



STEERSONS  
STEAKHOUSE

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DINING

**Champagne & Prosecco** - 125ml Glass

NV G.H. Mumm Grand Cordon	Reims, France	25
NV Pirie Method Traditional	Tamar Valley, Tas	16

**White** - 150ml Glass

2022 Chrismont La Zona Moscato	King Valley, Vic	12
2023 Jim Barry Single Vinyard Riesling	Clare Valley, SA	17
2025 The Lane Vineyard Sauvignon Blanc	Adelaide Hills, SA	14
2022 Hart & Hunter Twenty Six Rows Chardonnay	Hunter Valley, NSW	19
2024 Henschke Innes Vineyard Pinot Gris	Adelaide Hills, SA	17

**Rose** - 150ml Glass

2023 Maison Saint Aix Grenache, Syrah, Cinsault	Cotes de Provence, France	19
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**Red** - 150ml Glass

2023 Phi Pinot Noir	Yarra Valley, Vic	20
2022 Tellurian Grenache, Shiraz, Mataro	Heathcote, Vic	18
2022 Catena Malbec	Mendoza, Argentina	19
2023 Howard Park Leston Cabernet Sauvignon	Margaret River, WA	20
2019 Tim Adams Schafer Shiraz	Clare Valley, SA	17
2021 Rockford Rod & Spur Shiraz Cabernet	Barossa Valley, SA	32

**Draught Beer**

Balter XPA 5.0%	11   14
Young Henrys Newtowner Pale 4.8%	11   14
Asahi Super Dry 5.0%	14   19

**Bottle | Can Beer**

Sydney Beer Co. Lager 5.0%	10
James Boags Premium Lager 5.0%	10
Pure Blonde Low Carb 4.2%	10
Hawke's Lager 4.5%	12
Lord Nelson 3 Sheets 4.9%	12
Stone & Wood Pacific Ale 4.4%	12
White Rabbit Dark Ale 4.9%	12
Vale Brewing Co. IPA 5.5%	12
Cascade Premium Light 2.8%	8

**Featured Beer**

Bentspoke Crankshaft IPA 5.8%	
375ml   Canberra, ACT	14

Similar to a West Coast IPA. Floral nose with hints of citrus and pine. Medium bodied with a nice punch of hops, and a solid malt finish. A great beer for lovers of big, full flavoured brews - IT CRANKS!



Heineken 0.0 Non Alcoholic	7
Peroni Leggera Mid Strength 3.5%	9
Peroni Nastro Azzurro 5.1%	10
Corona 4.6%	10
Apple Thief Pink Lady Cider 4.5%	12

# STEAKHOLDERS

## REWARDS

Join our **COMPLIMENTARY** membership program - **Steakholders Rewards** - and you can start to enjoy benefits as soon as your next visit.

Visit [microsites.spnty.co/vardis](https://microsites.spnty.co/vardis) to sign up.

**STEAKHOLDERS REWARDS**

- Birthday Steak** - As a member, enjoy a complimentary Grasslands Rib-Eye or Riverina Eye Fillet on your birthday\*

**Steakhouse Dining** - Use your Steakholders Dollars towards the payment of your dining bill.

**Gift Card** - Cash in your Steakholders Dollars, purchase a Gift Card and treat someone else to a Steakhouse experience.

**Personalised Steak Knife** - Enjoy the notoriety of a personalised, hand-crafted *Laguiole* steak knife, engraved with your name & kept at your favourite steakhouse for every visit. (purchase with Steakholders Dollars)

**Table for Ten** - Indulge with a 4 Course Menu for you and 9 guests in the Private Dining Room at Kingsleys or by the water at Steersons Lime Street. (purchase with Steakholders Dollars)

\* Conditions apply

Go to [steakholders.com.au](https://steakholders.com.au) for the full Steakholders Rewards program and Terms & Conditions.

Steakholder Rewards can be accumulated at:

Steersons Steakhouse - 17 Lime Street, King Street Wharf  
Kingsleys Australian Steakhouse - 29a King Street, Sydney



[steersons.com.au](https://steersons.com.au)



[kingsleysauststeak.com.au](https://kingsleysauststeak.com.au)

Sydney Rock Oysters

Oysters grow naturally on the rocks of estuaries along the Eastern Australian coastline, from Wingan Inlet in eastern VIC to Moreton Bay in QLD. These native oysters are known as Sydney Rock Oysters.

Natural with red wine shallot dressing | Kilpatrick

EA 7 | 1/2 DOZ 36 | DOZ 68

Small Dishes

Grain Bakery Sourdough Cob, Salted Butter, Extra Virgin Olive Oil	12
Marinated Olives	9
Pan-Fried Chorizo, Sherry Vinegar, Basil	14

Entrée

Prawns, Chilli, Garlic, Parsley & Lemon	24
Beef Tartare, Capers, Cornichons, Parmesan, Gnocco Fritto	26
Chicken Liver Paté, Red Currant Relish, Brioche	26
Yellow Fin Tuna Crudo, Ponzu, Pomelo, Chives	26
Barbecued Fremantle Octopus, Black Garlic, Spinach Sauce	26
Fried Calamari, Lime Aioli, Pickled Cucumber, Toasted Sesame	22
Roast Pork Belly, Agrodolce Dressing, Raisins	22
King Brown Mushrooms, Macadamia, Wild Rice, Onion	24

Mains

Market Fish, Broccolini, Sauce Vierge	48
Rack of Junee Lamb, Potato Gratin, Peas, Soubise, Red Wine Jus	48
Beef Wellington, Thyme Roasted Dutch Carrots, Red Wine Jus	60
Pepperberry Kangaroo Loin, Beetroot, Rhubarb, Radicchio, Port Wine Sauce	48
Ricotta Gnocchi, Roasted Cauliflower, Pine Nuts	35

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

Riverina Pasture Fed - Wagga Wagga NSW

Petite Fillet YG	160g	49
Eye Fillet YG	200g	60
Fillet Mignon YG	200g	62
with Bacon & Garlic Butter		
Lobster Tail Surf & Turf	200g	92
Eye Fillet with Petite Lobster Tail, Garlic Thyme Butter		

Grasslands Pasture Fed - NSW

Petite Sirloin YG (MSA)	200g	49
Rib-Eye (MSA)	300g	66
Rib-Eye (MSA) Surf & Turf	300g	72
Prawns, Béarnaise Sauce		
Bone in Rib-Eye (MSA)	500g	79

Nolans Private Selection - Gympie S.E QLD

(MSA) 90 Day Grain Fed Tender Stretched

T-Bone	500g	68
T-Bone Kilo	1000g	119

Black Opal - Gippsland, Vic

380 Day Grain Fed MBS 6-7

Wagyu F1 Rump Cap	250g	68
Wagyu F1 Rib-Eye	300g	119

Certified Angus - Wagga Wagga, NSW

(MSA) 150 Day Grain Fed MBS 2-3

Angus Eye Fillet	200g	72
Angus Bone in Rib-Eye	650g	106
Angus Rump	300g	42
Angus Rib Eye	350g	72

Havericks Dry Aged Beef- NSW

6-8 Weeks 150 Day Grain Fed MBS 2-3

Dry Aged Bone in Sirloin	400g	78
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Salads

Green Leaf & Herb Salad	14
Heirloom Tomato, Burrata, Aged Balsamic, Olive Oil, Basil	19
Baby Cos, Pancetta, Blue Cheese, Buttermilk Dressing	19

Sides

Saute Assorted Mushrooms	14
Seasonal Greens, Caramelised Garlic, Almonds, Black Pepper	16
Peas, Speck, Baby Onions, Tarragon Butter	14
Glazed Heirloom Carrots, Honey	14
Roasted Bone Marrow, Parmesan Crust	15

Steak Extras

Butter

Blue Cheese   Garlic & Thyme	4
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Sauce

Béarnaise   Pepper   Mushroom	5
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Chimichurri | Red Wine Jus

Surf & Turf

Roasted Tiger Prawns, with Béarnaise Sauce	12
Grilled Petite Lobster Tail with Garlic Butter	36

MSA = Meat Standards Australia  
MBS = Marble Score | YG = Yearling

Cooking Temperatures		
<b>BLUE</b> Sealed on the outside while steak is at room temperature. Completely red throughout. Suggested: Eye Fillet	<b>MEDIUM RARE</b> Center is very pink, slightly brown toward the exterior. Completely heated throughout. Suggested: Sirloin, T-Bone, Eye Fillet	<b>MEDIUM WELL</b> It has a golden-brown exterior and grayish-brown interior, slightly pink in the center. Suggested: Rib Eye, T-Bone
<b>RARE</b> Cooked for approximately two minutes on each side. Meat is warm throughout, still very bloody. Suggested: Eye Fillet & Sirloin	<b>MEDIUM</b> Thin line of pink through the center surrounded by grayish-brown that darkens toward the exterior. Suggested: T-Bone, Rump, Rib Eye	<b>WELL DONE</b> Very firm with little juice, grey throughout. Suggested: None, However any steak on a bone or Rib Eye if you must.

Desserts

Coconut Panna Cotta, Pineapple, Basil Seeds, Yuzu	18
Chocolate & Hazelnut Torte, Poached Pear, Coffee Cream	18
Orange Blossom Creme Bruleé	18
Apple Tart Tatin, Vanilla Ice Cream	18
Liqueur Affogato: Espresso with Vanilla Bean Ice-Cream, Frangelico	19

Rivareno Gelato & Sorbets

(three scoops per serve)	18
Chocolate   Salted Caramel   Fior di Panna	
Raspberry Sorbet   Coconut Sorbet	

Cheese

Selection of Three Cheeses served with Lavosh, Fruit Paste, Truffle Honey, Muscatels	38
Please ask your waiter for today's selection	

Coffee

Flat White	5.5	Cappuccino	5.5
Hot Chocolate	5.5	Café Latte	5.5
Espresso	5.5	Macchiato	5.5
Long Black	5.5	Ristretto	5.5
Moccha	5.5	Piccolo Latte	5.5
Extra Shot	1		
Made with your choice of Full, Skim or Soy milk			

TEA

Earl Grey	5.5
English Breakfast	5.5
Green	5.5
Tea	5.5
Peppermint	5.5
Chamomile	5.5

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

Grasslands Premium Beef, NSW

Grasslands Premium Beef is produced from free-range cattle that have been raised on natural pastures. The cattle are free from antibiotics and added hormones, and are Meat Standards Australia (MSA) graded.

Riverina Pasture Fed Beef, NSW

Pasture (Grass) Fed Beef is a leaner more nutritionally balanced option. It has four times the Vitamin E than Grain Fed Beef. It is marbled with high levels of Omega 3 fats (good fats) as opposed to the high levels of saturated fats found in other meats. Pasture Fed Beef also has high levels of the nutrient CLA (Conjugated Linoleic Acid). Working with our suppliers in Wagga Wagga, the cattle are raised on natural pasture, resulting in a lean and tender, export quality product graded from the top 1% of Australian Beef.

Certified Angus Beef, NSW

Certified Australian Premium Black Angus has a proven reputation for excellence by combining the superior eating quality of the Angus breed and science of the Meat Standards Australia (MSA) grading system.

Nolans Private Selection - Gympie S.E. QLD

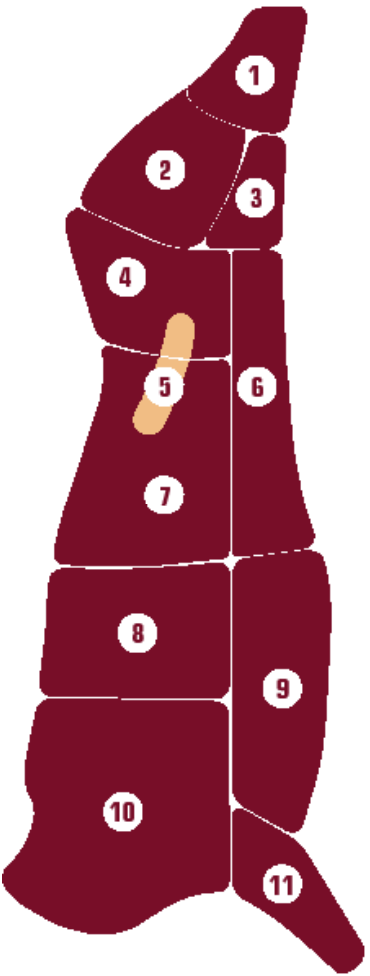
Private Selection is Nolans' premium brand of beef and is produced from grain finished yearling beef, renowned for its tender stretch process and superior eating quality.

Westholme Wagyu. Queensland, Australia

Australian wagyu is prized for its unique balance of flavour and fine marbling, a result of the craft that goes into every cut. Westholme excels for its distinguished bloodlines, careful breeding, rigorous animal welfare, and the pristine northern Australian rangelands where Westholme's herd is born and raised. Cattle are finished on a proprietary grain mix for 330 days, resulting in the appearance, flavour and mouthfeel that sets this wagyu apart.

Havericks Dry Aged Beef

Our dry-aged beef is stored in a cooler, where a balance of time, temperature, air circulation and humidity slowly develop the flavour and tenderness of the beef. A crust forms on the outside of the loin and is trimmed away, leaving a buttery taste and nutty aroma.



- 1

Shank - Best slow cooked
- 2

Silverside - Great roasted or corned in brine and boiled
- 3

Knuckle - Needs to be braised slowly
- 4

Rump  
This breaks down into three muscles, top sirloin, eye and centre cut. Rump has a great flavour but has a firmer texture than fillet or striploin
- 5

Fillet  
The most tender steak with the lowest amount of fat, best eaten blue
- 6

T-Bone  
The best of both worlds, some fillet and some striploin, and the bone makes this cut even juicier with full flavour
- 7

Flank - Diced and slowed cooked
- 8

Striploin / Sirloin  
One of the leaner cuts, also known as Porterhouse Steak
- 9

Rib Eye / Rib on Bone  
Highly marbled making it a juicy steak with lots of flavour, it has a higher fat content than most steaks but fat means flavour
- 10

Brisket - Roasted or corned in brine and boiled
- 11

Chuck Blade - Diced and slow cooked for braise
- 12

Shin - Best braised