

House Cuts, Over Woodfire

Chef's selection of premium T-bone, subject to best market availability.

upon
availability

Crowds favourite

Koji Aged Argentinian Grain Fed Ribeye 240g

\$54

Gina & Ginia Rinehart

In collaboration with Gina & Ginia Rinehart, daughters of Australia's renowned Rinehart family, Ember proudly presents 2GR Full-Blood Wagyu – a premium beef celebrated for its exceptional marbling, tenderness, and rich buttery flavour. Raised with a focus on superior full-blood genetics and hormone-free rearing, this wagyu represents the pinnacle of quality.

To highlight its natural umami depth, each cut is prepared over woodfire and served with chimichurri and sea salt.

2GR Wagyu Flank

\$42 / 100g (min. 200g)

Complement your steak with our fresh produce for a more balanced profile

Mesclun Salad

\$8

Blistered Padron Pepper

\$14

Grilled Green Asparagus

\$14

Charred Broccolini

\$14