

Australia's Steak Sauce Favourites: Herby Chimichurri Reigns on Top

- A new study by The Meat & Wine Co crowns chimichurri as Australia's favourite steak sauce, commanding 84,000 monthly Google searches. Nearly three times more than the classic mushroom sauce.
- The findings also unveil ribeye as the most popular steak cut, searched for 84,500 times on average a month.
- The Meat & Wine Co's Executive Chef and culinary expert, Chef Soo Young Kim, shares a chimichurri recipe that home cooks can easily recreate.

Forget peppercorn or mushroom sauce. Australia's ultimate steak sauce of choice has been crowned, and the result is surprising: chimichurri is the national favourite with 84,000 average monthly searches.

The new study from one of Australia's leading steakhouses, [The Meat & Wine Co](#), has revealed the most coveted sauces and steak cuts among Australians by analysing monthly Google search volume of relevant sauces and steak cut terms nationally.

Chef Soo Young Kim, Executive Chef and Culinary Expert from TheMeatandWineCo.com, says, *"The findings are a telling reflection of how Australian food culture has evolved. A decade ago, chimichurri was considered a specialty sauce. Now it's been named as a national favourite, and that tells you everything about where diners are at now. They're more confident, more adventurous on the flavour profile they want to experience, and partner a great steak with."*

REVEALED: Australia's Top 10 Steak Sauce Favourites

Rank	Steak sauces	Avg. monthly Google searches
1	Chimichurri	84,000
2	Mushroom	32,900
3	Peppercorn / Au Poivre	16,680
4	Salsa Verde	15,220
5=	Diane	14,800
5=	Teriyaki	14,800
5=	Bearnaise	14,800
5=	Pesto	14,800
9	Mustard	12,330
10	Aioli / Garlic Mayo	12,300

**= symbol means joint in ranking.*

The number one-ranked chimichurri commands 23.5% of steak sauce searches nationwide, reaching 84,000 on a monthly average, the highest among other sauces by a large margin.

The classic mushroom sauce comes in second place (32,900 avg. monthly searches), while Peppercorn sits as the third most popular (16,680 avg. monthly searches).

Diane, and Bearnaise, other beloved steak sauce staples, are also among the top favourites, but none came close to chimichurri's commanding lead among the Aussies.

What steak cuts are Australians reaching for the most?

Rank	Steak cuts	Avg. monthly Google searches
1	Ribeye	84,520
2	Sirloin	45,670
3	Eye Fillet	41,500
4	Tomahawk	36,150
5	Lamb Chops	35,000
6	Rump	27,290
7	Lamb Cutlets / Rack	26,200
8	Skirt / Flank / Hanger / Bavette	25,760
9	Wagyu	23,240
10	T-bone	19,570

The study also looked into the country's preferred steak cuts. Ribeye, a richly marbled cut known for deep flavours and tenderness, dominates with 84,520 average monthly searches. This is nearly twice the search volume of sirloin (45,670 avg. monthly searches), a leaner cut prized for its firm texture and clean, beefy flavour.

Eye fillet (41,500 avg. monthly searches) follows closely, while the showstopping tomahawk holds fourth place at 36,150 average monthly searches, proof that Australians have fully embraced the theatre and flavours of big bone-in cuts.

The Meat & Wine Co's Chef Soo Young Kim shares a classic chimichurri recipe to recreate at home:

Chef Kim says, "Chimichurri, being Australia's favourite sauce, is not a huge surprise to us; it is a wonderful steak sauce, bursting with flavour. It's fresh, punchy, and herbaceous, lifting the flavour profile of a great steak rather than masking it. And the best part is, it only takes about five minutes to make from scratch."

"The secret is in the quality of your ingredients and the balance of acid. Use good red wine vinegar, fresh parsley, freshly minced garlic, and don't be shy with the chilli. Rest it for at least 20 minutes before serving, that's when the flavours really come together."

Ingredients:

- 1 large bunch flat-leaf parsley, finely chopped (approx. 1 cup, packed)
- 4 cloves garlic, finely minced
- 1 small red chilli, deseeded and finely chopped (adjust to taste)
- 1 teaspoon dried oregano
- 3 tablespoons red wine vinegar
- 5 tablespoons extra-virgin olive oil
- Salt and cracked black pepper, to taste

Method:

1. Finely chop the parsley by hand; avoid blending, as it makes the sauce too smooth and loses its texture.
2. Combine parsley, garlic, chilli, and oregano in a bowl and mix well.
3. Add red wine vinegar and stir to combine. Season generously with salt and pepper.
4. Slowly drizzle in the olive oil, stirring as you go, until the sauce comes together. It should be thick enough to spoon, not pour.
5. Set aside to rest for at least 20 minutes before serving, allowing the flavours to develop fully.
6. Spoon generously over your favourite steak and serve immediately.

–ENDS–

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Note to editors:

We hope this information was useful. If you plan to feature the data and insights, we kindly ask that you add a linked credit to The Meat & Wine Co's website:

<https://themeatandwineco.com/blog/chimichurri-crowned-australias-favourite-steak-sauce/>

Images: [Chef Kim images available here.](#)

Methodology

This study draws on two complementary data sources to identify Australia's sauce and steak cut preferences. Sales data was sourced directly from The Meat & Wine Co's venues across NSW, VIC, WA, SA, and ACT, covering calendar years 2024 and 2025. Search volume data was pulled from Google Keyword Planner, analysing approximately 80 keywords across 30 sauce families and approximately 150 keywords for 26 steak cut families over a rolling 12-month period (April 2025 to March 2026). To ensure fair comparison across venues with different opening dates, sales figures are expressed as units sold per store per trading day rather than raw totals.

Search rankings are based on the share of search within each state, allowing equal comparison across markets of different sizes. Generic terms such as "steak sauce" were excluded from family rankings, and multi-purpose condiments (Teriyaki, Pesto) are flagged where included. States not covered by The Meat & Wine Co venues, Queensland, the Northern Territory, and Tasmania, are represented through search data alone, ensuring full national coverage. Rankings in smaller markets such as NT, ACT, and Tasmania are noted as less statistically reliable due to lower absolute search volumes. Search volume data was collected between April and May 2026, with steak cuts collected a few weeks after the sauces, and is accurate as of then, but subject to change.

*Please note: The study measures what Australians search for nationally, and not what they would order at The Meat & Wine Co. The sauce seed list was compiled by combining general desk research on broad steak sauce terms Australians search for, and The Meat & Wine Co's current and seasonal sauce offerings (2024-25) across their venues. Not all the sauces analysed in the study are available on the Meat & Wine Co menu. [Full datasheet here.](#)

About The Meat & Wine Co

The Meat & Wine Co is an African-inspired premium steakhouse that brings together a combination of an elevated steak program of premium meats, curated world-class wines, and commitment to the latest food trends, within an opulent and contemporary design aesthetic energised by African cultural heritage. The delicately composed orchestra of food, wine & design with a confident, yet personable service, offers guests an all-encompassing premium dining experience in locations across Sydney, Melbourne, Perth, Adelaide, and Canberra.

About Head Chef Soo Young Kim

Chef Soo Young Kim is the Head Chef and Food Manager for The Meat & Wine Co brand. A classically trained graduate of the prestigious Le Cordon Bleu Culinary Arts Institute, Chef Kim has spent nearly two decades mastering both the culinary arts and operational expertise.

Chef Kim joined The Meat & Wine Co in May 2007, and after climbing the ranks from Senior Chef de Partie to Head Chef at premier venues like *The Meat & Wine Co Circular Quay*, he progressed into executive leadership roles within the company. As a former BOH Training Manager and now Head Chef and Food Manager, Chef Kim has spearheaded the successful opening of new Meat & Wine Co venues across Australia. Today, he oversees all food innovation, menu development and kitchen operations internationally for The Meat & Wine Co.

