

the  
**RARE**  
tour



FOUR HANDS DINNER

APRIL 29 | APRIL 30 | MAY 1

\$240 PER PERSON  
SIX-COURSE SHARING MENU



BREAD COURSE



**Helt mörghen "The Flintstone" med ölkokt lök & bacon**  
**Marrow of ox "The Flintstone" with beer-braised onions & bacon**



**Grillat bröd med cowboismör**  
Grilled bread with cowboy butter

SECOND COURSE



**Sotad bläckfisk med Nashville sås och potatisaioli**  
**Charred octopus with Nashville sauce and potato aioli**

THIRD COURSE



**Carpaccio på hängmörad nötkött med lagrad balsamvinäger och parmesan**  
**Carpaccio of dry-aged beef with aged balsamic vinegar and parmesan**

**Tomatsallad med bloody mary-dressing och silverlök**  
Tomato salad with bloody mary dressing and silver onion

BITE COURSE



**Smörig hummer mac krokett**  
**Buttered lobster mac croquette**

## THE MAIN EVENT



**AG's "Grand Cru" talgmörad Stone Axe Wagyu Rib Eye 9+ | Vic & NSW**  
**AG's "Grand Cru" tallow-aged Stone Axe Wagyu Rib Eye 9+ | Vic & NSW**

Get ready for the pinnacle of Australian Wagyu.

Stone Axe Full-Blood Wagyu Rib Eye 9+ is dry-aged bone-in for 21 days before being wrapped in roasted beef fat by the experts at Vic's Meat alongside AG's meat master Martin Kjäll and Meatmaiden.

Left to mature for another eight weeks before the grand unveiling.

*served with*



**Talgbéarnaise**  
Beef-fat béarnaise



**Rökt Potatis med picklad senapsdressing**  
Smoked potatoes with pickled mustard dressing



**Krispsallad med citronette, parmesan och svartpeppar**  
Frillice lettuce with preserved lemon, aged parmesan and black pepper

## SIXTH COURSE



**Kladdkaka med lättvispad grädde**  
Chocolate mud cake with whipped cream