

MENU DESIGN



CHAMBERS
BAR & GRILL
Est. 2013

SIGNATURE CUTS

300g Rib Eye Steak
Also Known as Scotch Fillet 228
150 Days Grain-fed
Southern New South Wales
King Island Grass-fed 152
Tasmania



250g Eye Fillet Steak 205
Also Known as Tenderloin
120 Days Grain-fed
Gippsland, Victoria

500g T-bone Steak 158
Also Known as Porterhouse
"The King of All Steaks"
150 Days Grain-fed
Southern New South Wales

Black Angus Tomahawk 350 Per Kg
120 Days Grain-fed
Northern Queensland

ADD TO YOUR CUTS

Fried Free Range Hens Egg 6
Grilled Bay Scallops 18
Grilled King Prawn 18

DID YOU KNOW?
Cows have favourite friends and become *stressed* when they are separated.



All prices quoted in New Zealand are inclusive of 15% Service Charge and 15% Goods & Services Tax (GST).
Menu and subject to change without notice and daily.
Please highlight any specific food allergies or intolerances to our colleagues before ordering.
It is an offence to sell or serve Duty Free / cigarette duty free products in licensed premises.

THE MIGHTY BLACK ANGUS

It takes special land and special farmers to deliver special beef. A lush, temperate climate – with a combination of grass species and plenty of fresh, clean water – makes Australia one of the premium beef production regions in the world. These are the conditions that allow the prime British and European breeds, with their superior genetics, to reach their full potential.

Our premium Black Angus beef is sourced from the fertile Riverina region of Southern New South Wales, picturesque Gippsland region of Victoria, Southern Region of Adelaide and Gulf region of Queensland. The cattle are fed on high quality grain for a minimum period of 120 to 150 days to guarantee a very consistent product. Black Angus Beef is particularly noted for its distinctive natural marbling, flavour and tenderness. Chambers Bar & Grill premium selection of Black Angus beef is raised free from antibiotics, hormones, and growth stimulants where the beef specifications are MSA graded with a marbling score of 2 and 3.

HIMALAYAN SALT CABINET

Chambers Bar & Grill offers a selection of prime Black Angus meat cuts dry-aged in a custom designed Himalayan Salt Tile Dry-aging Cabinet. The premium cuts are hung and dry-aged from 14 to 28 days in this climate controlled cabinet where excess moisture is extracted from the meat giving it an intense depth of flavour while tenderizing it beautifully. So enjoy the dry aged Certified Australian Black Angus Beef exclusively at Chambers Bar & Grill.

DID YOU KNOW?
Cows spend the vast majority of their time lying down – about 10 to 12 hours each day.



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OUR SIGNATURE CUTS

Rib Eye is both flavourful and tender, coming from the lightly worked upper rib cage area. Its marbling of fat makes it very good for slow oven roasting and grilling.



Tomahawk Steak is named because of its resemblance to a tomahawk axe. It's a Bone-In Rib Steak with the entire rib bone intact. The long bone is french-trimmed, leaving an amazing presentation, curved like a gladiator's sica.



Skirt steak is a cut of beef steak from the plate. It is long, flat, and prized for its flavour rather than tenderness.

Strip steak is a cut of beef steaks from the short loin. It consists of a muscle that does little work, making the meat making the meat lean, tender and full-flavoured.



The Porterhouse is a larger version of the T-Bone because it is carved from the larger portion of the tenderloin. A Porterhouse is the "King of All Steaks"!

How it's DONE



RARE
Very red, cool center

MEDIUM RARE
Warm, red center

MEDIUM
Pink center

MEDIUM WELL
Slightly pink center

WELL DONE
Cooked thoroughly, no pink



CHAMBERS

MENU DESIGN

H: 45 inches
W: 12 inches
Frame thickness: 1 inch x 1 inch
Two adjustable holders as picture

