

MIDDAY



TO START

Marinated Olives	11
AP Bakery Sourdough, Cultured Butter 2pieces (g)	9
XL Australian King Prawns, Creoja, Lobster Oil	16 ea
Jamón Ibérico, Guindilla	24
Stone Axe Wagyu Bresaola, Cornichons	24

RAW

Sydney Rock Oysters, Natural, Mignonette	8 ea
1/2 Dozen Dozen	39 79
Wagyu Beef Tartare, Roasted Peppers, Black Rice	29
Spencer Gulf Kingfish Ceviche, Confit Fennel, Charred Orange, Pistachio	32

LUNCH

Steersons Burger, Double Wagyu Patty, Smoked Gruyere, White Onion, Special Sauce (g,d)	32
Reuben Brisket Pastrami, Sauerkraut, AP Rye (g,d)	28
Australian Bay Slipper Lobster Roll, Fermented Chili, Dill (g,d)	34
Bannockburn Half Spatchcock, White Bean, Truffle Jus Gras	39
Battered Aquna Murray Cod, Gribèche, Mushy Peas, Malt Vinegar (g)	39
Roast Berkshire Pork Belly, Smoked Onion, Burnt Leeks	42
Coal Roasted Beetroot, Black Garlic, Hazelnut	39

STEAK

Minute Steak	Certified Angus Rib Eye, Grain Fed MBS 2+ 220g	50
Bavette	Stone Axe, Full Blood Wagyu MBS 9+ 200g	59
Flat Iron	Pasturelands, Grass Fed MBS 3+ 250g	52
Rump	Chauvel Citrus Fed Wagyu MBS 6+ 300g	64
Top Sirloin	Westholme F1 Cross Wagyu MBS 4+ 250g	66
Rib Eye on Bone	Nolans Private Selection, Grain Fed 500g	89
Eye Fillet	Pasturelands, Grass Fed 200g	68

CHOICE OF SAUCE

BUTTER	
Saltbush Café de Paris (d), Black Garlic (d)	6
SAUCES	
Mustard Béarnaise (d), Green Peppercorn (d), Mushroom (d), Chimichurri, Bordelaise (d)	6

FOR THE TABLE

Shoestring Fries, Confit Garlic Aioli, Rosemary	14
Crisp Brussels Sprouts, Mustard Crema (d)	14
Fennel, Orange, Dill, Black Olive (d)	16
Sautéed Wood Mushrooms	16
Salt Baked Celeriac, Macadamia, Lemon Thyme	19
Organic Bitter Leaves, Manchego, Pedro Ximénez Dressing	16

Midday menu is available Monday to Friday
(g) Contains Gluten, (d) Contains Dairy.

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

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

Steersons sits where the city meets the harbour, offering a beautiful new lunch experience by the water. Our lunch menu celebrates Australian provenance, bringing together premium regional beef, local seafood and seasonal ingredients, thoughtfully prepared over fire with confidence, simplicity and restraint.

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



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