

STEERSONS
STEAKHOUSE

DINING

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 6 | 1/2 DOZ 32 | DOZ 54

Small Dishes

Sonoma Sourdough, Salted Butter	8
Marinated Olives	8
Pan-Fried Chorizo, Sherry Vinegar	13

Entrée

Prawns, Chilli, Garlic, Parsley & lemon	22
Beef Tartare, Capers, Cornichons, Mustard, Cured Egg Yolk, Crostini	26
Chicken Liver Parfait, Pickled Zucchini, Toast	19
Fried Calamari, Chilli Salt, Lime Aioli	20
Fried Pastry, Ricotta, Broadbean, Fennel, Green Olives, Herbs	19
Kingfish Carpaccio, Ponzu, Pomelo, Chives	24

Mains

Black Truffle & Porcini Chicken Galantine, Saute Gnocchi, Asparagus, Madeira Jus	39
Roasted Kingfish, Spiced Beetroot Relish, Crisp Prosciutto	40
Beef Wellington, Roasted Dutch Carrots, Red Wine Jus	56
Saute Gnocchi, Peas, Asparagus, Oyster Mushrooms, Chestnuts	30

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

Riverina Pasture Fed - Wagga Wagga NSW

Petite Fillet YG	160g	46
Eye Fillet YG	200g	56
Fillet Mignon YG with Bacon & Garlic Butter	200g	58
Lobster Tail Surf & Turf Eye Fillet with Petite Lobster Tail, Garlic Thyme Butter	200g	78

Grasslands Pasture Fed - NSW

Petite Sirloin YG (MSA)	200g	46
Rib-Eye (MSA)	300g	59
Rib-Eye (MSA) Surf & Turf Prawns, Béarnaise Sauce	300g	66
Bone in Rib-Eye (MSA)	500g	78

Nolans Private Selection - Gympie S.E QLD

(MSA) 90 Day Grain Fed Tender Stretched

T-Bone	500g	64
T-Bone Kilo	1000g	109

Westholme Wagyu - QLD

300 Day Grain Fed MBS 5+

Wagyu F1 Cross Top Sirloin	250g	56
Wagyu F1 Cross Rib-Eye	300g	119

Certified Angus - Wagga Wagga, NSW

(MSA) 150 Day Grain Fed MBS 2+

Angus Eye Fillet	200g	68
Angus Bone in Rib-Eye	650g	96
Angus Rump	300g	39
Angus Rib Eye	350g	68

Havericks Dry Aged Beef- NSW

Dry Aged Bone in Sirloin	400g	74
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Salads

Green Leaf & Herb Salad	11
Radicchio, Pear, Gorgonzola, Candied Walnuts	14
Heirloom Tomato Salad, Eshallot, Baby Capers, Basil, Aged Balsamic	13

Sides

Burrata, Peas, Fennel, Herb Emulsion	11
Roasted Mushroom, Confit Garlic Parsley	12
Seasonal Greens, Macadamia Butter	11
Roasted Bone Marrow, Parmesan Crust	12

Steak Extras

Butter

Blue Cheese Garlic & Thyme	3.5
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Sauce

Béarnaise Pepper Mushroom	4.5
Red Wine Jus	3.5

Surf & Turf

Roasted Tiger Prawns, with Béarnaise Sauce	11
Grilled Petite Lobster Tail with Garlic Butter	27

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

Desserts

Slow Roasted Pineapple, Coconut Sorbet, Tapioca, Palm Sugar & Lime Caramel	16
Spiced Apple & Rhubarb Crumble, Rivareno Fior di Panna Gelato	16
Chocolate & Hazelnut Torte, Poached Pear, Coffee Cream	16
Apple Tarte Tatin, Vanilla Custard	16
Liqueur Affogato: Espresso with Vanilla Bean Ice-Cream, Frangelico	16

Rivareno Gelato & Sorbets

(three scoops per serve) 15

Chocolate | Salted Caramel | Fior di Panna
Raspberry Sorbet | Coconut Sorbet

Cheese

Selection of Three Cheeses served with Lavosh, Fruit Paste, Truffle Honey, Muscatels 34

Please ask your waiter for today's selection

Coffee

Flat White	5	Cappuccino	5
Hot Chocolate	5	Café Latte	5
Espresso	5	Macchiato	5
Long Black	5	Ristretto	5
Moccha	5	Piccolo Latte	5
Extra Shot	2		

Made with your choice of Full, Skim or Soy milk

TEA

Earl Grey	5
English Breakfast	5
Green	5
Tea	5
Peppermint	5
Chamomile	5

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

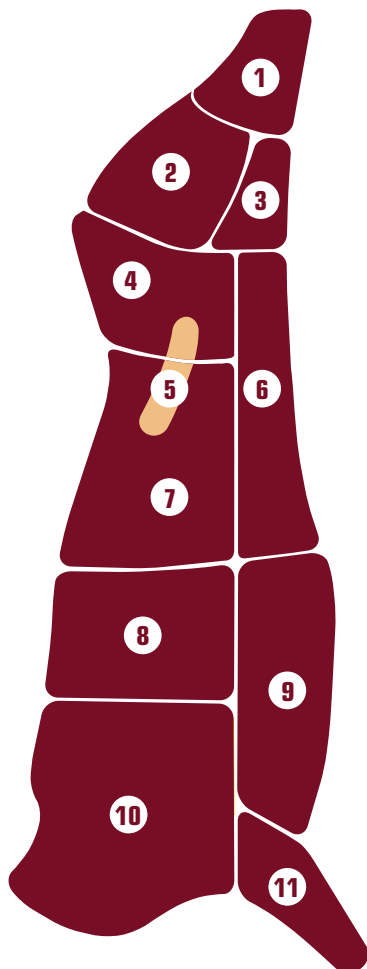
Private Selection is Nolans' premium brand of beef and is produced from grain finished yearling beef, renowned for its tender stretch process and superior eating quality.

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

- 6 **Flank** - Diced and slow cooked

- 7 **Striploin / Sirloin**
One of the leaner cuts, also known as Porterhouse Steak
- 8 **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

- 9 **Brisket** - Roasted or corned in brine and boiled
- 10 **Chuck Blade** - Diced and slow cooked for braise
- 11 **Shin** - Best braised