



PLATEFUL PERTH EXCLUSIVE

THE TOMAHAWK MASTERCLASS AT ASCUA

A chef-led experience centred around one of Australia's most exceptional cuts; the 40-day dry-aged Stirling Ranges tomahawk.

WHAT YOU'LL EXPERIENCE

THE CUT

An introduction to 40-day dry-aged Stirling Ranges beef: what defines it, how ageing transforms flavour and texture, and what to look for when selecting a tomahawk.

THE CRAFT

Explore the fundamentals that separate a good steak from an exceptional one. Heat, timing, salt, and intuition.

THE SENSES

Learn to recognise the cues chefs rely on, from sound and aroma to touch and visual readiness.

THE FINISH

Explore the final stage of the cooking process and why it matters. Learn how resting preserves juiciness, how carving impacts texture, and how thoughtful presentation enhances the overall dining experience.

WHAT'S INCLUDED

- 40-day dry-aged Stirling Ranges beef tomahawk
- Chef-led masterclass at the grill
- A glass of paired wine
- AscuA apron to take home
- AscuA's signature trio of finishing salts
- A shared moment at AscuA's chef's table to enjoy your tomahawk with signature accompaniments

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[ASCUA.COM.AU](https://ascua.com.au)