



STEERSONS

STEAKHOUSE

Canapé Packages

Canape packages are available in conjunction with a sit down menu

\$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.

TO START

Grain Bakery Sourdough Cob, Salted Butter, Extra Virgin Olive Oil
Pan Fried Chorizo, Sherry Vinegar, Basil



ENTREE TO SHARE

Sydney Rock Oysters, Natural with Red Wine & Shallot Dressing
Yellow Fin Tuna Crudo, Ponzu, Pomelo, Chives
Prawns, Chilli, Garlic, Parsley, Lemon

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

SIDES TO SHARE

Mash Potato GF
Seasonal Greens, Caramelised Garlic, Almonds, Black Pepper GF
Green Leaf & Herb Salad GF

DESSERT

Valrohna Chocolate Mousse Pots, Poached Pear, Coffee Syrup

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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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.


TO START

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

SHARED ENTREE

Prawns, Chilli, Garlic, Parsley & Lemon	GF
Chicken Liver Pate, Red Currant Relish, Crostini	
Yellow Fin Tuna Crudo, Ponzu, Pomelo, Chives	GF
VEGETARIAN OPTIONS (substitute any of the above with the below vegetarian option)	
King Mushrooms, Grilled Onions, Macadamia Cream, Puffed Wild Rice	GF 

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
Market Fish, Broccolini, Sauce Vierge	GF
VEGETARIAN OPTIONS (substitute any of the above with a vegetarian option)	
Ricotta Gnocchi, Roasted Cauliflower, Pine Nuts, Currants, Curry	

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

CHEESE SELECTION

ADD TO ANY OPTION: \$14pp
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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Beverage Packages

PREMIUM PACKAGE

Please select any 3 wines from the list below

2 Hour - \$45.00

3 Hour - \$59.00

SPARKLING WINE

NV Reschke R Series Chardonnay Pinot Sparkling	Padthaway	SA
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WHITE WINE

Reschke R Series Sauvignon Blanc	Padthaway	SA
Reschke R Series Chardonnay	Padthaway	SA

RED WINE

Reschke R Series Pinot Noir	Padthaway	SA
Reschke R Series Cabernet Sauvignon	Padthaway	SA
Reschke R Series Shiraz	Padthaway	SA

BEERS

Cascade Light	Tas
James Boags Premium	Tas
Stone & Wood Pacific Ale	NSW
Peroni	Italy
Heineken 0.0% (non-alcoholic)	Holland

SOFT DRINKS

Pepsi / Pepsi Max / 7Up / Ginger Ale / Tonic / Solo

N.B: As a requirement of the Liquor Act 1982, we reserve the right to refuse alcohol to intoxicated persons, to the benefit of all parties involved.



DELUXE PACKAGE

Please select any 4 wines from the list below

2 Hour - \$69.00

3 Hour - \$84.00

SPARKLING WINE

NV Pirie Method Traditional	Tamar Valley	Tas
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WHITE WINE

Henschke Innes Vineyard Pinot Gris	Adelaide Hills	SA
Leeuwin Art Series Sauvignon Blanc	Margaret River	WA
Phi Chardonnay	Yarra Valley	Vic

RED WINE

Holm Oak Pinot Noir	Tamar Valley	Tas
Teusner Bilmore Shiraz	Barossa Valley	SA
Robert Stein Cabernet Sauvignon	Mudgee	NSW

BEERS

Cascade Light	Tas
James Boags Premium	Tas
Stone & Wood Pacific Ale	NSW
Peroni	Italy
Heineken 0.0% (non-alcoholic)	Holland

SOFT DRINKS

Pepsi / Pepsi Max / 7Up / Ginger Ale / Tonic / Solo

N.B: As a requirement of the Liquor Act 1982, we reserve the right to refuse alcohol to intoxicated persons, to the benefit of all parties involved.