



# STEERSONS

STEAKHOUSE

## Canapé Packages

Canapes packages are available for functions of 30 and above.

\$38 - 5 handheld, 2 substantial

\$48 - 5 handheld, 3 substantial, 1 sweet

### HANDHELD | \$6 Each:

Rock oysters, red wine and shallot dressing  
Blini, yarra valley salmon roe, crème fraiche  
Rye bread, bone marrow, salsa verde  
Fried pastry filled with Rosemary and gorgonzola  
Sherry glazed onion tartlet, chicken liver parfait  
Aged beef, brioche, parmesan cream  
Tataki beef, enoki mushroom, soy mirin  
Sesame crusted salmon, miso mayonnaise, lime  
Confit tomato tartlet, whipped goats cheese, basil  
Tuna tartare cone, chilli, capers, cured egg yolk  
Beetroot crisps, goats cheese, dukkah  
Hot smoked salmon, ricotta and dill tart

### SUBSTANTIAL | \$8 Each:

Wagyu beef slider, beetroot ketchup, Cheddar, pickles  
Roasted fillet of beef, paris mash, red wine jus  
Pumpkin tortellini, sage, brown butter  
Mushroom risotto, black truffle chantilly  
Beef bourgignon pithivier  
Seared kingfish, saffron pepperonata  
Roasted king prawns, celeriac puree, sauce vierge

### SWEET | \$6 Each:

Banoffee tartlet  
Amaretto chocolate truffles  
Chocolate mousse pot, poached cherries  
Coconut pannacotta, roasted pineapple, lime caramel  
Lemon meringue tartlets



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## Set Menu Packages

### MENU 1

Main & Dessert	\$72pp
Shared Entrée & Main	\$82pp
Shared Entrée, Main & Dessert	\$94pp

**Please note: For groups with over thirty guests, main and dessert will be served on a 50/50 alternate basis. Please select two mains.**

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### TO START

Mixed Marinated Olives

GF 

Sourdough with Salted Butter



**ADD:** Pan Fried Chorizo with Basil \$4pp

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### SHARED ENTRÉE

Salt & Pepper Calamari, Lime Aioli

GF

Pork Belly, Cauliflower Puree, Curry, Currants, Pine Nuts

GF

Fried Pastry, Ricotta, Broad Beans, Fennel, Green Olives, Herbs



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### MAIN

Riverina Eye Fillet (Pasture Fed) 200g Served with Red Wine Jus, Chips or Mash

GF

Westholme Wagyu F1 Cross Top Sirloin (Grain Fed) 250g Served with Red Wine Jus, Chips or Mash

GF

Roasted Kingfish, Spiced Beetroot Relish, Crisp Prosciutto

GF

**VEGETARIAN OPTION** (substitutue any of the above with a vegetarian option)

Saute Gnocchi, Peas, Asparagus, Oyster Mushrooms, Chestnuts



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### SHARED SIDE

Green Leaf and Herb Salad, Champagne Vinaigrette

GF 

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### DESSERT

Slow Roasted Pineapple, Coconut Sorbet, Tapioca, Palm Sugar & Lime Caramel



Dark Chocolate Mousse, Cherries, Coconut

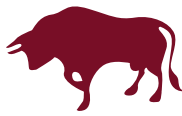
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### CHEESE SELECTION

**ADD:** \$10pp

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

**DIETARY REQUIREMENTS:** Steersons caters for vegetarian guests and guests with dietary requirements. If required please inform Functions Coordinator.



# STEERSONS

STEAKHOUSE

## Set Menu Packages


### MENU 2

Main & Dessert	\$80pp
Shared Entrée & Main	\$92pp
Shared Entrée, Main & Dessert	\$100pp

**Please note: For groups with over thirty guests, main and dessert will be served on a 50/50 alternate basis. Please select two mains.**


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### TO START

Mixed Marinated Olives	GF 
Sourdough with Salted Butter	
<b>ADD:</b> Pan Fried Chorizo with Basil \$4pp	


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### SHARED ENTRÉE

Prawns, Chilli, Garlic, Parsley & Lemon	GF
Crisp Pork Belly, Cauliflower Puree, Curry, Currants, Pine Nuts	GF
Kingfish Carpaccio, Pomelo, Ponzu, Chives	GF
<b>VEGETARIAN OPTIONS</b> (substitutue any of the above with a vegetarian option)	
Fried Pastry, Ricotta, Broad Beans, Fennel, Green Olives, Herbs	

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### MAIN

Certified Angus Rib Eye (Grain Fed) 350g <small>Served With Red Wine Jus, Chips or Mash</small>	GF
Riverina Eye Fillet (Pasture Fed) 200g <small>Served With Red Wine Jus, Chips or Mash</small>	GF
Roasted Kingfish, Spiced Beetroot Relish, Crisp Prosciutto	GF
<b>VEGETARIAN OPTIONS</b> (substitutue any of the above with a vegetarian option)	
Saute Gnocchi, Peas, Asparagus, Oyster Mushrooms, Chestnuts	

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### SHARED SIDE

Green Leaf And Herb Salad, Champagne Vinaigrette	GF 
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### DESSERT

Vanilla Cream Brulee, Cherries	GF
Lemon & Marscapone Crepe, Botrytis & Wildflower Honey	

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### CHEESE SELECTION

<b>ADD:</b> \$10pp	
Selection of Three Cheeses with Lavosh, Fruit Paste, Truffle Honey, Muscatels	

**DIETARY REQUIREMENTS: Steersons caters for vegetarian guests and guests with dietary requirements. If required please inform Functions Coordinator.**