



LEVANTINE HILL

Media Release | 3 October 2019

Levantine Hill Estate to add Australia's Most Expensive Steak to Luxury Offerings

Levantine Hill Estate in the Yarra Valley has introduced an exclusive, Japanese-imported beef dish to its menu that will set a record for Australia's most expensive steak.

The 500-gram **rare** Itoham Sankyo sirloin, of the Kobe bloodline, has been imported from Japan and will be offered to diners as the signature highlight of a new \$750 dish. The sirloin will be grilled over charcoal and served with a host of luxurious accompaniments, including Koji fermented Morel mushrooms with a dash of Levantine Hill's flagship wine Samantha's Paddock Mélange Traditionnel (Cabernet blend), Australian Perigord black truffle, and triple cooked duck fat chips. The dish is finished with gold leaf, of course.

The Kobe-bloodline Japanese beef, only recently imported to Australia, is considered the Rolls Royce of international beef.

At \$750 per serve, this dish at Levantine Hill is believed to be the most expensive steak ever offered in Australia.

Levantine Hill Estate's Executive Chef Luke Headon decided he wanted to make an international food statement in the Yarra Valley with this dish by sourcing the best ingredients from around the world, but also using Levantine Hill's fine wines in the garnish to complement the taste of the beef.

"The reintroduction of Japanese beef into the Australian market has allowed for this unique experience to be created," he said.

Samantha Jreissati, Managing Director of Levantine Hill Estate, is excited that once again the winery is proving it is at the forefront of creating something special for diners coming to the Yarra Valley. "Everything we do at Levantine Hill is benchmarked against the world's best, from our wines to our menu, and this incredible new dish takes that to another level. We are always excited to push the boundaries and celebrate the creativity of our Executive Chef Luke Headon," she said.

This new dish will be available from today at Levantine Hill Estate in the Yarra Valley.

The dish comes off the back of another luxury experience for discerning food and wine lovers. Levantine Hill Estate recently launched the Chairman's Ultimate Package, which is a gastronomic and wine adventure like nothing else in Australia, valued at \$25,000 per person. The package encompasses two elements – a luxurious helicopter and dining experience for six guests in the Yarra Valley; and a carefully curated cellar pack, comprised of its finest award-winning wines.

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Australia's Most Expensive Steak

Full Description:

Half a kilogram of flame grilled Kobe-bloodline Sirloin, koji-fermented morel mushrooms with 2015 Samantha's Paddock Mélange Traditionnel, radish, Perigord truffle, gold leaf, thrice-cooked duck fat chips.

Sirloin - Itoham Sankyo (meat brand in Japan). The animals are Kuroge Washu, or black wagyu, and of the very specific Tajima bloodline which is the strain of wagyu regarded as 'Kobe'.

Method

Grilled over charcoal

Garnish

- Radish puree
- Koji fermented Morel mushrooms with 2015 Samantha's Paddock Cabernet Blend
- Pickled radishes
- Australian Perigord black truffle
- Gold leaf
- Thrice cooked duck fat chips