

STEERSONS  
STEAKHOUSE

---

DINING



# STEERSONS

STEAKHOUSE

## Champagne & Sparkling Wine - 125ml Glass

NV Carpene Malvolti Prosecco	Veneto	Italy	15
NV Perrier-Jouet Grand Brut	Epernay	France	24

## White Wine - 150ml Glass

2013 Grant Burge Frizzante Moscato	Barossa Valley	SA	10
2014 Polin & Polin Verdelho	Hunter Valley	NSW	10
2014 Ra Nui Sauvignon Blanc	Marlborough	NZ	12
2011 Polin & Polin Chardonnay	Hunter Valley	NSW	12
2015 Grant Burge Thorn Riesling	Eden Valley	SA	12
2012 Kaesler Old Vine Semillon	Barossa Valley	SA	13
2014 Misha's Dress Circle Pinot Gris	Central Otago	NZ	14

## Rose Wine - 150ml Glass

2014 Tuesner 'Salsa' Rosé	Barossa Valley	SA	10
---------------------------	----------------	----	----

## Red Wine - 150ml Glass

2012 Di Giorgio Family Cabernet Sauvignon	Coonawarra	SA	12
2013 Round Two Merlot	Barossa Valley	SA	12
2013 Rufus Stone Shiraz	Heathcote	VIC	13
2013 Casarena Estate Malbec	Mendoza	Argentina	14
2012 Abels Tempest Pinot Noir	Hobart	TAS	14
2012 Barossa Valley Estate Cabernet Sauvignon	Barossa Valley	SA	15
2013 Kaesler Avignon Grenach Mourvedre	Barossa Valley	SA	18
2013 Glaetzer Bishop Shiraz	Barossa Valley	SA	19
2012 Rockford Rod & Spur Shiraz Cabernet	Barossa Valley	SA	22

## Beer

Cascade Premium Light	375ml	7	Peroni Leggera Low Carb	Italy	330ml	8
James Boags Premium Lager	375ml	9	Peroni Nastro Azzurro	Italy	330ml	9.90
Dad & Dave No2 IPA	375ml	9	Corona	Mexico	330ml	9.50
Lord Nelson 3 Sheets	330ml	9	Asahi	Japan	330ml	9.90
Crown Lager	375ml	9				
Monteith's Black Ale	330ml	9				
Little Creatures Pale Ale	330ml	10				
Little Creatures Pipsqueak Cider	330ml	10				
Feral Hop Hog IPA	330ml	12				

## Draught Beer

Coopers Pale Ale	SA	330ml	9
Kronenbourg 1664	France	330ml	9
Sapporo Premium	Japan	330ml	9

## Beer of the Month

Ask your waiter about our featured Beer/Cider of the Month



# STEERSONS

STEAKHOUSE

## Small Dishes

Freshly Baked Damper with salted butter	5.90
Mixed Marinated Olives	7.90
Pork Scratchings with cider apple chutney	9.50
Pan-Fried Chorizo with mint & basil in a hot pan	11.90

## Sydney Rock Oysters

Oysters grow naturally on the rocks of estuaries along the Eastern Australian coastline, from Wingan Inlet in eastern VIC to Moreton Bay in QLD. These native oysters are known as Sydney Rock Oysters.

Natural	3.70 each	1/2 DOZ	20.90	DOZ	39.90
Kilpatrick	3.90 each	1/2 DOZ	21.90	DOZ	41.90

## Entrée

Pear & Witlof Salad with walnuts & blue cheese dressing	17.90
Salt & Pepper Calamari with lemon aioli	18.90
Garlic Tiger Prawns served in a hot pan with smoked chilli butter	19.90
Crispy Pork Belly with cauliflower cream & rhubarb compote	19.90
Confit Duck Leg Rilette with cognac & pink peppercorn jelly, apple & pear relish, sour dough toast	21.90
Seared Scallops with saffron sabayon, pickled daikon & tapioca crisps	22.90
Alaskan King Crab Salad with wild rice, coconut & coriander dressing	22.90

## Cooking Temperatures

### BLUE

Sealed on the outside while steak is at room temperature.  
Completely red throughout.  
Suggested cut: Eye Fillet

### RARE

Cooked for approximately two minutes on each side.  
Meat is warm throughout, still very bloody.  
Suggested cut: Eye Fillet & Sirloin

### MEDIUM RARE

Center is very pink, slightly brown toward the exterior portion. Completely heated throughout  
Suggested cut: Sirloin, T-Bone & Rump

### MEDIUM

Thin line of pink running through the center surrounded by grayish-brown that darkens toward the exterior.  
Suggested cut: T-Bone, Rump, Rib Eye

### MEDIUM WELL

It has a golden-brown exterior and grayish-brown interior, slightly pink in the center.  
Suggested cut: Rib Eye, T-Bone

### WELL DONE

Very firm with little juice, grey throughout.  
Suggested cut: Any steak on a bone or high fat content



# STEERSONS

STEAKHOUSE

## Mains

Market Fish of the Day	market price
Corn Fed Chicken Breast with carrot puree & summer bean salad	29.90
'Jerk Style' Kangaroo Loin with sweet potato, spinach, hot 'n' sour pineapple salsa	33.90
Pan Roasted Amelia Park Lamb rump with pearl couscous, tomato compote & sauteed kale	36.90
Beef Wellington with white onion puree & broccolini	45.90

## Riverina Pasture Fed Beef, NSW

Petite Fillet YG	160g	34.90
Petite Sirloin YG	200g	32.90
Eye of Fillet YG	200g	43.90
Fillet Mignon YG with bacon & garlic butter	200g	44.90

## Hereford True Pasture Fed Beef, NSW

Hereford NY Cut Sirloin	350g	42.90
Hereford Rib on Bone	475g	59.90

## O'Connor Pasture Fed Beef, Gippsland VIC

Mid Rib-Eye Ox Steer	300g	38.90
Mid Rib-Eye Ox Steer Surf 'n' Turf with béarnaise sauce	300g	44.90

## Havericks Dry Aged Beef (Dry Aged for 6-8 weeks), NSW

Riverine Sirloin on the Bone (MBS 2+) 150 Day Grain Fed	400g	49.90
---	------	-------

## Nolans Private Selection, Gympie QLD

T-Bone Tender-stretched (MSA) 90 Day Grain Fed	500g	44.90
Kilo T-Bone Tender-stretched (MSA) 90 Day Grain Fed	1000g	69.90

## Certified Australian Angus Beef (CAAB), NSW

Angus Rump 150 Day Grain Fed	300g	29.90
Angus Rib-Eye 150 Day Grain Fed	350g	48.90
Angus Fillet 150 Day Grain Fed	200g	49.90

## Rangers Valley Wagyu, NSW

Wagyu Rib-Eye (MBS 6+) 400 Day Grain Fed	300g	79.90
--	------	-------

## Surf 'n' Turf Extra 9.90

Roasted Tiger Prawns with Béarnaise

## Side Salads

Garden Salad	8.90
Caprese Salad with heirloom tomatoes mozzarella & basil	10.90
Wild Rocket Salad, honey roast beetroot & goats cheese crumble	9.90
Iceberg Salad with radish, watercress & champagne dressing	10.90

## Accompaniments

Chips with rosemary salt	7.90
Beer Battered Onion Rings	7.90
Sauteed Garlic Mushrooms	9.90
Peas & Bacon	9.90
Steamed Green Beans & broccolini with toasted almonds	10.90

## Steak Extras

Blue Cheese Butter	2.90
Confit Garlic & Thyme Butter	2.90
Béarnaise Sauce	3.30
Green Peppercorn Sauce	3.30
Mushroom Sauce	3.30

## Steaks are served

with red wine jus & your choice of chips, baked potato or mash



# STEERSONS

STEAKHOUSE

## Desserts

Dark Chocolate Crème Brulee with cherry compote & candied pecans <i>Perfectly complemented by the Pedro Ximenez sherry (glass 9)</i>	14.90
Pineapple Mousse with lemongrass, ladyfingers & mango sorbet <i>Perfectly complemented by the Grant Burge Moscato Frizzante (glass 10)</i>	14.90
Blueberry Cheesecake with maple cream & meringue <i>Perfectly complemented by Galway Pipe Tawny Port (glass 9.50)</i>	14.90
Caramel Panna Cotta with salted caramel popcorn & coffee glaze <i>Perfectly complemented by the Licor 43 (glass 8.5)</i>	14.90
Liqueur Affogato: Espresso with vanilla bean ice-cream & Frangelico	15.90

## Mövenpick Ice-Creams & Sorbets

**Enjoy a selection of Swiss Ice-Creams & Sorbet (three scoops per serve)** 13.90

Swiss Chocolate  
Caramel  
Vanilla  
Raspberry Sorbet  
Mango Sorbet

## Cheese

Selection of Three Cheese served with lavosh, apple & quince paste 29.90

### Maffra Cheddar – Gippsland, Victoria – Hard – Cows Milk

Traditional hand-made cheddar, made over spring & summer & aged for 12 months; it has a beautiful creamy texture with a crumbly body.

### Gorgonzola Dolce - Lombardy, Italy - Blue Cheese – Cows Milk

Moist, creamy blue cheese from Lombardy Italy. The blue mould is formed by piercing the cheese with copper to create air passages.

### Trinity Cellars Triple Cream Brie - Adelaide Hills, Australia - White Mould Cheese – Cows Milk

Velvety white rind with creamy interior that slides across the palate with a perfect balance of salt & buttery mouth feel, subtle lingering flavours with an earthy aroma.



# STEERSONS

STEAKHOUSE

## Pasture (Grass) Fed Beef

Pasture (Grass) Fed Beef is definitely the healthy option. It has four times more Vitamin E than Grain Fed Beef. It is marbled with high levels of Omega 3 fats (good fats) as opposed to the high levels of saturated fats found in other meats. Pasture Fed Beef also has high levels of the nutrient CLA (Conjugated Linoleic Acid) that lowers the risk of getting cancer.

## O'Connor Beef - Gippsland, VIC

Located in Gippsland Victoria, O'Connor has a reputation for quality beef. We use the O'Connor yellow, which is a quality pasture fed product, that has been aged longer, for a more complex flavour.

## Havericks Dry Aged Beef

Our dry-aged beef is stored in a cooler, where a balance of time, temperature, air circulation and humidity slowly develop the flavour and tenderness of the beef. A crust forms on the outside of the loin and is trimmed away, leaving a buttery taste and nutty aroma.

## Riverina Pasture Fed Beef, NSW

Working with Teys Foods Australia in Wagga Wagga, the cattle are raised on nutritionally balanced high energy feeds, resulting in an export quality product graded from the top 1% of Australian Beef.

## Certified Australian Angus Beef (CAAB)

CAAB is an initiative of the Angus Society of Australia, out-performing other breeds in its excellent marbling scores that result in perfect tenderness, texture, colour and taste.

## Nolans Private Selection - Gympie S.E. QLD

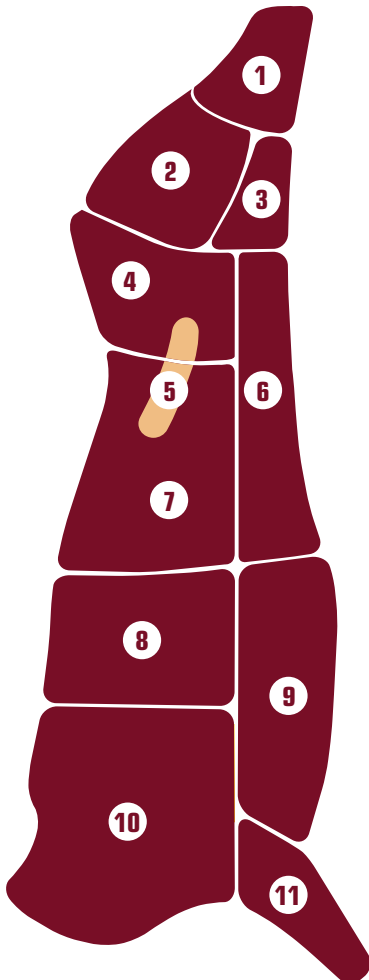
Private Selection is Nolans' premium brand of beef and is produced from grain finished yearling beef, renowned for superior eating quality.

## Hereford True, Certified Pasture Fed Beef, NSW

Hereford are a unique breed, famous for their docile and easy-going nature. Their soft temperament is the secret to the distinctive true beef flavour of Hereford True Beef

## Rangers Valley Wagyu - NSW

Rangers Valley knows how to produce premium beef that ensures consistently high eating quality by carefully controlling the key elements that affect flavour, tenderness and juiciness. Rangers Valley cattle from Northern Tablelands New South Wales are Black Angus Steers or Wagyu cross, which are selected for their superior marbling.



- 1 Shank** - Best slow cooked
- 2 Silverside** - Great roasted or corned in brine and boiled
- 3 Knuckle** - Needs to be braised slowly

- 4 Rump**  
This breaks down into three muscles, top sirloin, eye and centre cut. Rump has a great flavour but has a firmer texture than fillet or striploin
- 5 Fillet**  
The most tender steak with the lowest amount of fat, best eaten blue
- 5 T-Bone**  
The best of both worlds, some fillet and some striploin, and the bone makes this cut even juicier with full flavour

- 6 Flank** - Diced and slow cooked

- 7 Striploin / Sirloin**  
One of the leaner cuts, also known as Porterhouse Steak
- 8 Rib Eye / Rib on Bone**  
Highly marbled making it a juicy steak with lots of flavour, it has a higher fat content than most steaks but fat means flavour

- 9 Brisket** - Roasted or corned in brine and boiled
- 10 Chuck Blade** - Diced and slow cooked for braise
- 11 Shin** - Best braised