

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

WE OFFER YOU PRIME CUTS THAT ARE MINIMUM 120 DAYS GRAIN FED, NAMED BEST IN CLASS AND AWARDED A GOLD MEDAL SCORING A NEAR PERFECT RESULT OF 95 OUT OF A POSSIBLE 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 grm

1,400

RIB EYE

120 days grain fed 300 grm

1,750

HANGING TENDER

200 days grain fed 250 grm

1,100

TOMAHAWK

120 days grain fed 1,200 grm (RECOMMENDED FOR 2-4 PEOPLE SHARING)

4.200

LAMB CUTLETS

Australian free range 300 grm
1.600

All served with roasted garlic, watercress and vine tomato

YOUR CHOICE OF ONE SAUCE

- CREAMY MUSHROOM
- GREEN PEPPERCORN
 - RED WINE
- HOUSE MADE BBQ

SIDE DISHES

- PARIS MASH POTATO WITH TRUFFLE
- ROAST BABY POTATO, BACON, PARMESAN, ROSEMARY
 - SPINACH GRATIN
 - SAUTĒ BUTTON MUSHROOMS WITH GARLIC
 - FRESH STEAMED VEGETABLES WITH HERB BUTTER

 220

"NOTHING LIKE A GREAT BIG STEAK"

