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RICH & RARE

Rich & Rare offers premium fare without pretension. Open your collar, order a whiskey and settle in to enjoy succulent, dry aged steak and freshly caught seafood, nestled in the heart of Brisbane's vibrant West Village precinct.

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From the bountiful oceans and farms of Queensland to the acclaimed cattle paddocks of Japan, our Chefs have rounded up the finest produce to create this exceptional menu. For the perfect accompaniments, please don't hesitate to ask your waiter for recommendations of wines, whiskeys, and cocktails.

SNACKS

Artisan Sourdough <i>Bone marrow butter</i>	6pp	Burrata <i>Pink peppercorn oil, black flake salt</i>	22
Smoked Spiced Beef Savoury Tart <i>Dried beef</i>	12pp	Jamón Ibérico <i>EVOO</i>	18
R&R Mixed Nuts	8	Warm Mixed Marinated Olives and Peppers	12

OYSTERS

Natural (6) - <i>Lemon</i>	36
Mignonette (6) - <i>Champagne vinaigrette</i>	36
Cucumber Ice (6) - <i>Salmon roe, lemon balm, yuzu</i>	36
	half doz
Kilpatrick - <i>R&R Hot Sauce</i>	38 68

COLD SEAFOOD

Caviar - <i>30g Kaviari Oscietra</i>	180
<i>15 year sturgeon, subtle aroma of the sea. Long delicate hazelnut flavour. Served with blini, crème fraîche, egg, shallots.</i>	
Seafood Platter (Designed for two)	84
<i>Oysters (4), Scallops, Kingfish, Cured Salmon, Condiments</i>	

ENTRÉE

Woodfired Beets <i>Goat curd, hummus, black garlic purée</i>	24	Beef Carpaccio <i>Grass fed tenderloin, rocket, parmesan, truffle oil</i>	32
Steak Tartare <i>Yolk, horseradish, sesame crackers</i>	33	King Prawns <i>Chilli, butter, orange</i>	34
Raw Kingfish <i>Tomato water, finger lime, coastal herbs</i>	30	Seared Scallops <i>Caramelised cauliflower purée, jamón crumb</i>	30
Cured Salmon <i>Sunomono, sesame seed, pickled onion, green oil</i>	29	Woodfired Camembert <i>Roasted pistachio, pomegranate, caramelised onion, honey</i>	26
Beef Tataki <i>Wagyu Phoenix MB8+, ponzu</i>	35		

LARGE PLATES

Market Fish <i>Ask your waiter about our market fish</i>	MP	Whole Live Lobster <i>Lemon butter dressing, salmon roe</i>	MP
Lamb Rump 200g <i>Labneh, smoked eggplant purée, sumac</i>	46	Two complimentary sides of your choice	
Crab Pasta <i>Chilli, garlic, chives</i>	46	Truffle Mushroom Spaghetti <i>Mushroom ragu, porcini dust</i>	38

Kids menu available on request.

10% Weekend surcharge (20% on Public Holidays). Card payment surcharge applies.

Please advise wait staff of any dietary requirements or allergies. Needs are catered for to the best of our ability, but the decision to consume a meal is the responsibility of the diner. Nuts, seafood, shellfish, sesame seeds, wheat, flour, eggs, fungi & dairy products are all handled on these premises.

STEAK MENU

Personalise your culinary adventure. Cooked on our coal and wood fired grill, every steak on our menu is accompanied by a complimentary 'Classic Side' of your choice, and you can enhance your meal further by selecting one of our renowned sauces, add ons, or additional R&R sides.

FROM THE GRILL

200g Eye Fillet <i>AMH Pasture fed, grass fed, Central QLD</i>	52	650g Rib on the Bone MB3+ <i>270+ days grain fed, Black Onyx, fullblood Black Angus, Glen Innes, New England Tablelands, NSW</i>	120
400g Scotch Fillet MB4+ <i>150 + days grain fed, Riverina, fullblood Black Angus, Riverina Region, Southern NSW</i>	85	600g T-Bone MB4+ <i>120+ days grain fed, Riverina Angus, Riverina Region, Southern NSW</i>	99
600g Dry Aged Sirloin (On the Bone) MB3+ <i>120+ days grain fed, dry aged 30+ days, served carved, Purrawunda, West Toowoomba QLD</i>	110		

WAGYU

200g Wagyu Flank MB4+ <i>365+ days grain fed, Imperial Blossom, F4 Purebred Townsville, QLD</i>	54	200g Flat Iron Australian Wagyu MB9+ <i>365+ days grain fed, Mort & Co Master Selection, F4 Purebred, Grassdale Feedlot, Darling Downs, QLD</i>	90
250g Petit Tender MB8-9+ <i>356+ days grain fed, served carved, 2GR, F4 Purebread Wagyu, Hancock, NSW</i>	48	150g Eye Fillet A5 Japanese Wagyu MB12+ <i>650+ days grain fed, 100% full blood A5 Japanese Black Wagyu, Kagoshima, Japan</i>	150
400g Wagyu Scotch Fillet MB4+ <i>330 days grain fed, Westholme, Wagyu x Mitchell, F2, QLD</i>	82	150g Striploin A5 Japanese Wagyu MB12+ <i>650+ days grain fed, 100% full blood A5 Japanese Black Wagyu, Kagoshima, Japan</i>	115
300g Wagyu Sirloin MB5+ <i>365+ days grain fed, Imperial Blossom, F4 Purebred Townsville, QLD</i>	80	150g Rib Cap A5 Japanese Wagyu MB12+ <i>650+ days grain fed, 100% full blood A5 Japanese Black Wagyu, Kagoshima, Japan</i>	115
350g Rump Australian Wagyu MB8-9+ <i>365+ days grain fed, Mort & Co Master Selection, F4 Purebred, Grassdale Feedlot, Darling Downs, QLD</i>	62	Wagyu Tomahawk MB5+ <i>365+ days grain fed, Imperial Blossom, F4 Purebred, Townsville, QLD</i>	205/kg
250g Rump Cap Australian Wagyu MB9+ <i>365+ days grain fed, Mort & Co Master Selection, F4 Purebred, Grassdale Feedlot, Darling Downs, QLD</i>	85	<i>Served carved, with two complimentary classic sides of your choice (please allow 50mins cooking time)</i>	

SAUCES

Choose from our selection 6ea
Beef Jus, Chimichurri, Peppercorn, Mushroom, Bearnaise

ADD ONS

Fried Egg **5** Foie Gras **40** Moreton Bay Bug **28**
King Prawn **12** Whole Live Lobster **MP** Blue Cheese **10**

CLASSIC SIDES

Mixed Leaf Salad - <i>Manouri cheese, yuzu</i>	14
Iceberg Lettuce - <i>Lemon, shaved parmesan</i>	16
Kipfler Potatoes - <i>Gremolata, wagyu fat</i>	16
Green Beans - <i>Goat curd, chilli</i>	16

R&R SIDES

Mixed Tomatoes - <i>Basil, stracciatella</i>	18
Bone Marrow Mash - <i>Beef Jus</i>	18
Shoestring Fries - <i>Rosemary salt, aioli</i>	14
Truffle Mac & Cheese	18