



# STEERSONS

STEAKHOUSE

## Small Dishes

Sourdough Bread, Salted Butter	7
Marinated Olives	8
Pan-Fried Chorizo, Mixed Herbs & Sherry Vinegar	13

## Entrée

Roast Garlic Prawns with Chilli Butter	22
Salt & Pepper Calamari, Lemon Aioli	19
Duck Liver Pate, Orange Jelly, Brioche, Pickles	19
Pear & Witlof Salad, Blue Cheese Dressing, Grapes	19

## Steaks

### Riverina Pasture Fed - Wagga Wagga NSW

Petite Fillet YG	160g	38
Eye Fillet YG	200g	46
Fillet Mignon YG	200g	47
with Bacon & Garlic Butter		

### Grasslands Pasture Fed - NSW

Petite Sirloin YG (MSA)	200g	36
Rib-Eye (MSA)	300g	44
Rib-Eye (MSA) Surf & Turf	300g	50
with Béarnaise Sauce		
Bone in Rib-Eye (MSA)	500g	64

### Grain Fed Beef

Nolans Private Selection T-Bone (MSA) 90 Day Grain Fed Tender Stretched	500g	52
Havericks Dry Aged Bone in Sirloin (MBS 2+) 6-8 weeks 150 Day Grain Fed	400g	55
Jacks Creek Wagyu F1 Cross Rib-Eye (MBS 6+) 400 Day Grain Fed	300g	84

All steaks served with chips or mash.

## Mains

Cornfed Chicken Breast, Harissa Cauliflower, Cherry Tomato	33
Pan Roasted Barramundi, Gnocchi, Spinach	36
Potato Gnocchi, Spinach, Roast Vegetables	28

## 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 | Kilpatrick

4.90 each | 1/2 DOZ | 27 | DOZ | 48

## Salads

Rocket, Parmesan, Balsamic	12
Tomato, Red Onion, Basil Pesto, Balsamic Reduction	12
Garden Salad, Lemon Dressing	10

## Sides

Mixed Greens, Toasted Almonds, Almond Butter	11
Polenta Chips, Rosemary Salt, Aioli	11
Garlic Mushrooms	13
Cauliflower Cheese	11

## Steak Extras

Bearnaise Sauce	4
Pepper Sauce	4
Mushroom Sauce	4
Red Wine Jus	4
Chilli Sambal	4
Blue Cheese Butter	3
Garlic & Thyme Butter	3

## Surf & Turf

Roasted Tiger Prawns with Bearnaise Sauce	10
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MSA = Meat Standards Australia

MBS = Marble Score | YG = Yearling

## Cooking Temperatures

**BLUE** Sealed on the outside while steak is at room temperature. Completely red throughout.

Suggested cut: Eye Fillet

**RARE** Cooked for approximately two minutes on each side. Meat is warm throughout, still very bloody.

Suggested cut: Eye Fillet & Sirloin

**MEDIUM RARE** Center is very pink, slightly brown toward the exterior. Completely heated throughout.

Suggested cut: Sirloin, T-Bone & Rump

**MEDIUM** Thin line of pink through the center surrounded by grayish-brown that darkens toward the exterior. Suggested cut: T-Bone, Rump, Rib Eye

**MEDIUM WELL** It has a golden-brown exterior and grayish-brown interior, slightly pink in the center.

Suggested cut: Rib Eye, T-Bone

**WELL DONE** Very firm with little juice, grey throughout. Suggested cut: Any steak on a bone & Rib Eye

All prices are GST inclusive. Credit Card surcharges apply. A 10% service charge applies to all groups of 10 or more.