



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 parsnip puree, enoki mushrooms	GF
Smoked chicken salad with pearl cous cous, tomato & basil dressing, olive crumble	
VEGETARIAN OPTIONS	
Zucchini & ricotta tart, pea shoots & radish	GF 
Witlof, poached pear, blue cheese croquettes, buttermilk dressing	



MAIN

Wild Barramundi Fillet with skordalia, broccoli & anchovy crumble	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	
Smoked corn & pea risotto, sundried tomato tapenade	
Herb potato gnocchi, King Oyster mushrooms, spinach, pine nuts & parmesan	

SHARED SIDE

Garden salad with champagne dressing	GF 
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DESSERT

Passionfruit & pomegranate tapioca, pear & ginger sorbet	GF 
Warm bread & peanut butter pudding, strawberry jam, crème fraiche ice cream	

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 saffron butter & lemon	GF
Kangaroo Tartare, enoki mushrooms, toasted baguette, tarragon oil	
Seared Scallops with pumpkin puree, bacon & chestnut	GF
VEGETARIAN OPTIONS VEGETARIAN OPTIONS	
Zucchini & ricotta tart, pea shoots & radish	
Witlof, poached pear, blue cheese croquettes, buttermilk dressing	GF 



MAIN

Wild Barramundi Fillet with skordalia, broccoli & anchovy crumble	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	
Smoked corn & pea risotto, sundried tomato tapenade	
Herb potato gnocchi, King Oyster mushrooms, spinach, pine nuts & parmesan	

SHARED SIDE

Garden salad with champagne dressing	GF 
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DESSERT

Passionfruit & pomegranate tapioca, pear & ginger sorbet	GF 
Dark chocolate & coffee mousse, whiskey custard tart, tonka bean cream	

CHEESE

Selection of Cheese with lavosh & quince paste	
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