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KEEF
the Beef

THE APPETISERS

- 26 Shrimp Cocktail 
- 24 Keef the Beef Thick Cut Bacon 
- 14 Ehire Yaki
Grilled Stingray Fin served with Mayo
- 34 Bone Marrow 
Served with Freshly Toasted Bread, 3 pieces
12 + Every extra piece
14 + Single piece order
10 + Whiskey shot (for Marrow Waterfall)
- 43 Pan Seared Foie Gras
Served with Lychee and Mango Purée
- Murotsu Oysters
Flown in straight from Japan
48 1/2 dozen
88 1 dozen
- 58 Charcuterie Board
A Platter of Assorted Premium Cold Cuts and Cheeses
- Seasonal* Uni 
Shipped directly from Uni factory in Hokkaido
40G, *Seasonal price*
100G, *Seasonal price*


Experience the Umami Explosion

Wrap some uni with some steak / bone marrow / foie gras in a piece of Nori seaweed. Dip it in soya sauce and pop it in your mouth for an umami explosion. Best finished with a shot of sake. Must try!

KIDS MENU

- 19 Beef Bolognese
Battered Barramundi Fish
Chicken Nuggets
Comes with a portion of tater tots and juice

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Chef's Recommendation 

Prices are subjected to prevailing service charges and GST.



THE MEATS

THE FIORENTINA PL

The porterhouse cut delivers two different cuts of beef in one. You get the deliciously marbled New York strip on one side and the ultra tender fillet on the other. Our Angus beef is Hormone Free, Antibiotic Free & GMO Free.


The steak is soaked in a secret butter based sauce and inserted into a 1000 °F Salamander. The occurring maillard reaction sweetens the steak and creates the multi-dimensional flavour.

249 / Serves 2

299 / Serves 3

BONELESS

112 / 350G
174 / 600G

USDA Prime Ribeye 

79 / 400G
129 / 700G


Argentine Angus Grass-fed Ribeye

69 / 400G

New Zealand Grass-fed Ribeye


BONE-IN

29 / 100G

Wagyu F1 MBS 5-6 OP Rib 

Ranging from 1kg - 1.5kg

29 / 100G

Tomahawk USDA Prime Grade 

Ranging from 1.6kg - 2.6kg

28 / 100G

45-day Dry Aged Tasmanian Gallican Style Mature OP Rib MB 2+


Ranging from 1kg - 1.5kg

32 / 100G

45-day Dry Aged Australian 200+ Day Grain-fed Angus OP Rib

Ranging from 1kg - 1.5kg

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OTHER *M*AINS

- 59 **Lobster Tagliatelle** 
Succulent Lobster served with Tagliatelle Pasta in Beurre Noisette Sauce
- 39 **Slow Cooked Orange Herb Roasted Chicken**
Half chicken served with Roasted Vegetables (45 mins wait time)
- 74 **Lamb Porterhouse** 
2 Double Thick Loin Chops with our Secret Butter Sauce
- 36 **Fish & Chips**
Barramundi served with Salad and Fries
- 72 **Mediterranean Style Whole Dover Sole** 
Served with Capers and Lemon Butter Sauce
- 229 **Grilled Kama Toro** 
Blue-fin Tuna Collar served with a portion of Rice, Garlic Soya Sauce and Daikon Radish (Serves 3-4 pax, 1 hour wait time)
- 36 **Vegan Croquette with Smoked Butter Pumpkin**
Vegan Special


THE *S*IDES

- 23 **Keef's Salad** 
19 **Mac and Cheese** 
19 **Creamed Broccoli with Bacon Bits** 
18 **Roasted Vegetables**
16 **Hand-Cut Fries** 
15 **Kombu Smashed Potatoes**
14 **Tater Tots**
11 **Sweet Buttered White Corn**
10 / 18 **Kimchi** 
6 **Chimichurri Sauce**
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Ask our staff about our

16 *W*EEKLY SPECIAL DESSERT

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Chef's Recommendation 

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