



STEERSONS

STEAKHOUSE

Canapé Packages

MENU A | \$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 \$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, Bocconcini, Basil	★
Kangaroo Tartare, Pickled Enoki Mushroom, Toasted Baguette	

MENU C | SUBSTANTIAL \$8.50:

Mini Beef Wellington, Horseradish Cream	
Wild Mushroom, Leek & 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
Dairy Free	DF
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



STEERSONS

STEAKHOUSE

Set Menu Packages

MENU 1



Main & Dessert	\$59pp
Shared Entrée & Main	\$67pp
Shared Entrée, Main & Dessert	\$79pp
Shared Entrée, Main, Dessert & Cheese	\$85pp

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, Horseradish Cream, Apple Chutney	GF
Smoked Chicken Salad, Chicory, Pickled Mushrooms & Buttermilk Dressing	GF
VEGETARIAN OPTIONS (substitutue any of the above with a vegetarian option)	
Potato & Zuchinni Galette, Ricotta, Fennel & Cherry Tomatoes	GF 
Witlof, Poached Pear, Buttermilk Dressing & Walnuts	GF 



MAIN

Pan Roasted Barramundi Fillet, Pineapple & Corriander Wild Rice, Pumpkin & Coconut Puree	GF
Riverina Petite Fillet 160g (Pasture Fed) <small>Served with Red Wine Jus, Chips or Baked Potato</small>	GF
Grasslands Rib-Eye 300g (Pasture Fed) <small>Served with Red Wine Jus, Chips or Baked Potato</small>	GF
VEGETARIAN OPTIONS (substitutue any of the above with a vegetarian option)	
Herb Tagliatelle, Tomato, Basil, Buffalo Mozzarella & Chilli Gemolata	
Lemon Myrtle & Potato Gnocchi, Spinach & Asparagus	

SHARED SIDE

Garden Salad with Champagne Dressing	GF 
--------------------------------------	--

DESSERT

White Chocolate Pot de Creme, Dark Chocolate Mousse, Macadamia Praline	
Strawberry & Rhubarb Tapioca Pudding, Apple Sorbet, Champagne Jelly	DF GF 

CHEESE BOARD (TO SHARE)

Selection of Cheese with lavosh & quince paste	
--	---

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

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

www.steersons.com.au



STEERSONS

STEAKHOUSE

Set Menu Packages

MENU 2

Main & Dessert	\$68pp
Shared Entrée & Main	\$74pp
Shared Entrée, Main & Dessert	\$86pp
Shared Entrée, Main, Dessert & Cheese	\$90pp

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

Roast Garlic Prawns, with Smoked Chilli Butter	GF	
Seared Scallops, Soy Beans, Pickled Radish, Fish Roe, Fried Noodles		
Confit Pork Belly, Horseradish Cream, Apple Chutney	GF	
VEGETARIAN OPTIONS (substitutue any of the above with a vegetarian option)		
Potato & Zuchinni Galette Ricotta, Fennel & Cherry Tomatoes		★
Witlof, Poached Pear, Buttermilk Dressing & Walnuts	GF	★

MAIN

Pan Roasted Barramundi Fillet, Pineapple & Corriander Wild Rice, Pumpkin & Coconut Puree	GF	
Riverina Eye Fillet 200g (Pasture Fed) <small>Served With Red Wine Jus, Chips or Baked Potato</small>	GF	
Kidman Santa Gertrudis Rib-Eye 350g (Grain Fed 150 Day) <small>Served With Red Wine Jus, Chips or Baked Potato</small>	GF	
VEGETARIAN OPTIONS (substitutue any of the above with a vegetarian option)		
Herb Tagliatelle, Tomato, Basil, Buffalo Mozzarella & Chilli Gemolata		★
Lemon Myrtle & Potato Gnocchi, Spinach & Asparagus		★

SHARED SIDE

Garden Salad with Champagne Dressing	GF	★
--------------------------------------	----	---

DESSERT

White Chocolate Pot de Creme, Dark Chocolate Mousse, Macadamia Praline		★
Mango Semifredo, Basil Meringue, Coconut Cream, Almond Crumble	GF	★

CHEESE BOARD (TO SHARE)

Selection of Cheese with lavosh & quince paste		★
--	--	---

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

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

www.steersons.com.au