



STEERSONS

STEAKHOUSE

MELBOURNE CUP MENU 2018

3 COURSES \$99PP

ENTRÉE - SHARED

Sydney Rock Oysters | soy cured roe, cucumber, gazpacho
Smoked Kangaroo Carpaccio | berry glaze, horseradish crisps,
truffled creme fraiche
Seared Albacore | wild rice, pickled hens egg, curried aioli, coriander

MAINS

160g Riverina Pasture Fed Eye Fillet
300g Certified Angus (CAAB) Grain Fed Rump
350g Hereford True Pasture Fed NY Cut Sirloin
(All steaks served with choice of mash potato, roast kipfler potatoes or garden salad)

Corn Fed Chicken Breast | potato & herb gnocchi, ricotta, peas & asparagus
Barramundi Fillet | linguini, squid ink, roast pepper, almond sauce

DESSERTS - SHARED

Raspberry Champagne Trifle | burnt meringue
Cheese Board | selection of cheese, chutney, jam lavosh



Glass Mumm Cordon Rouge Brut, France \$20
Btl NV Mumm Cordon Rouge Brut, France ~~\$129~~ \$99