



PASSPORT

Steaks you'll leave home for . . . Steaks you'll leave home for . . . Steaks you'll leave home for . . .

SURCHARGE:

SYDNEY
SYDNEY
MELBOURNE

DARLING HARBOUR
PARRAMATTA
SOUTHBANK

\$5 per person on Sundays and public holidays
\$5 per person on Sundays and public holidays
\$5 per person on public holidays



THE MEAT & WINE COMPANY

NAME

SYDNEY DARLING HARBOUR: OCTOBER 2003
SYDNEY PARRAMATTA: FEBRUARY 2007
MELBOURNE SOUTHBANK: DECEMBER 2005

DATE OF BIRTH

DARLING HARBOUR: L1, 31 WHEAT ROAD, IMAX THEATRE COMPLEX, COCKLE BAY,
DARLING HARBOUR, SYDNEY NSW 2000
PARRAMATTA: CORNER MARKET AND CHURCH STREET, PARRAMATTA, SYDNEY NSW 2150
SOUTHBANK: 3 FRESHWATER PLACE, QUEENSBRIDGE SQUARE, QUEENSBRIDGE STREET,
SOUTHBANK VIC 3006

ADDRESS

DARLING HARBOUR: +61 2 9211 9888
PARRAMATTA: +61 2 9630 2434
SOUTHBANK: +61 3 9696 5333

TELEPHONE NO.

DARLING HARBOUR: +61 2 9211 8189
PARRAMATTA: +61 2 9630 3835
SOUTHBANK: +61 3 9696 5322

FAX NO.

DARLING HARBOUR: sydney@themeatandwineco.com
PARRAMATTA: parramatta@themeatandwineco.com
SOUTHBANK: melbourne@themeatandwineco.com

EMAIL



A WARM WELCOME TO YOU FROM THE MEAT & WINE CO.

As part of an international group of steakhouse restaurants located in Africa, Asia, Israel, the Middle East and the UK, where “Steak you’ll leave home for....” is the speciality.

Prime cuts of superior quality beef, perfectly aged and then grilled to perfection, are what The Meat & Wine Co is best known for. All of this is further enhanced by an extensive range of great wines, complemented by an unwavering commitment to service excellence no matter where you may dine at a Meat & Wine Co restaurant worldwide.

The Meat & Wine Co’s very own **Monte Beef** brand is sourced from premium breeders of primarily Angus cattle, carefully reared and grazed on selected farms throughout Australia. Monitored from paddock to plate using a process of stringent quality checks.

Aged to perfection, **Monte Beef** gives the discerning meat connoisseur the most juicy, succulent, perfectly marbled, tender eating experience. Combined with our signature in-house basting, proprietary grilling methods and perfect accompaniments, **Monte Beef** is a unique meat eating experience – truly a cut above . . .

But that’s not all!

At The Meat & Wine Co there is something for everyone. The menu offers a delicious selection of seafood, chicken and premium game.

Be enthralled by the striking displays of wine - unique to each site - which form a signature feature of all The Meat & Wine Co restaurants. Lavish decor combined with rich textures and colours add to the contemporary feel of these exciting restaurants.

Deliciously good food and wine, complemented by stunning venues and an unwavering commitment to service excellence, ensure that our patrons all over the world continue to “leave home or work, for more.”

THE MEAT & WINE CO
Asia Australia Israel UK

THE MEAT CO
Africa Middle East

A cut above . . .
www.themeatandwineco.com



ENTREES

BREADS

Garlic Bread	5
Herb Bread	5
Turkish Rolls (2 freshly baked Turkish rolls served with balsamic and oil)	5

MIXED BREAD PLATTER

Garlic, Herb and Bruschetta	19
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CHEF'S SOUP OF THE DAY

Wholesome bowl of fresh hearty soup prepared daily. Served with a warm bread roll	9
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BRUSCHETTA

Two slices of wood-fired bread, topped with fresh tomato, black olives, buffalo mozzarella and fresh shredded basil, finished with basil oil and cracked pepper	12
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CHICKEN WINGS

BBQ chicken wings served with sliced carrot, cucumber and blue cheese sauce	12
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HALLOUMI CHEESE

Grilled halloumi cheese with char-grilled Mediterranean vegetables, roquette leaves, aged balsamic glaze and lemon oil	13
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BOEREWORS

Grilled traditional African beef sausage, served on pap (polenta) with our BBQ relish (Referred to in Africa as Pap & Sheba)	14
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BEEF CARPACCIO

Seared Angus beef striploin, thinly sliced and served with Nashi pear, roquette leaves, red radish and a sesame soy dressing	17
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SALT AND PEPPER CALAMARI

Tender pineapple-scored calamari lightly tossed with flour, salt and pepper. Shallow-fried and served with a home-made Nam Jim sauce	16
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PERI-PERI PRAWNS

Succulent shelled prawns, pan-fried with golden eschalots, garlic and peri-peri sauce. Served with steamed jasmine rice	18
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TUNA TARTARE

Fresh Yellowfin tuna tartare served with avocado, fajita chips and wasabi aioli	18
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ENTRÉE TASTING PLATTER

Char-grilled halloumi cheese with Mediterranean vegetables, salt & pepper calamari with Nam Jim sauce, grilled chicken wings and bruschetta	50
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BOEREWORS SKEWER (To share)

Skewered and char-grilled traditional African mini beef sausages and onions. Served with pap (polenta) and BBQ relish (Referred to in Africa as Pap & Sheba)	26
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SALADS

THE MEAT & WINE CO CHEF'S SALAD

18

Thinly sliced cured beef (biltong) with mixed leaves, avocado, tomatoes, cucumber, Spanish onion and preserved lemon. Tossed with a red wine and seeded mustard vinaigrette

CAESAR SALAD

16

Cos lettuce, pancetta crisp, garlic croûtons, poached egg, cooked bacon and Parmigiano shavings, tossed with our Chef's traditional Caesar dressing. Topped with a grissini stick

GREEK SALAD

16

Assorted green leaves, Roma tomatoes, cucumber, marinated Kalamata olives, Spanish onion and creamy fetta. Tossed with a traditional Greek dressing

GARDEN SALAD

12

Tossed mixed leaves with cucumber, Roma tomatoes, Spanish onion, capsicum, celery and snow pea sprouts. Dressed with red wine vinaigrette

MOROCCAN BEEF SALAD

19

Marinated Moroccan-spiced beef fillet, grilled and served on mixed leaves. Tossed with cucumber, Roma tomatoes, Spanish onion, capsicum and spiced walnuts. Drizzled with a sumac & Moroccan spice infused olive oil

MEAT TEMPERATURES

- BLUE: Sealed, very red in the centre. Room temperature
- RARE: Red in the centre. Lukewarm temperature
- MEDIUM RARE: Pinkish-red in the centre. Warm temperature
- MEDIUM: Pink in the centre. Hot temperature
- MEDIUM WELL: Very little pink in the centre. Hot temperature
- WELL DONE: No pink, brown in the centre. Hot temperature

SUPER-AGED MEAT

This is our specialty!

The Meat & Wine Co's very own **Monte Beef** brand is sourced from only premium breeders of primarily **Angus** cattle, carefully reared and grazed on selected farms throughout Australia and monitored from the paddock to the plate using a process of stringent quality checks. Aged to perfection, Monte beef gives the discerning meat connoisseur the most juicy, succulent, perfectly marbled, tender eating experience. Combined with our signature in-house basting, unique grilling methods and perfect accompaniments, Monte Beef provides a unique meat eating experience – truly a cut above!

MONTE SELECT *(Grain-fed 120 days)*

Our Monte Select cattle steaks are aged to enhance their flavour and texture

Recommended Wine: Barossa Babe Shiraz 17.5/79

Rib-Eye	350g	37
Rib-Eye	600g	45
New Yorker	300g	34
New Yorker	500g	45
Fillet	300g	49
Fillet	200g	33
Rump	300g	28

THE MEAT & WINE CO WAGYU *(Grain-fed 500 days) (Marble Score 6+)*

The Meat & Wine Co Wagyu is grain-fed for up to 500 days and with a selected minimum marble score of 6+ gives the wonderful succulent, rich and juicy beef flavour that high quality Wagyu is renowned for. Recommended Wine: Heathcote Shiraz 17.5/80

Rump	500g	45
Rib-Eye	300g	59

MONTE GOLD *(Grain-fed 130 days) (Marble Score 2+)*

Monte Gold beef is aged to perfection, making it the "best of the best"

Recommended Wine: Hollick Cabernet Merlot 12.5/55

New Yorker	350g	45
Fillet	250g	49

MONTE DRY-AGED

Using a time-old traditional aging method, our well marbled MONTE BEEF choice cuts are aged for approximately 4 weeks in a special temperature controlled environment.

The end result is a more tender texture and natural full flavour!

Recommended Wine: Mitolo "Jester" Shiraz 15/64

T-Bone	500g	45
Rib-Eye on the bone	400g	48
Rump	400g	39

MONTE PASTURE-FED

Monte pasture-fed cattle are raised in pristine pastures in Australia's best beef grazing regions. This is the natural way to experience Australian beef flavour

Recommended Wine: Barwang "Hilltops" Cabernet Sauvignon 11/49

Saucy Eye-Rump <i>(With your choice of sauce)</i>	200g	26
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SIDE SAUCES FOR YOUR STEAK

Green Peppercorn, Portuguese, BBQ Relish, Mustard	3
Cheese, Creamy Mushroom, Creamy Garlic	3
Blue Cheese & Vodka, Hot Chilli	4

SPECIALTIES

MONTE GOLD M&W CO SIGNATURE CUT	55
<i>250g grain-fed fillet grilled to perfection, served with sautéed asparagus spears, vine-ripened tomatoes & roasted bone marrow and drizzled with extra virgin olive oil</i>	
FLAME-GRILLED BUTCHER SKEWER (Temperature recommendation: Medium-Rare)	32
<i>Marinated cuts of Angus beef skewered with onion and capsicum. Flame-grilled with our in-house basting and served with super crunchy chips</i>	
PORK CUTLET	29
<i>High country pork cutlet, flame-grilled and served on a bed of potato gratin, burnt apple purée and wilted spinach</i>	
LAMB SHANKS	26
<i>Slow-cooked Provençale-style lamb shanks served on champ potato mash and a roast vegetable ragout</i>	
LAMB CUTLETS	36
<i>Herb marinated lamb cutlets, flame-grilled and served with a traditional ratatouille and herb roasted chat potatoes, drizzled with mint jus</i>	

RIBS

Our ribs are slow-cooked in BBQ sauce and finished on a flaming hot char-grill, sealing in our unique taste and flavour. Served with super crunchy chips

BEEF	Half Rack	600g	29
	Full Rack	1kg	45
LAMB	Half Rack	600g	29
	Full Rack	1kg	45
PORK	Half Rack	600g	35
	Full Rack	1kg	49
TASTE THE BEST OF BOTH			
<i>½ Beef or Lamb Ribs and a 200g Eye-Rump Steak</i>			49
RIBS PLATTER			
<i>A selection of Beef, Pork and Lamb Ribs</i>			49



SUPER CRUNCHY CHIPS	5.5
ROASTED CHAT POTATOES	6.5
GARLIC MASH	6.5
ONION RINGS	6
SEASONAL VEGETABLES	8
STEAMED RICE	3
SIDE SALAD	5.5
BILTONG	15

FROM THE OUTBACK

KANGAROO FILLET (Temperature recommendation: Medium-Rare)	29
<i>Kangaroo fillet marinated in our in-house honey basting and served with Honey roasted Sweet potatoes, pecan and red currant jus</i>	

BURGERS

200g Angus beef burger patty, grilled, basted and served on a warm seeded bun with crisp lettuce, tomato, onion, BBQ and 1000 Island sauce.

All burgers are served with super crunchy chips and onion rings

CLASSIC BURGER	17
CHEESE BURGER (with cheddar cheese and cheese sauce)	18
SAUCY BURGER (with your choice of sauce)	19
CHICKEN BURGER (grilled chicken breast)	17
SIDE SAUCES FOR YOUR BURGER	
Green Peppercorn, Portuguese, BBQ Relish, Mustard	3
Cheese, Creamy Mushroom, Creamy Garlic	3
Blue Cheese & Vodka, Hot Chilli	4
STEAK SANDWICH	26
<i>200g Eye-fillet steak in a freshly baked roll with green salad leaves, fresh tomato, BBQ sauce, onion relish and mayonnaise. Served with super crunchy chips</i>	

CHICKEN

CHICKEN SKEWER	29
<i>Marinated pieces of chicken skewered with lemon, onion and capsicum. Served with saffron rice and a creamy Portuguese sauce</i>	
CHICKEN BREAST	26
<i>Marinated chicken breast with lemon and herbs, char-grilled and served on a garlic mash with lemon and chive butter</i>	
FLAME-GRILLED PORTUGUESE-STYLE CHICKEN	30
<i>Marinated whole chicken, char-grilled in a peri-peri basting and served with flavoured steamed rice and Portuguese sauce</i>	

SEAFOOD

FRESH CATCH OF THE DAY	36
<i>Fresh catch of the day prepared daily by our Chef. Please ask your waiter for details</i>	
PRAWN AND BEEF SKEWER (Temperature recommendation: Medium)	38
<i>Tender cuts of Australian Angus beef skewered with Queensland King prawns, grilled and served with super crunchy chips</i>	
PAN-FRIED GIANT PRAWNS	39
<i>Succulent giant prawns, marinated in sumac and fresh herbs. Pan-fried and served with fennel salad and a coconut, coriander and lime rice. Peri-peri sauce on the side</i>	
SALMON SKEWER	29
<i>Skewered cubed pieces of salmon fillet and onion, brushed with teriyaki sauce and char-grilled. Served with Japanese-style rice, teriyaki sauce and a lemon wedge</i>	
SALT AND PEPPER CALAMARI	28
<i>Tender pineapple-scored calamari lightly tossed with flour, salt and pepper. Shallow-fried and served with steamed jasmine rice, home-made Nam Jim sauce and a lemon wedge</i>	

PASTA

PASTA OF THE DAY

Freshly prepared daily by our Chef. Please ask your waiter for details

19

KIDS MENU

Available for children 12 and under

PASTA OF THE DAY

BURGER AND CHIPS

CHICKEN STRIPS AND CHIPS

FISH AND CHIPS

BEEF RIBLETS AND CHIPS

FILLET STEAK AND CHIPS *(Served Well-Done)*

PORK RIBLETS AND CHIPS

9

10

10

10

12

13

15

DESSERT

THE GRAND FINALE

Not to be missed! A chocolate fondante with vanilla ice-cream, vanilla crème brûlée, rich pecan pie with malt ice-cream and pineapple cheese cake. Served on a platter for two

29

ICE-CREAM

3 scoops of classic ice-cream. Please ask your waiter for today's flavours

10

CRÈME BRÛLÉE

Crème brûlée infused with Madagascar vanilla bean. Served with a spiced sweet pastry
Recommended: McWilliams Riverina "Morning Light" Botrytis Semillon 13/55

12

WARM CHOCOLATE AND PISTACHIO FONDANTE

Warm dark chocolate fondante with a pistachio heart. Served with vanilla ice-cream
Recommended: Valdespino Pedro Ximinez 14/65

15

APPLE AND RHUBARB CRUMBLE

Slow-cooked apples with cinnamon and rhubarb. Served with rhubarb sauce and cinnamon ice-cream. Recommended: Campbell's Rutherglen Muscat 10/45

13

PECAN PIE

Rich pecan pie served with a malt ice-cream and drizzled with classic caramel sauce
Recommended: Campbell's Rutherglen Tokay 10/45

14

CHEESE & FRUIT PLATE

Chef's selection of seasonal fresh fruit and Australia's finest King Island triple cream brie, Tilba Club aged cheddar, King Island Bass blue cheese, dried fruit and fine crisp bread. Recommended: Penfolds Grandfather Port 18

20

CHOCOLATE TASTING PLATE

A trio of chocolate textures. Dark chocolate and hazelnut fudge, white & dark chocolate mousse with crumbled orange biscuit. Served with rich dark chocolate ice-cream. Recommended: Penfolds Grandfather Port 18

15