

STEERSONS
STEAKHOUSE

DINING

Small Dishes

Freshly Baked Damper, salted butter	5.90
Mixed Marinated Olives	7.90
Pan-Fried Chorizo, mint & basil in a hot pan	11.90
Prawn Cocktail Roll	12.50 <i>each</i>

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	3.90 <i>each</i>	1/2 DOZ 22.90	DOZ 42.90
Kilpatrick	4.20 <i>each</i>	1/2 DOZ 23.90	DOZ 44.90

Entrée

Salt & Pepper Calamari, lemon aioli	18.90
Marinated Octopus, soba noodles, hot & sour dressing	21.90
Tiger Prawns with burnt miso butter	21.90
Crab Pate, brandy jelly, blinis, sweetcorn	21.90
Seared Scallops, pickled sea greens, clams & salsa verde	22.90
Steak Tartare, oyster cream, confit leek, foccacia crisp	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

All prices are GST inclusive. 1.1% Surcharge applies to all Credit Cards transactions.

An 8% service charge applies to all groups of 10 or more.

Mains

Corn Fed Chicken Breast, mixed beans, lardons & smoked mozzarella	30.90
Peppered Kangaroo Loin, barley risotto, wild mushrooms	34.90
Slow Cooked Lamb, roast eggplant, tomato, olives & garlic cream	37.50
Beef Wellington, white onion puree, peas & asparagus	48.90
Fish of the day	(market price)

Riverina Pasture Fed Beef, NSW

Petite Fillet YG	160g	36.90
Petite Sirloin YG	200g	34.90
Eye of Fillet YG	200g	44.90
Fillet Mignon YG with bacon & garlic butter	200g	45.90

Hereford True Pasture Fed Beef, NSW

Hereford NY Cut Sirloin	350g	44.90
Hereford Rib on Bone	475g	59.90

Grasslands Pasture Fed Beef, NSW

Rib-Eye (MSA)	300g	38.90
Rib-Eye (MSA) 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	52.90
---	------	-------

Nolans Private Selection, Gympie QLD

T-Bone Tender-stretched (MSA) 90 Day Grain Fed	500g	46.90
Kilo T-Bone Tender-stretched (MSA) 90 Day Grain Fed	1000g	69.90

Certified Australian Angus Beef (CAAB), NSW

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

AACo. Darling Downs Wagyu, QLD

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

Surf 'n' Turf Extra 10.90

Roasted Tiger Prawns with Béarnaise

Side Salads

Garden Salad	9.90
Shredded Brussel Sprouts, hazelnuts & buttermilk dressing	10.90
Quinoa, tofu, spring onion, carrot, nori & sesame dressing	10.90
Witlof, fennel, orange & mint	10.90
Heirloom Tomatoes, baby gem, radish & pecorino	10.90

Accompaniments

Chips with rosemary salt	7.90
Creamed Spinach & Parmesan Gremolata	10.90
Harissa Roasted Pumpkin	10.90
Roast Garlic, portabello mushrooms, truffle pesto	10.90
Mixed Greens, almond cream	10.90

Steak Extras

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

Steaks are served

with choice of chips, baked potato or mash potato

All prices are GST inclusive. 1.1% Surcharge applies to all Credit Cards transactions.
An 8% service charge applies to all groups of 10 or more.

Desserts

Quince Bread & Butter Pudding, cinnamon parfait	14.90
Blueberry & Apple Tapioca, yoghurt sorbet	14.90
Dark Chocolate Fondant, white chocolate caramel, mocha foam	14.90
Lemon & Coconut Mousse, lemon & pistachio jelly, almond crumble	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	

Cheese

Selection of Three Cheeses served with lavosh, apple, quince paste	
Please ask your waiter for today's selection	29.90

Coffee | Tea

COFFEE

		4.50
Made with your choice of Full, Skim or Soy milk		
Flat White	Cappuccino	
Hot Chocolate	Café Latte	
Espresso	Macchiato	
Long Black	Ristretto	
Moccha	Piccolo Latte	

Extra Shot	2
-------------------	---

TEA	4.50
------------	------

Earl Grey	English Breakfast
Sencha Green Tea	Peppermint
Chamomile	

Pasture (Grass) Fed Beef

Pasture (Grass) Fed Beef is a leaner more nutritionally balanced option. It has four times the 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).

Grasslands Premium Beef, NSW

Grasslands Premium Beef is produced from free-range cattle that have been raised on natural pastures. The cattle are free from antibiotics and added hormones, and are Meat Standards Australia (MSA) graded.

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 our suppliers in Wagga Wagga, the cattle are raised on natural pasture, resulting in a lean and tender, export quality product graded from the top 1% of Australian Beef.

Certified Australian Angus Beef (CAAB)

Certified Australian Premium Black Angus has a proven reputation for excellence by combining the superior eating quality of the Angus breed and science of the Meat Standards Australia (MSA) grading system.

Nolans Private Selection - Gympie S.E. QLD

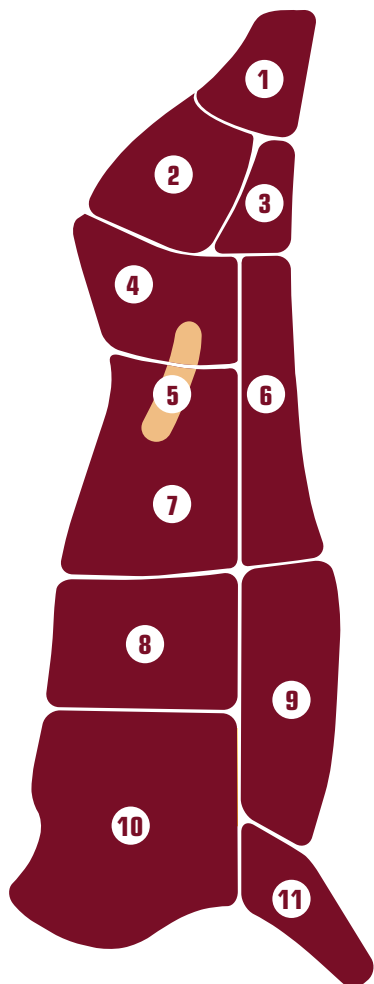
Private Selection is Nolans' premium brand of beef and is produced from grain finished yearling beef, renowned for superior eating quality.

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 sweet beef flavour.

Darling Downs, QLD

The Darling Downs is an ideal location that provides central access to all types of cattle across eastern and central Australia in a temperate climate. It is one of the most productive grain and pasture growing areas in Australia. Darling Downs Wagyu contains the finely distributed and highly desirable levels of marbling sought after by chefs worldwide.



- 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