



STEERSONS

STEAKHOUSE


Set Menu Packages

MENU 1 – Pasture Fed Beef

Main & Dessert	\$56pp
Shared Entrée & Main	\$64pp
Shared Entrée, Main & Dessert	\$76pp
Shared Entrée, Main, Dessert & Cheese	\$82pp

Please note: For groups with over thirty guests, main and dessert will be served on a 50/50 alternate basis. Please select two mains.


TO START

Mixed Marinated Olives	GF 
Warm Damper with salted butter	

SHARED ENTRÉE

Salt & Pepper calamari with aioli & lemon	
Confit pork belly with carrot puree & pickled mushrooms	GF
Smoked chicken salad with couscous, pepperonata & olive crumble	



VEGETARIAN OPTIONS

Roasted Beets, freekeh & goatscheese mousse	
Waldorf Salad with herb mayo	


MAIN

Wild Barramundi Fillet with sauteed kale & ratatouille	GF
Riverina Petite Fillet 160g (pasture fed) served with red wine jus & chips or baked potato	GF
O'Connor Rib-Eye 300g (pasture fed) served with red wine jus & chips or baked potato	GF



VEGETARIAN OPTIONS

Herb Linguini with heirloom tomatoes, basil & buffalo mozzarella	
King Oyster Mushroom, spinach & blue cheese tart	

SHARED SIDE

Garden salad with champagne dressing	GF 
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DESSERT

Lemon Curd Sponge Cake with clotted cream & raspberries	
Profiteroles with bannana pastry cream, caramel & chocolate	

CHEESE

Selection of Cheese with lavosh & quince paste	
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DIETARY REQUIREMENTS: Steersons caters for vegetarian guests and guests with dietary requirements. If required please inform Functions Coordinator.

Functions Department (office hours)

Ph: 02 9295 5058 | Fax: 02 9295 5067 | E-mail: functions@steersons.com.au

www.steersons.com.au



STEERSONS

STEAKHOUSE

Set Menu Packages

MENU 2 – Grain Fed Beef

Main & Dessert	\$68pp
Shared Entrée & Main	\$74pp
Shared Entrée, Main & Dessert	\$82pp
Shared Entrée, Main, Dessert & Cheese	\$88pp

Please note: For groups with over thirty guests, main and dessert will be served on a 50/50 alternate basis. Please select two mains.



TO START

Mixed Marinated Olives	GF 
Warm Damper with salted butter	

SHARED ENTRÉE

Roast Tiger prawns with smoked chilli butter	GF
Duck Liver Pate with poached pear puree, pickles & brioche	
Seared Scallops with onion & chilli jam, asian herb dressing, crispy noodles	



VEGETARIAN OPTIONS

Roasted Beets, freekeh & goatscheese mousse	
Waldorf Salad with herb mayo	

MAIN

Wild Barramundi Fillet with sauteed kale & ratatouille	GF
CAAB Fillet 200g (150 day grain fed) served with red wine jus & chips or baked potato	GF
CAAB Rib-Eye 350g (150 day grain fed) served with red wine jus & chips or baked potato	GF



VEGETARIAN OPTIONS

Herb Linguini with heirloom tomatoes, basil & buffalo mozzarella	
King Oyster Mushroom, spinach & blue cheese tart	

SHARED SIDE

Garden salad with champagne dressing	GF 
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DESSERT

Lemon Curd Sponge Cake with clotted cream & raspberries	
Chocolate Mess with honeycomb & macadamias	

CHEESE

Selection of Cheese with lavosh & quince paste	
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