



# 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

Ameretto 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

Grain Bakery Sourdough Cob, Salted Butter, Extra Virgin Olive Oil  
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, Dijon  
*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 Australian Cheeses with Lavosh, Quince, Muscatels

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



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STEAKHOUSE

## 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 
Grain Bakery Sourdough Cob, Salted Butter, Extra Virgin Olive Oil	
ADD: Pan Fried Chorizo with Basil \$4pp	


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### SHARED ENTREE

Prawns, Chilli, Garlic, Parsley & Lemon	GF
Duck Pastrami, Liver Parfait, Duck Rilette, Cherries in Pedro Ximenez, Crostini	
Hiramasa Kingfish Carpaccio, Pomelo, Ponzu, Chives	GF
VEGETARIAN OPTIONS (substitute any of the above with the below vegetarian option)	
King Mushrooms, Grilled Onions, Macadamia Cream, 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, Confit Fennel, Preserved Lemon, Gordal Olives	GF
VEGETARIAN OPTIONS (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 Australian Cheeses with Lavosh, Quince, Muscatels

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