



STEEERSONS  
STEAKHOUSE

## NEW YEARS EVE 2023

### ON ARRIVAL

G.H Mumm Champagne  
Sonoma Sourdough, Olive Butter

### ENTREE

Torched King Salmon, Beetroot, Watercress, Horseradish Cream GF  
Beef Carpaccio, Black Garlic, Celeriac, Shitake GF  
Tiger Prawn Salad, Peach, Fennel, Chardonnay Dressing GF  
Seared Scallops, Cauliflower Cream, Cafe De Paris Butter GF  
Roasted King Mushrooms, Macadamia, Baby Onions, Puffed Wild Rice GF | V  
**ADD:** 1 Dozen Sydney Rock Oysters, Red Wine & Shallot Dressing GF \$65

### STEAKS

Westholme Grain Fed Wagyu F1 Top Sirloin (MBS 4-5) 250g  
Riverina Pasture Fed Eye Fillet 200g  
Grasslands Pasture Fed Rib Eye 300g  
Westholme Wagyu F1 Cross Rib Eye (MBS 6-7) 300g *\$40 Supplement*  
Grasslands Pasture Fed Rib Eye On Bone 500g *\$20 Supplement*  
All Steaks Served with Soubise Puree, Wilted Spinach, Red Wine Jus

### MAINS

Pan Roasted Saltwater Barramundi, Peas, Speck, Glazed Onions, Tarragon GF  
Chicken Breast, Sweetcorn, Oyster Mushroom, Madeira Jus GF  
Rack of Junee Lamb, Baby Carrots, Roasted Shallots, Red Wine Jus GF  
Ricotta Gnocchi, Roaster Cauliflower, Pine Nuts, Greens, Curry V  
**ADD:** Chips \$10  
**ADD:** Seasonal Greens, Caramelised Garlic, Almonds, Black Pepper \$14

### DESSERTS

Coconut Pannacotta, Pineapple, Basil Seeds, Yuzu GF | VEGAN  
Banoffee Pie, Salted Caramel, Banana, Vanilla Cream, Dark Chocolate  
Chocolate Marquise, Raspberry, Candied Almonds  
Lemon Gelato Whisked with Prosecco, Served in a Flute GF



G.H. Mumm Cordon Rouge Brut, France ~~\$139~~ \$110 | \$22gls

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