



# STEERSONS

STEAKHOUSE

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## EOFY MENU

### TO START

Warm damper with salted butter

### ENTRÉE

*shared*

Salt & pepper calamari with lemon aioli

Witlof, poached pear, blue cheese croquettes, buttermilk dressing

Confit pork belly with parsnip puree & enoki mushrooms

### MAINS

*choice of*

300g CAB Grain Fed Black Angus Rump

250g CAB Grain Fed Flat Iron

*(steaks served with chips or baked potato & red wine jus)*

Barramundi filet with skordalia, broccolini & anchovy crumble

Corn fed chicken breast, smoked corn & pea risotto, sundried tomato, basil tapenade

### SIDE

Garden Salad with champagne dressing

### DESSERTS

*choice of*

Passionfruit & pomegranate tapioca, pear & ginger sorbet

Warm bread & peanut butter pudding, strawberry jam, crème fraiche ice cream

### WINE

2013 Yalumba Y Series Sauvignon Blanc *Barossa Valley SA*

2014 Yalumba Y Series Shiraz *Barossa Valley SA*

### BEERS

*Peroni Italy*

Rocks Brewery Hang Man Pale Ale *NSW*

Cascade Light *TAS*

### SOFT DRINKS

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\$75PP

ADD DESSERT FOR \$10PP | ADD 1 HR EXTRA BEVERAGE \$10PP