

petermen

27th June 2024

Dry Aged Steak Night at Petermen celebrating the magnificence of Tuna

"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. This terrific tuber will be sprinkled across a multitude of dishes (even dessert), ensuring a night at its seasonal best.

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

295pp

*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*