



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

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.

DIETARY REQUIREMENTS

Gluten Free

GF

Vegetarian



Functions Department (office hours)

Ph: 02 9295 5058 | Fax: 02 9295 5067 | E-mail: functions@steersons.com.au

All prices are GST inclusive. Credit Card surcharges apply. A 10% service charge applies for all groups.

www.steersons.com.au



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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.

TO START

Mixed Marinated Olives	GF	★
Sourdough with Herb Butter		★

SHARED ENTRÉE

Salt & Pepper Calamari, Lemon Aioli		
Confit Pork Belly, Pea & Wasabi Puree, Fried Shallots	GF	
Smoked Chicken Salad, Rocket, Pecorino, Chickpeas	GF	
VEGETARIAN OPTIONS (substitutue any of the above with a vegetarian option)		
Zuchinni, Cheese & Onion Tart, Pea Shoots & Radish		★
Witlof, Poached Pear, Blue Cheese & Walnuts	GF	★

MAIN

Barramundi Fillet, Sweet Potato, Asparagus, Creamed Egg & Capers	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 (substitutue any of the above with a vegetarian option)		
Wild Mushroom & Spinach Frittata, Salsa Verde	GF	★
Confit Pepper Risotto, Chilli & Lemon		★

SHARED SIDE

Garden Salad with Champagne Dressing	GF	★
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DESSERT

Salted Caramel Pot de Creme, Chocolate Covered Peanuts & Pop Corn	GF	★
Lemon Curd Cheesecake, Blueberries & Burnt Meringue		★

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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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 
Sourdough with Herb Butter	

SHARED ENTRÉE

Confit Pork Belly, Pea & Wasabi Puree, Fried Shallots	GF
Seared Scallops, Butternut Pumpkin & Pork Scratchings	GF
Roast Garlic Prawns, with Smoked Chilli Butter	GF
VEGETARIAN OPTIONS (substitutue any of the above with a vegetarian option)	
Zuchinni, Cheese & Onion Tart, Pea Shoots & Radish	
Witlof, Poached Pear, Blue Cheese & Walnuts	GF 

MAIN

Barramundi Fillet, Sweet Potato, Asparagus, Creamed Egg & Capers	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 (substitutue any of the above with a vegetarian option)	
Wild Mushroom & Spinach Frittata, Salsa Verde	GF 
Confit Pepper Risotto, Chilli & Lemon	

SHARED SIDE

Garden Salad with Champagne Dressing	GF 
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DESSERT

Chocolate Pudding, Passionfruit Sorbet, Coconut Cream	
Lemon Curd Cheesecake, Blueberries & Burnt Meringue	

CHEESE

Selection of Cheese with lavosh & quince paste	
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