

Steersons sits where the city meets the harbour, shaped by fire, produce and the changing rhythm of the day. From relaxed waterfront lunches to evenings by the water, our menu is grounded in Australian provenance, bringing together premium regional beef, local seafood and seasonal ingredients with confidence, simplicity and restraint.

Salt Fire Water. Three elements that shape the way we cook and gather.



SALT FIRE WATER

PROVENANCE

FROM THE LAND

PASTURELANDS, WAGGA WAGGA, NSW

Crafted by the dedicated producers of Pasturelands Beef Co, this beef is raised exclusively on the lush natural pastures of Wagga Wagga. Their commitment to 100% grass-raised and grass-finished farming ensures cattle roam freely, resulting in clean, natural flavour and exceptional purity. Pasturelands beef is truly nurtured by the land and its producers.

WESTHOLME, QLD

Produced on expansive Queensland stations, Westholme Wagyu is defined by a carefully managed feeding programme and low-stress farming environment. F1 and full-blood animals are selected for marble score and eating quality, producing beef of refined marbling and quiet, distinctive flavour.

O'CONNOR, GIPPSLAND, VIC

A Gippsland institution spanning more than a century, O'Connor cattle are grass-fed on year-round coastal pasture. Traditional grazing practices and meticulous animal husbandry produce beef of consistent tenderness, clean flavour and reliable marbling.

NOLANS PRIVATE SELECTION GYMPIE S.E. QLD

Sourced from Nolan Meats' trusted network of Queensland producers, this premium grain-finished yearling beef is selected for superior tenderness, juicy texture and consistency. The result of careful feeding programmes and generations of processing expertise.

CHAUVEL WAGYU SOUTHERN DOWNS, QLD

Purebred Wagyu raised for more than 430 days on a balanced grain and citrus diet in Queensland's Southern Downs. Chauvel achieves marble scores of 6-7, producing beef of subtle sweetness, rich marbling and exceptional depth of flavour.

THE HARVEST

Grown in fertile soils and harvested at their peak, our vegetables are selected for their freshness, flavour and connection to the regions that produce them.

FROM THE SEA

APPELLATION OYSTERS, NSW

Sydney Rock Oysters are indigenous to New South Wales and among the world's great eating oysters; deep, rich and distinctively sweet. Appellation selects only the finest oysters of the day, shucked on site, for a flavour that is unlike any other.

AQUNA SUSTAINABLE MURRAY COD, RIVERINA NSW

Pond-grown in the Riverina and certified to three-star Best Aquaculture Practices standard, Aquana Murray Cod is the benchmark for freshwater white-fleshed fish. Vertically integrated from breeding to supply, every fish is raised with full traceability and exceptional eating quality in mind.

AUSTRALIAN BAY LOBSTER PRODUCERS, NORTHERN NSW

Grown north of Byron Bay on repurposed cane land, ABLP raise *Thenus australiensis* — a slipper lobster of exceptional size and flavour. Land-based aquaculture and sustainable wild catch practices ensure consistent quality from water to plate. All seafood is responsibly sourced from trusted Australian fisheries and producers.

TO START

APPELLATION OYSTERS, NSW

With Dill Mignonette

EACH	8
HALF DOZEN	44
DOZEN	84

SMALL PLATES

Marinated Olives	13
A.P. Bakery Sourdough, Cultured Butter, 2 pieces (d, g)	9
White Anchovy Toast, Burnt Pickled Leek, Green Olive (g)	8 EA
Pan-Fried Chorizo, Sherry Vinegar, Basil	15

TO START

XL Australian King Prawns, Creoja, Lobster Oil	36
Port Lincoln Sardines, Ajo Blanco, Charred Grapes	29
Wagyu Beef Tartare, Roasted Peppers, Black Rice	29
Charred Fremantle Octopus, Salsa Verde, Morcilla, Black Olives (d)	30
Spencer Gulf Kingfish Ceviche, Confit Fennel, Charred Orange, Pistachio	32
Salt Baked Celeriac, Macadamia, Lemon Thyme	26

(g) Contains Gluten, (d) Contains Dairy.

All seafood is responsibly sourced from trusted Australian fisheries and producers.

All prices are GST inclusive. 10% service charge applies to all groups of 8 or more.
15% public holiday surcharge.

STEAKS

EYE FILLET

Pasturelands Grass Fed	200g	69
Westholme F1 Cross Wagyu MBS 4+	200g	94

RIB EYE

Pasturelands Grass Fed	300g	72
O'Connor Ox Steer Grass Fed, MBS 2+	350g	84
Chauvel Citrus Fed Full Blood Wagyu, MBS 6+	300g	126

SIRLOIN

O'Connor Ox Steer Grass Fed, MBS 2+ Dry Aged on the bone	500g	96
Pasturelands Grass Fed Striploin	250g	54

T BONE

Nolan Private Selection, Grain Fed	500g	78
Westholme F1 Cross Wagyu MBS 4+	600g	166

SPECIALTY CUTS

Stone Axe, Full Blood Wagyu, MBS 9+ Bavette	200g	66
Pasturelands Grass Fed, MBS 3+ Flat iron	250g	52
Westholme F1 Cross Wagyu MBS 4+ Top Sirloin	250g	69
Chauvel Citrus Fed Wagyu MBS 6+ Rump	300g	66

STEAK BUTTER

Saltbush Café de Paris (d) Black Garlic (d)	6
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STEAK SAUCES

Mustard Béarnaise (d), Green Peppercorn (d), Mushroom (d), Chimichurri, Bordelaise (d)	6
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OVER THE FIRE

Chinderah Bay Slipper Lobster, Miso Butter, Native Finger Lime (d) 500g	119
Aquna Murray Cod Fillet, Tarragon Butter, Capers (d)	56
Bannockburn Half Spatchcock White Bean, Jus Gras (g)	45
Coal Roasted Beetroot, Black Garlic, Hazelnut	44

All steaks are responsibly sourced from Australian producers and graded under the Meat Standards Australia (MSA) quality assurance program

DINING

FROM THE GARDEN

Organic Bitter Leaves, Manchego, Pedro Ximénez Dressing (d)	16
Fennel, Orange, Dill, Kalamata Olives	16
Sautéed Wood Mushrooms (d)	18
Crisp Brussels Sprouts, Mustard Crema (d)	16

SIDES

Roast Bone Marrow, Cornichon, Kombu Butter (d)	18
Puy Lentils, Confit Leek, Pancetta	16
Shoestring Fries, Confit Garlic Aioli, Rosemary Salt	16
Paris Mash, Leek Ash, Chive (d)	18

SIGNATURE SHARED

Bannockburn Spatchcock White Bean, Jus Gras (g)		89
Whole Dry Aged Duck Crown, Pedro Ximénez, Radicchio (g)		129
Westholme F1 Cross Wagyu MBS 5+ Rib Eye on the Bone	1200g	396
O'Connor Ox Steer Grass Fed, MBS 3+ T Bone	1200g	273
Whole Butterflied Aquana Murray Cod, Tarragon, Butter, Capers (d)	800g	109

CUTS & PREFERENCES

PRIME CUTS

The most recognised and sought-after cuts, selected from the loin and rib. Naturally tender, with refined texture and exceptional marbling, they showcase the true character and quality of the beef.

SPECIALTY CUTS

Favoured by chefs and butchers for their depth of flavour and individuality. Sourced from harder-working muscles, these cuts offer richer character and distinctive texture.

COOKING TEMPERATURES

BLUE

Seared crust, cool red centre. The full, raw character of the beef with nothing taken away by heat. **Best with Eye Fillet**, where the texture is at its most refined.

RARE

A warm, deeply red centre with a proper crust. The beef at its most expressive. **Best with Eye Fillet and Sirloin**.

MEDIUM RARE

Pink through the centre, browning toward the edges.

The point at which marbling begins to render and the fat starts contributing to flavour. **The kitchen's preference for most cuts.**

MEDIUM

A blush of pink at the centre, the fat fully rendered, the crust well developed. Where the **Rib-Eye and T-Bone** tend to show their best.

MEDIUM WELL

Mostly brown with a faint trace of pink. The fat has done its work. **Best suited to heavily marbled cuts** that can carry the additional time over the fire.

WELL DONE

Firm and cooked all the way through. For the best eating experience at this temperature, we recommend a **Rib-Eye or a bone-in cut**, where the marbling and bone help preserve moisture and flavour.

THE BAR - CASUAL DINING. SERIOUS FLAVOUR.

Open from 11:30am, every day. Drop in for a drink, stay for the food. The full bar menu runs all day, snacks, steakhouse classics, lighter dishes. No reservation needed

LUNCH WITH CHARACTER

Monday to Sunday, 11:30am to 3:00pm. A proper lunch with the full Steersons experience, done in under an hour if you need to be back. Book ahead or walk in

FUNCTIONS AT STEERSONS

The whole venue, or a section of it. Corporate lunches, client dinners, celebrations. Tell us when and we'll handle the rest.

HAPPY HOUR

Every day from 4pm to 6pm. The bar is open, the harbour is doing what it does at that hour, and there is no reason to be anywhere else.

Thank you for choosing to dine with us today at Steersons Steakhouse.
We look forward to welcoming you back soon.

steersons.com

