



STEERSONS
STEAKHOUSE

MELBOURNE CUP 2022

AMUSE BOUCHE

Petite Spanner Crab Sandwich, Lime, Soft Herbs
Glass G.H. Mumm Grand Cordon Champagne

ENTRÉE

CHOICE

Carpaccio of Aged Beef, Black Garlic, Celeriac, Frisse
King Prawns, Radishes, Smoked Prawn Butter, Watercress

Abrolhos Island Scallops, White Asparagus, Avruga

Duck Pastrami, Liver Parfait, Red Currants, Puff Pastry

Roasted King Mushrooms, Chestnut Cream, Sprout Leaves, Puffed Wild Rice

ADD: Sydney Rock Oysters, Red Wine & Shallot Dressing \$54 (1Doz)

MAIN COURSE

CHOICE

Grasslands Pasture Fed Rib Eye 300g

Grasslands Pasture Fed Eye Fillet 200g

Westholme Wagyu F1 Cross Top Sirloin (MBS4+) 250g

(Steaks served with Soubise Puree, Broccolini, Red Wine Jus)

Market Fish, Skordalia, Peas, Sherry

Rack of Milly Hill Lamb, Creamed Spinach, Baby Onions, Red Wine Jus

Add Bowl of Chips \$8

Add Seasonal Greens \$12

DESSERT

TO SHARE

Selection of Australian Cheese, Fruit Paste, Muscatels, Lavosh

Chocolate Mousse Pots, Confit Orange



NV G.H. Mumm Cordon Rouge Brut, France ~~\$139~~ \$110 | \$22gls

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