



BURGERS, RIBS & STEAKS

**Inspired by paddock to plate,
Meat District Co. brings the ultimate dining experience to Sydney.**

Let the addiction begin with a premium assortment of prime Australian meat recalling a time when beef came from a farm and not a factory - when '100% beef' was actually from a cow. Meat District Co. works in partnership with some of Australia's most sustainable producers delivering experiences & dishes that tick all the boxes when it comes to quality & taste, leaving you wanting more each & everytime - an ADDICTION waiting to be savoured.



[f](#) /meatdistrictco.ksw [@meatdistrictcosy](#) dine@meatdistrictco.com.au | 02-9299-9762

www.meatdistrictco.com.au

STARTERS & SIDES

Fries (v) W. rosemary salt _____	10
Onion rings (v) Crispy battered onion rings w. garlic aioli _____	12
Truffle mash (gf) (v) _____	10
Truffle fries (v) Truffle salt, truffle parmesan & garlic aioli _____	10.5
Sweet potato chips (v) Served w. garlic aioli _____	13
Chicken wings 6 chicken wings basted in our famous MDC basting sauce _____	15.5
Roasted bone marrow Garlic, parsley, mustard seeds & chilli served w. olive bread _____	15
Cured meat platter A selection of premium cured meats (mortadella, prosciutto, _____ bresaola & salami), grapes & skordalia served w. olive bread, lavosh & grisini _____ (2p) 24 (4p) 40	
Sweet summer corn (v) (gf) Sweet summer corn w. chilli, lime & truffle parmesan _____	11
Steamed broccolini (v) (gf) _____	12

* Please advise of all dietary requirements

* Sunday & public holidays - 10% surcharge on total bill

* One bill per table



SALADS

Grilled watermelon salad (gf) (v) _____	17
Compressed grilled watermelon w. sumac, goats cheese, hazelnut & rocket finished w. a drizzle of balsamic glaze & olive oil	
Baked pumpkin salad (gf) (v) _____	22
Baked pumpkin, rocket, chickpeas, mixed quinoa, red onion, fetta cheese, roasted walnuts & lemon dressing	
Chicken quinoa salad (gf) _____	23
Grilled chicken breast, mixed quinoa, rocket, carrot ribbons, almond flakes, fetta & lemon dressing	
Grilled Moroccan lamb salad _____	24
Grilled Moroccan lamb w. roasted pumpkin, couscous, beetroot, baby spinach, walnuts, goats cheese & lemon dressing	
Rocket salad (gf) (v) _____	17
Fresh rocket salad w. parmesan, pine nuts, balsamic glaze & lemon dressing	
Greek salad (gf) (v) _____	19
Cucumber, cherry tomato, fetta cheese, mixed olives, capsicum, onion, dried oregano, balsamic glaze & olive oil	
Add grilled chicken to any salad _____	7.5

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BURGERS OF THE WORLD

Add chips or a garden salad for an extra \$5

-  **Portuguese spicy chicken burger** _____ 19
Marinated chicken, sliced tomato, iceberg lettuce, sliced cheese, caramelised onion & sweet chilli mayo
-  **Australian crocodile burger** _____ 22
Chargrilled crocodile w. sliced zucchini, iceberg lettuce & mango chutney served in a green avocado bun
-  **American burger** _____ 22
MDC grass-fed beef patty, shaved ham, sautéed mushrooms, dijon mustard, mayonnaise & American cheese
-  **Mexican burger** _____ 20
MDC grass-fed beef patty w. Mexican salsa, guacamole, sliced jalapeno, iceberg lettuce & sliced tomato.
Served w. a side of corn chips, guacamole and sour cream

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BURGERS

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Old faithful burger	19
MDC grass-fed beef patty w. iceberg lettuce, tomato, caramelised onions, pickles & house sauce	
Crumbed chicken burger	19
Crispy chicken w. rocket, tasty sliced cheese, caramelised onions, garlic aioli & sautéed mushrooms	
Cheese burger	20
MDC grass-fed beef patty w. bacon, aged cheddar, caramelised onions, iceberg lettuce, tomato, pickles & house sauce	
Surf & turf burger	23
MDC grass-fed beef patty w. marinated chilli crab prawns, iceberg lettuce, tomato & garlic aioli	
Brie burger	19
MDC grass-fed beef patty w. double cream brie, cranberry sauce, radish, rocket & mayonnaise	
Grilled swordfish burger	23
Chargrilled swordfish served w. fresh tomato, iceberg lettuce, tartare sauce & fresh red Spanish onion	
Sliders flight	24
3 mini burgers: an old faithful, crumbed chicken & lamb pull.	
Sweet potato burger (v) (vg)	29
Vegan bun, spiced sweet potato patty, iceberg lettuce, tomato, avocado & tomato chutney	
Vegan burger (v) (vg)	28
Vegan bun, beyond burger patty, iceberg lettuce, tomato, pickled cucumber & vegan aioli	

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THE DOGS

Add chips or a garden salad for an extra \$5

Classic dog _____ 18
Pure beef hot dog with caramelised onions, mustard, pickles & ketchup in a baked roll

Street dog _____ 20
Pure beef hot dog with bacon, caramelised onions, avocado, cheddar cheese, spicy ketchup mayo in a baked roll

THE PULLS

Add chips or a garden salad for an extra \$5

Slow roasted beef _____ 21
Shredded brisket basted in our 5 spice sauce served w. fresh tomato, mushrooms, caramelised onions & rocket in Tuscan bread

Slow roasted pork _____ 22
Spiced & roasted pork shoulder, coleslaw & apple jam in Tuscan bread

Slow roasted lamb _____ 23
Spiced & roasted lamb shoulder, cucumber, iceberg lettuce, bbq sauce in Tuscan bread

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FROM THE GRILL

All steaks are served w. a choice of sauce on the side.
Choose from creamy red wine chilli, creamy garlic, creamy mushroom or red wine jus.

240g Kangaroo (gf) _____	35
Chargrilled served rare w. truffle mash potato & Jack Daniels sauce	
250g Medallion _____	35
The premium cut and the most tender of steaks. Served w. your choice of chips or side salad	
250g Sirloin _____	36
One of the tastiest and genuine cuts of beef. Cape Grim sirloin served w. your choice of chips or side salad	
350g Rib eye on the bone _____	48
Grainge Silver grain fed Angus beef served w. your choice of chips or side salad	
Pan seared barramundi (gf) _____	38
Tender barramundi served w. mash potato, roasted capsicum & zucchini w. rocket & balsamic glaze	

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THE HOOK

Served with your choice of
chips or garden salad

Lamb hook	_____	39
Rosemary & garlic marinated lamb rump skewer with capsicum, onion & corn. Served w. a creamy garlic sauce		
Chicken hook	_____	36
Free-range chicken breast & thigh skewer with capsicum, onion & corn. Served w. red wine chilli sauce.		

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RIBS & COMBOS

Served in two sizes w. your choice of chips or a side salad

BEEF RIBS - Half rack 37 | Full rack 50

PORK RIBS - Half rack 42 | Full rack 55

Burger & rib combo	44
Old faithful or grilled chicken burger and 1/2 rack of beef ribs. Served w. your choice of chips or salad	
Ribs & wings combo	46
1/2 rack of pork ribs w. 6 chicken wings. Served w. your choice of chips or salad	
Ribs & ribs combo	59
1/2 a rack of pork ribs & 1/2 rack of beef ribs. Served w. your choice of chips or salad	
Ribs & sirloin combo	59
Our sirloin fillet and 1/2 rack of pork ribs. Served w. your choice of sauce (creamy red wine chilli, creamy garlic, creamy mushroom or red wine jus) & chips or salad	
Rib eye & bone marrow	52
Our cape grim succulent rib eye on the bone, roasted bone marrow served w. olive bread, chips or salad & your choice of sauce (creamy red wine chilli, creamy garlic, creamy mushroom or red wine jus)	
MDC platter	150
A full rack of pork and beef ribs, sirloin fillet, and your choice of old faithful burger or chicken burger. Served w. side salad, chips & your choice of sauce (creamy red wine chilli, creamy garlic, creamy mushroom or red wine jus)	

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COCKTAIL MAKING CLASSES

Try a fun cocktail making class with us! Ideal for fun team building exercises, social gatherings or even a hens nights!

Learn how to create the perfect cocktail in this hands-on workshop at Meat District Co. You will be guided by our top mixologist as you craft innovative, new cocktails and discover your inner bartender.

You'll shake, mix, and muddle your favourite cocktails, not forgetting the most important part - tasting them!

WHISKY TASTING MASTERCLASS

Meat District Co. is the home of whisky experiences in Sydney!

We want everyone to see whisky the way we do and the best way to do this is to bring whisky to you all. Join in a fun & interactive masterclass perfect for any occasion.

Enquire today!

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