

petermen

Dry Aged Steak Night

“Celebrating the magnificence of Tuna”

June 27, 2024

\$295pp



Chef Josh Niland and Heidi Walker of Walkers Seafood will join forces for one night at Petermen to showcase and celebrate Dry-Aged Tuna, with all fish caught by the Walker family in Queensland, in a one-night tasting.

Big Eye Tuna dry-aged on the bone for over one month will be served alongside 28-day dry-aged Yellowfin, 7-day Albacore, and 7-day Big Eye Tuna Skirt. The tasting of these incredible fish will be served with all the trimmings.

petermen

“I want to show not only the diversity and quality of these phenomenal tuna but also the limitless potential of one single fish that goes way beyond the tuna steaks of the past. I’m excited to showcase the aged-on-the-bone Big Eye Tuna and various cuts from both Yellowfin and Albacore throughout the menu. I’m so excited to be hosting this event with Heidi; it’s something we have wanted to do for quite a while.”

In conversation with Heidi, Josh will explain each dish and the purpose of his fin-to-tail cooking and dry-ageing process, uncovering this revolutionary technique.

While winter is always the peak time for Tuna, it also brings us the glorious Manjimup Black Truffle, which will be featured across the menu, ensuring a night at its seasonal best.”



Image by Rob Palmer for Fish Butchery Book by Hardie Grant & Josh Niland

The Details

The event will take place at Petermen, 66 Chandos Street, St Leonards, on June 27.

The evening commences at 6 pm with champagne. Once seated, a selection of canapes will be served, followed by a steak-tasting with all sides. Dessert, too, will showcase elements of tuna in an example of Josh’s whole fish cooking method. Wines will be available to purchase a la carte or a pairing which has been created by the Petermen wine team, especially for the evening.

petermen



Champagne On Arrival

Pierre Gimmonnet 'Cuvée Cuis' 1er Cru Blanc de Blanc NV, Epernay, Champagne

To Start

Raw Albacore & Fermented Rice Blini

Tathra Rock Oyster & Yellowfin Tuna Merguez

Big Eye Tuna Salami, C2 Raw Milk Cheese & Pickles

Smoked Big Eye Tuna Loukániko Sausage Roll

Yellowfin Tuna Head & Manjimup Truffle Dashi

The Steaks

38 Day Dry Aged Big Eye Tuna Rib Eye

25 Day Dry Aged Yellowfin Tuna Fillet Steak

7 Day Dry Aged Albacore Tuna in Swordfish Belly Bacon

7 Day Dry Aged Big Eye Tuna Skirt

All steaks served with Bearnaise Sauce, Chimichurri, Mustard & Yellowfin Tuna Pepper Sauce

The Sides

Manjimup Truffled Celeriac Gratin

Salt & Pepperberry Brussel Sprouts

Salt & Vinegar Onion Rings

Salad of Green Leaves, Flowers, Herbs & Shallot Dressing

To Dessert

Yellowfin Tuna Bone Tiramisu

Coffee, Caramel & Valrhona Dulcey

To Finish

Manjimup Truffle Madeleine

*A credit card surcharge of up to 1.3% will be applied to card transactions.
10% discretionary service charge is applied to all tables as a gratuity paid directly to our staff*