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KEEF
the Beef

Hanwoo Ribeye

250g Ribeye served with seaweed, kimchi, korean chimichurri and dehydrated garlic



New

\$180

THE *A*PPETISERS

- 18 Porcini Mushroom Soup
22 + Truffle Oil
- 24 Keef the Beef Thick Cut Bacon 
- 14 Ehire Yaki
Grilled Stingray Fin served with Mayo
- 34 Bone Marrow 
Served with Freshly Toasted Bread, 3 pieces
12 + Every extra piece
14 + Single piece order
10 + Whiskey shot (for Marrow Waterfall)
- 43 Pan Seared Foie Gras
Served with Lychee and Mango Purée
- Murotsu Oysters
Flown in straight from Japan
48 1/2 dozen
88 1 dozen
- 48 Burrata Cheese with Italian Cold Cuts 
- Seasonal* Uni  (Pre-order required)
Shipped directly from Uni factory in Hokkaido
40G, *Seasonal price*
100G, *Seasonal price*

Experience the Umami Explosion

Wrap some uni with some steak / bone marrow / foie gras in a piece of Nori seaweed. Dip it in soya sauce and pop it in your mouth for an umami explosion. Best finished with a shot of sake. Must try!



THE *M*EATS

THE *F*IORENTINA PL

The porterhouse cut delivers two different cuts of beef in one. You get the deliciously marbled New York strip on one side and the ultra tender fillet on the other.

The steak is soaked in a secret butter based sauce and inserted into a 1000 °F Salamander. The occurring maillard reaction sweetens the steak and creates the multi-dimensional flavour.

USDA PRIME T-BONE

247 / Serves 2-3

200 DAYS GRAIN-FED ANGUS T-BONE

177 / Serves 2-3

199 / Serves 3-4

USDA RIBEYE


183 / Serves 2-3

ARGENTINE ANGUS GRASS-FED RIBEYE

142 / Serves 2-3

*Limited quantity available per day



Chef's Recommendation 


Prices are subjected to prevailing service charges and GST.



THE *M*EATS

BONELESS

97 / 350G
156 / 600G

USDA Ribeye 

69 / 400G
117 / 700G


Argentine Angus Grass-fed Ribeye

59 / 400G


New Zealand Grass-fed Ribeye

BONE-IN (45 MIN WAIT TIME)

29 / 100G

Wagyu F1 MBS 5-6 OP Rib 
Ranging from 1kg - 1.5kg

29 / 100G

Tomahawk USDA Prime Grade 
Ranging from 1.6kg - 2.6kg


28 / 100G

45-day Dry Aged Tasmanian Galician Style Mature OP Rib MB 2+
Ranging from 1kg - 1.5kg

32 / 100G

45-day Dry Aged Australian 200+ Day Grain-fed Angus OP Rib
Ranging from 1kg - 1.5kg

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OTHER *M*AINS

- 229 **Grilled Kama Toro** 
Blue-fin Tuna Collar served with a portion of Rice, Garlic Soya Sauce
and Daikon Radish (Serves 3-4 pax, 1 hour wait time)
- 74 **Lamb Porterhouse** 
2 Double Thick Loin Chops with our Secret Butter Sauce
- 36 **Fish & Chips**
Barramundi served with Salad and Fries
- 59 **Lobster Tagliatelle** 
Includes lobster, mussels, clams and scallops
- 38 **Crab Meat Fettuccine Pasta** 
- 36 **Chicken Orecchiette Pasta with Sun Dried Tomatoes in Pink Sauce**
- 29 **Vegetarian Pasta**

THE *S*IDES



- 23 **Keef's Salad** 
- 19 **Mac and Cheese** 
- 19 **Creamed Broccoli with Bacon Bits** 
- 18 **Roasted Vegetables**
- 16 **Hand-Cut Fries** 
- 15 **Kombu Smashed Potatoes**
- 14 **Tater Tots**
- 11 **Sweet Buttered White Corn**
- 10 / 18 **Kimchi** 
- 6 **Chimichurri Sauce**

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DESSERTS

- 16 Sea Salt Brownie with Vanilla Ice Cream
- Lemon Tart with Vanilla Ice Cream 
- Classic Tiramisu 
- Chocolate Lava Cake with Vanilla Ice Cream 

KIDS MENU

- 19 Beef Bolognese 
- Battered Barramundi Fish
- Chicken Nuggets
- Comes with a portion of tater tots and juice

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Chef's Recommendation 
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Scan for online menu

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