

## THE GRILL:

*Angus Beef breeders of Australia lead the world in all aspects of superior beef production, providing perfect flavour and tenderness.*

*This West Australian Prime Black Angus beef has been especially bred to Matilda Bay's specifications, grain fed for 14 months and dry aged 28 days on the bone, in our purpose built cool room to intensify the flavour.*

<b>Rump steak 400g</b>	<b>40.00</b>
<b>Sirloin 300g</b>	<b>45.00</b>
<b>Fillet 280g</b>	<b>48.00</b>
<b>Mixed grill plate 450g</b>	<b>50.00</b>
Sirloin, fillet and rump	
<b>Rib cutlet 500g</b>	<b>55.00</b>

*Simply grilled to your liking, served with a selection of mustards*

**Sauces-** (select one to compliment your meal)

Blue cheese cream sauce

Classic sauce béarnaise

Peppercorn jus

Mixed mushroom sauce

Café de Paris butter

## A C C O M P A N I M E N T S :

Spring mushrooms with garlic butter and toasted pine nuts	<b>12.00</b>
Sweet corn with maple and chipotle butter	<b>7.00</b>
Fried potatoes with garlic and rosemary	<b>7.00</b>
Roasted sweet and sour parsnips	<b>7.00</b>
Creamy mash potato with fresh mascarpone	<b>7.00</b>
Steamed asparagus, green beans and broccoli	<b>9.00</b>

## **Matilda Bay Restaurant & Bar**

3 Hackett Drive, Crawley WA 6009  
p: 9423 5000 f: 9386 1101  
e: [matbay@matbay.com.au](mailto:matbay@matbay.com.au)  
w: [matbay.com.au](http://matbay.com.au)