





# STEERSONS


STEAKHOUSE

## Canapé Packages


### Menu A, Cocktail Party (\$5.50 Each):

Leek & blue cheese tartlet, onion jam	
Chorizo & smoked mozzarella croquettes, crème fraiche	
Bloody mary shrimp cocktail	GF
Antipasto skewers	GF
Beetroot arancinis, goats curd	
Tomato gazpacho oyster shooter	GF
Spicy lamb meatballs, mint yoghurt	

### MENU B, PREMIUM COCKTAIL PARTY (\$7.00 EACH):

Scallop ceviche, cucumber jelly	GF
"Scotch" quail egg, curried aioli	
Confit duck leg, blinis, cranberry jelly	
Smoked salmon & cream cheese cone	
Cherry vine ripened tomato, boconcini, basil	
Kangaroo tartare, pickled enoki mushroom, toasted baguette	

### MENU C, SUBSTANTIAL (\$8.50):

Mini beef wellington, horseradish cream	
Wild mushroom, leek and brie frittata	
Chicken and sweetcorn pie, pomme puree	
Mini hot dogs, relish, cheese, mustard	
Crumbed calamari, lemon aioli	

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Canapes packages are available for functions of 30 and above.

Guests with dietary requirements can be accommodated with prior notice.

Menu items and prices are subject to change.

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## DIETARY REQUIREMENTS

Gluten Free	GF
Vegetarian	

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### Functions Department (office hours)

Ph: 02 9295 5058 | Fax: 02 9295 5067 | E-mail: [functions@steersons.com.au](mailto:functions@steersons.com.au)

All prices are GST inclusive. 1.1% surcharge applies to all credit card transactions. An 8% service charge applies for all groups.

[www.steersons.com.au](http://www.steersons.com.au)



# STEERSONS

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## 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.**

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### TO START



Mixed Marinated Olives	GF	
Warm Damper with salted butter		

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### SHARED ENTRÉE

Salt & pepper calamari, lemon aioli	
Confit pork belly, carrot puree, pickled carrots	GF
Smoked chicken salad, witlof, fennel, rocket & pomegranate	

#### VEGETARIAN OPTIONS


Herb & parmesan gnocchi, ricotta, peas & asparagus	
Confit pepper risotto, chilli & lemon	GF 

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### MAIN

Barramundi fillet, herb linguini, squid ink, roast pepper & almond sauce	GF
Riverina Petite Fillet 160g (pasture fed) served with red wine jus & chips or baked potato	GF
Grasslands Rib-Eye 300g (pasture fed) served with red wine jus & chips or baked potato	GF

#### VEGETARIAN OPTIONS

Herb & parmesan gnocchi, ricotta, peas & asparagus	
Confit pepper risotto, chilli & lemon	



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### SHARED SIDE

Garden salad with champagne dressing	GF 
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### DESSERT

Passionfruit & coconut tapioca, mango sorbet & candied ginger	
Treacle tart, crème fraiche, pecan praline	

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### 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.**

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# 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.**

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### TO START

Mixed Marinated Olives	GF 
Warm Damper with salted butter	

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### SHARED ENTRÉE

Confit pork belly, carrot puree, pickled carrots	GF
Seared scallops, beetroot jelly, zucchini remoulade, citrus puree	GF
Tiger prawns, roast garlic & herb butter	GF

#### VEGETARIAN OPTIONS



Quinoa, cucumber, feta & beets	
Asparagus, pea shoots, radish, buttermilk dressing	GF 

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### MAIN

Barramundi fillet, herb linguini, squid ink, roast pepper & almond sauce	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 & parmesan gnocchi, ricotta, peas & asparagus	
Confit pepper risotto, chilli & lemon	



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### SHARED SIDE

Garden salad with champagne dressing	GF 
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### DESSERT

Passionfruit & coconut tapioca, mango sorbet & candied ginger	
Chocolate orange pudding, yoghurt sorbet	GF 

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### CHEESE

Selection of Cheese with lavosh & quince paste	
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