

The RANCH STEAKHOUSE

BY ASTONS

Great Steaks - Humbly Priced!

Cold Starters

Caesar Salad \$14

Australian Cos Lettuce, Bacon Bits, Garlic Croutons, Anchovies, Shaved Aged Parmesan Cheese & The RANCH Caesar Dressing.

Bowl of Nutrient \$14

Organic Green Salad, Earth Vegetables, Pomegranate, Walnut, Almonds, Wild Rice Chips & Clementine Honey Vinaigrette.

Wagyu Cold Cuts Platter \$22

Selection Of 4 Types Of Sliced Wagyu Beef, Cornichon & The RANCH Artisan Bread.

Lobster Cocktail \$24

Maine Lobster, Salmon Tataki, Brandy, Heirloom Tomatoes, Mango, Pine Nuts & Avocado Dressing.

Beef Tartar 100g \$18

Hand Cut Beef Tenderloin With Onions, Capers, Gherkin, Tomato & Spices, Laced With XO Cognac & Smoothened With Egg Yolk & Toasted Rye Bread.

200g \$34

Hot Starters

Roasted Bone Marrow \$18

The RANCH Artisan Bread, Onion Capers Marmalade, Truffle Salt & Flat Parsley Salad.

Homemade Crab Cake \$18

Premium Crab Meat, Roasted Red Capsicum Ketchup, Cucumber Relish & Avocado Ice Cream.

Baked King Prawns \$22

Tobiko Crust Served With Lemon Wedges & Toasted Rye Bread

Pan Seared Hokkaido Scallops \$24

Leek Fondue, Parmesan Crisps, Salmon Roe & Basil Pesto.

Pan Fried Foie Gras \$26

Baby Spinach Salad, Soft Boiled Egg, Dried Apricot, Raspberry, Walnuts, Brioche & Warm Bacon Dressing.

Soups

* Soups Does Not Include Bread.

French Onion Soup \$12

Beef Broth, Onions Trio & Parmesan Croutons Finished With Gruyere Cheese.

Wild Forest Mushroom Soup \$14

Mushroom Puree & Truffle Foam.

Classic Lobster Bisque with X.O. Hennessy \$16

Rich & Creamy Wholesome Lobster Extract.

The RANCH Artisan Bread Basket \$7

Sour Dough Bread.

Entrées

Seafood Aglio Olio \$29

Linguine Pasta, Garlic, Chilli, Crabmeat, Hokkaido Scallops, Mushrooms & Basil.

Oxtail Ossobuco \$33

Braised Oxtail, Garlic Mashed Potato & Gremolata.

New Zealand King Salmon \$33

Pan-Fried, Potato Puree, Sautéed Baby Spinach, Confit Vine Tomato & Caviar Cream Sauce.

Whole Boston Maine Lobster Meuniere \$62

Char-Grilled Live Lobster, Clarified Butter, Almond & Grilled Lemon.

Burger

The RANCH Burger \$28

Freshly Minced Dry Aged Beef Patty (220g), Sautéed Mushrooms, Onion Marmalade, Cheddar, Gruyere, Accompanied By Cornmeal Bun, Mixed Salad & The Ranch Homemade Fries.

Side Dishes \$8 each

Buttery Green Asparagus **Garlic Mashed Potato**

Cauliflower Butter Crunch **Gratin Dauphinoise**

Creamed Spinach **The RANCH Homemade Fries**

Field Mushrooms Ragout **Baked Potato With Classic Garnish**

Bowl of Garden Greens **Cheese Sweet Corn With Bacon Bits**

The Ranch's Cuts

Choice Of One Sauce For The Cuts:

• Béarnaise • Périgord Truffle • Red Wine • Twin Peppercorn

Our Legendary Steaks

250g **New Zealand Grass-Fed Black Angus Sirloin** \$29

300g **Australian 240 Days Grain-Fed Black Angus Sirloin** \$39

300g **Australian 150 Days Grain-Fed Black Angus Tenderloin** \$58

350g **Australian 240 Days Grain-Fed Black Angus Ribeye** \$49

400g **Japanese Hokkaido Wagyu** \$98

Signature USDA Prime 30 Days Dry Aged!

(In Our Own Dry Aged Fridge)

400g **RANCH Strip Steak** (Bone-In) \$63

100g **Bone-In Ribeye** (Min. Order: 700g) \$19

100g **Porterhouse T-Bone** (Min. Order: 700g) \$15

600g **Corn-Fed French Spatchcock** \$29

300g **Iberico Pork Chop** \$35

250g **Australian Lamb Rack** \$43

Desserts

Crème Brulee \$12

Passionfruit Flavour Crème Brulee & Fresh Berries.

Chocolate Paradise \$12

Swiss Chocolate Ice Cream, Hazelnut Chantilly, Feuilletine Tuiles & Salted Crumble.

Snow White Bar \$12

Delicate Layered Cheesecake, Charcoal Crumble & Berries Compote.

The RANCH Chocolate Coffee Lava Cake \$12

Vanilla Ice Cream

Fresh Farm French Cheese Platter \$23

Fresh Grapes, Rye Bread, Fig & Walnut Paste.

Mövenpick Ice Cream Single Scoop \$6.5

• Swiss Chocolate • Vanilla Double Scoop \$12

* All prices are subject to 10% service charge and prevailing GST. Menu is subject to change without prior notice.