



STEEERSONS  
STEAKHOUSE

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## VALENTINES DAY

### TO START

Sonoma Sourdough, Salted Butter

### ENTREE

Seared Scallops, Pea puree, Café de Paris butter, Truss tomato GF

Aged beef Carpaccio, Parmesan cream, Rocket, Mustard Vinaigrette GF

Yellow Fin Tuna tartare, Japanese Dressing, avocado, Garlic crème fraiche, Crispy nori GF

Salad of Ocean King Prawns, Peach, Witlof, Watercress, Chardonnay Vinaigrette GF | DF

Chicken Liver Pate, Red Currant Relish, Brioche

Caprese Salad, Heirloom Tomato, Bocconcini, Basil v

**ADD:** Sydney Rock Oysters (12), Champagne, Avruga, Finger Lime \$66

### MAIN

Grasslands Pasture Fed Eye-Fillet 200g

Grasslands Pasture Fed Rib-Eye 300g

Westholme Wagyu Grain Fed Top Sirloin (MBS 5+) 250g

(Steaks served with Roasted Carrots, Red Wine Jus)

Silver Dory, Glazed Endive, Caviar Beurre Blanc

Rack of Junee Lamb, Potato Gratin, Peas, Soubise, Red Wine Jus GF

Confit Duck, Potato Fondant, Heirloom Carrot, Spiced Plum Sauce GF | DF

Sautéed Gnocchi, Roasted Cauliflower, Pine Nuts, Currants, Curry v

**ADD:** Chips \$10

**ADD:** Green Leaf & Herb Salad \$13

**ADD:** Seasonal Greens, Caramelised Garlic, Almonds, Black Pepper \$14

### DESSERT

Coconut Panna Cotta, Pineapple, Basil Seeds, Yuzu GF | DF

Chocolate & Hazelnut Torte, Poached Pear, Coffee Cream GF

Vanilla Mille Feuille

Lemon Gelato Whisked with Prosecco (served in flute) GF | DF