



STEERSONS
STEAKHOUSE

MELBOURNE CUP 2023

AMUSE BOUCHE

Smoked Rainbow Trout Vol Au Vent
Glass G.H. Mumm Grand Cordon Champagne

ENTRÉE

CHOICE

Beef Carpaccio, Truffle Mayonnaise, Rocket, Parmesan
Blue Swimmer Crab Ravioli, Asparagus, Ginger Veloute
Torched King Salmon, Heirloom Beetroot, Watercress, Horseradish cream
Chicken Liver Parfait, Onion & Sherry Jam, Brioche
Roasted King Mushrooms, Macadamia Cream, Porcini, Sprout Leaves, Puffed Wild Rice
ADD: Sydney Rock Oysters, Natural, With Mignonette \$66 (1Doz)

MAIN COURSE

CHOICE

Grasslands Pasture Fed Rib Eye 300g
Grasslands Pasture Fed Eye Fillet 200g
Wagyu Top Sirloin (MBS4+) 250g
(Steaks served with Gratin Potatoes, Wilted Spinach, Red Wine Jus)

Pan Roasted Spencer Gulf Kingfish, Zucchini, Basil, Marinated Tomatoes
Rack of Milly Hill Lamb, Silverbeet, Ricotta, Fried Artichokes

ADD: Bowl of Chips \$10

ADD: Seasonal Greens \$13

DESSERT

TO SHARE

Selection of Australian Cheese, Fruit Paste, Muscatels, Lavosh
Chocolate Mousse Pots, Poached Pear, Coffee Cream



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

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