

## Beef Australia's International Restaurant

Monday	<b>LUNCH</b> <i>Proudly sponsored by: Signature Beef</i>	<b>Vindex Tengker:</b> Indonesian "pot Au Veu" "beef Blade Rendang Glazed Eye of Rump, Agnoloti Short Ribs, Sautéed Greens and Asparagus <b>Massimo Mele:</b> Rump Cap Carpaccio, Truffled Egg & Rocket Slow Cooked Cheek, Charred Peppers & Caramelised Radicchio
	<b>DINNER</b> <i>Proudly sponsored by: Northern Co-operative Meat Company</i>	<b>Vindex Tengker:</b> Indonesian "pot Au Veu" "Veal leg Rendang Glazed Veal Tenderloin, Agnoloti Short Ribs, Sautéed Greens and Asparagus <b>Massimo Mele:</b> Vitello Tonnato - Veal with Tuna Veal saltimbocca - Veal, Sage & Prosciutto
Tuesday	<b>LUNCH</b> <i>Proudly sponsored by Condabri</i>	<b>Alistair McLeod:</b> Grilled Flat Iron, Pickled Walnut, Bone Marrow and Horseradish <b>Tarek Ibrahim:</b> Freekeh Risotto with Sous Vide Beef Cheeks Slow Roasted Brisket with Garbanzo and pine nuts
	<b>DINNER</b> <i>Proudly sponsored by AACo</i>	<b>Alistair McLeod:</b> Grilled Flat Iron, Pickled Walnut, and Horseradish <b>Tarek Ibrahim:</b> Freekeh Risotto with Sous Vide Beef Cheeks Slow Roasted Brisket with Garbanzo and pine nuts
Wednesday	<b>LUNCH</b> <i>Proudly sponsored by Cape Grim</i>	<b>Eric Low:</b> Sous Vide Short Rib, Blue Ginger Dipping Sauce, Tomato Onion Salsa <b>Xu long-</b> Chinese Style Roast Beef 3 <sup>rd</sup> dish tbc
	<b>DINNER</b> <i>Proudly sponsored by Nolan Meats</i>	<b>Sam Burke:</b> Char Grilled Flat Iron & Haloumi Salad, Beef Fat Root Vegetables <b>Vindex Tengker:</b> Brisket and Potato Chop with "Semur" Cinnamon Soya Sauce "Rawon" Black Nut Glazed Short Ribs, salted Duck Egg Terrine
Thursday	<b>LUNCH</b> <i>Proudly sponsored by MDH</i>	<b>Tarek Ibrahim:</b> Grilled Flank with Beetroot Dip and Rock Salad Grilled Oyster Blade, Roasted Carrot & Muhammara <b>Ben O'Donoghue:</b> Brisket Pierogis and 2 sauce Smoked & Bbq Picanha erve mate Béarnaise, Charred onion Puree, Farofa
	<b>DINNER</b> <i>Proudly sponsored by Kilcoy Pastoral Company</i>	<b>Tarek Ibrahim:</b> Grilled Flank with Beetroot Dip and Rock Salad Grilled Oyster Blade, Roasted Carrot & Muhammara <b>Ben O'Donoghue:</b> Brisket Pierogis and 2 sauce Smoked & Bbq Picanha erve mate Béarnaise, Charred onion Puree, Farofa



<b>Friday</b>	<p><b>LUNCH</b> <i>Proudly sponsored by Stanbroke</i></p>	<p><b>Alvin Leung:</b> Boiled Beef Tongue, Sichuan green peppercorn Sauce, Oyster, Crispy oxtail Short Rib Bak Kuh Teh, Mole, Compressed Watermelon <b>Matt Golinski:</b> Hickory Smoked Skirt, Beets, Parsnip, Horseradish and Orange Gremolata Olorosso Braised Brisket, Escabeche Eggplant, Roasted Manzanillo Olives</p>
	<p><b>DINNER</b> <i>Proudly sponsored Certified Angus Group</i></p>	<p><b>Alvin Leung:</b> Boiled Beef Tongue, Sichuan green peppercorn Sauce, Oyster, Crispy oxtail Short Rib Bak Kuh Teh, Mole, Compressed Watermelon <b>Matt Golinski:</b> Hickory Smoked Skirt, Beets, Parsnip, Horseradish and Orange Gremolata Olorosso Braised Brisket, Escabeche Eggplant, Roasted Manzanillo Olives</p>