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|  | **Tastes of Central Geelong****“Emerge in Steak”**Sunday July 7th & 21st 2019 6pm arrival for a 6:30pm start5 Courses $100 per person Bookings essential 20% deposit required prior to the event Steaks cooked medium due to logistics of the night Dietary requirements must be informed of prior to event |
| **To Start**  |
| Emerge Charcuterie Board- 3 of our selected meats with warm bread & house chutney (Puoplolo Casalingo & Puopolo Felino-both Artisan style salami, Spanish Jamon 12-14 month aged (gfo) |
| **Mains** (gf) |
| A selection of mustards & condiments to be served with each steakAll steaks cooked medium, approximately 150gm of each steak to be served  |
| **Cape Grim** **Eye Fillet, Tasmania** |
| *Cape Grim in the far northwest corner of Tasmania, shaped by wild Southern Ocean swells, abundant rainfall has*[*the cleanest air in the world*](https://www.capegrimbeef.com.au/news_bbc_co_uk.html)*. Raised on rich pastures with nothing else added, Cape Grim Beef is hand-selected and rigorously graded, rewarding you with pure beef flavour – made by nature*. |
| Side- Broccolini, green beans, Meredith goats fetta, almonds, lemon oil |
| **Kobe Cuisine Wagyu Porterhouse- Marble Score 8** |
| *Kobe Cuisine is one of Australia’s most luxurious beef brands and originates from cattle with a minimum of AA6 on the AACo marbling scale. Kobe cuisine promises delicate texture, unmistakeable tenderness and depth of flavour.* |
| Side- Hand cut chips, wagyu fat, rosemary sea salt |
| **Sher Wagyu** **Scotch Fillet- Marble Score 7+, Ballan** |
| *Sher Wagyu is the ultimate eating experience. Delicious, tender & juicy with a superb flavour. Since 1991 the Sher family have been producing Wagyu beef to supply discerning customers in Australia & around the world. Based in Ballan in Central Victoria their family owned company Beefcorp Australia breeds Full blood & Crossbred Wagyu on Victorian farms, managing all stages of production from conception to consumer. Cattle are pasture fed until 18 months of age, then grain fed for 400+ days to create a delicious and consistent Wagyu.*  |
| Side- Roast pumpkin & sweet potato, garlic yoghurt, burnt butter  |
| **Dessert**  |
| Warm Caramel Pudding with salted caramel ganche, toffee chards & vanilla bean ice cream (gfo)  |