzola cheese and crumb crown sauce

Wine



Hello Pinot Noir (VF)

9

15

38

Fishcage Cabernet Sauvignon

8

13

32

Hungerford Hill Cabernet Sauvignon

9

15

38

Fishcage Shiraz

9

15

38

Dalwood Shiraz

10

18

44

Sweetwater Shiraz

10

18

44