



VERO
STEAK KNIFE
CLUB

AT VERO WE SELECT ONLY TOP QUALITY BEEF CUTS FROM VICTORIA AUSTRALIA. WHERE THE LAND AND CLIMATE ARE IDEAL FOR RAISING ANGUS BEEF IN ORDER TO DEVELOP THE BEST FLAVOURS AND MARBLING CHARACTERISTICS OF THE MEAT.

WE OFFER YOU ONLY MINIMUM 120-DAY-OLD GRAIN FED, PRIME BEEF CUTS THAT HAVE WON A GOLD MEDAL AND BEST IN CLASS, SCORING A NEAR PERFECT RESULT OF 95 OUT OF 100 AT THE AUSTRALIAN FOOD AWARDS HELD BY THE ROYAL AGRICULTURAL SOCIETY OF VICTORIA

IF THAT'S YOU, PLEASE REQUEST THE MEMBER CARD FROM OUR SERVICE TEAM. MEMBERS WHO ORDER FROM OUR STEAK MENU WILL COLLECT A STAMP FOR EACH VISIT. ONCE MEMBERS REACH TEN STAMPS, THE CLUB WILL REWARD YOU WITH A PERSONALIZED ENGRAVED STEAK KNIFE.



MENU

BEEF TENDERLOIN

120 days grain fed | 200 gm

1,400

HANGING TENDER

200 days grain fed | 250 gm

1,100

RIB EYE

120 days grain fed | 300 gm

1,750

"FIORENTINA" T-BONE STEAK

280 days grain fed | 1,200 gm
RECOMMENDED FOR 2-4 PEOPLE SHARING

4,900

LAMB CUTLETS

australian free range | 300 gm

1,600

*** all served with roasted garlic | salad | tomato on vine ***

YOUR CHOICE OF ONE SAUCE

RED WINE
CREAMY MUSHROOM
GREEN PEPPERCORN
HOUSE MADE BBQ

SIDE DISHES

-  PARIS MASHED POTATO | TRUFFLE
-  ROASTED BABY POTATO | BACON | PARMIGIANO
- BROCCOLI GRATIN | ANCHOVIE | SUNDRIED TOMATO
-  SAUTEED MUSHROOM | GARLIC
-   STEAMED VEGETABLE | HERB BUTTER

220

"NOTHING LIKE A GREAT BIG STEAK"

 H.E.R.B. DISH  VEGETARIAN  CONTAINS PORK  CONTAINS NUT  CHEF'S RECOMMENDATION

ALL PRICES ARE SUBJECT TO 7% VAT AND 10% SERVICE CHARGE.
PLEASE LET OUR TEAM KNOW IF YOU HAVE ANY SPECIAL DIETARY REQUIREMENTS, FOOD ALLERGIES OR INTOLERANCES.