



# 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

### TOMAHAWK FEAST MENU

5 Course (Minimum 12 people) \$155pp

The Tomahawk Feast Menu is designed with 2 hero steak cuts in mind. Given the feasting nature of this experience, the serving size caters for guest numbers in increments of 4 people. Example: 12 people equals 12 person feast menu (\$1860), 15 people equals 16 person feast menu (\$2480), 21 people equals 20 person feast menu (\$3100). Please specify the amount you wish to cater for in increments of 4 people.

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### TO START

Sourdough, Salted Butter

Pan Fried Chorizo, Sherry Vinegar, Basil

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### ENTREE TO SHARE

Sydney Rock Oysters, Natural with Red Wine & Shallot Dressing

Hiramasa Kingfish Carpaccio, Ponzu, Pomelo, Chives

Prawns, Chilli, Garlic, Parsley, Lemon

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### MAIN TO SHARE

Riverine MBS3+ Grain Fed Tomahawk

GF

2GR Full Blood Wagyu Skirt

GF

Roasted Bone Marrow, Parmesan Crust

*Between 4 Guests, Minimum 450g of Beef Per Person*

Three Sauces: Red Wine Jus, Bearnaise, Pepper

GF

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### SIDES TO SHARE

Mash Potato

GF

Seasonal Greens, Caramelised Garlic, Almonds, Black Pepper

GF

Green Leaf & Herb Salad

GF

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### DESSERT

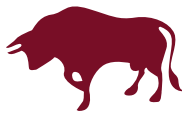
Valrohna Chocolate Mousse Pots, Poached Pear, Coffee Syrup

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### CHEESE SELECTION TO SHARE

Selection of Three Cheeses with Lavosh, Quince, Muscatels

**DIETARY REQUIREMENTS: We cater for guests with dietary requirements. If required please inform the restaurant.**



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## Set Menu Packages

### STEERSONS MENU

Main & Dessert	\$90pp
Shared Entrée & Main	\$98pp
Shared Entrée, Main & Dessert	\$110pp
Add Cheese	\$14pp

**Please note: For groups with over 30 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	
Duck Pastrami, Liver Parfait, Duck Rillettes, Cherries in Pedro Ximenez, Crostini		
Hiramasa Kingfish Carpaccio, Pomelo, Ponzu, Chives	GF	
<b>VEGETARIAN OPTIONS</b> (substitute any of the above with the below vegetarian option)		
Roasted King Mushrooms, Mushroom Tortellini, Grilled Onion Broth, Puffed Wild Rice	GF	

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### MAIN

Riverina Eye Fillet (Pasture Fed) 200g <small>Served With Red Wine Jus, Chips or Mash</small>	GF	
Certified Angus Rib-Eye (Grain Fed) 350g <small>Served With Red Wine Jus, Chips or Mash</small>	GF	
Crisp Skin Hiramasa Kingfish, Pepperonata, Basil	GF	
<b>VEGETARIAN OPTIONS</b> (substitute any of the above with a vegetarian option)		
Ricotta Gnocchi, Roasted Cauliflower, Pine Nuts, Currants, Curry		

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### SHARED SIDE

Green Leaf And Herb Salad	GF	
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### DESSERT

Coconut Panna Cotta, Pineapple, Yuzu, Basil Seed  
Valrohna Chocolate & Hazelnut Torte, Poached Pear, Coffee Cream

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### CHEESE SELECTION

**ADD TO ANY OPTION:** \$14pp  
Selection of Three Cheeses with Lavosh, Quince, Muscatels

**DIETARY REQUIREMENTS: We cater for guests with dietary requirements. If required please inform the restaurant.**