



## 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



# STEERSONS

## STEAKHOUSE

### 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.



# STEERSONS

## 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.**

#### 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, Horserdish, Wakame Seaweed, Sesame, Lemon	GF	
<b>VEGETARIAN OPTIONS</b> (substitute any of the above with the below vegetarian option)		
Mushroom Arancini, Almond Romesco, Japanese Mushrooms		★

#### MAIN

Riverina Eye Fillet (Pasture Fed) 200g <small>Served With Red Wine Jus</small>	GF	
Certified Angus Rib-Eye (Grain Fed) 300g <small>Served With Red Wine Jus</small>	GF	
Market Fish, Broccolini, Sauce Vierge	GF	
Ricotta Gnocchi, Neapolitan Sauce, Edamame, Basil		★

#### SHARED SIDES

Green Leaf And Herb Salad   Mash Potato   Chips	GF	★
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#### DESSERT

Coconut Panna Cotta, Passionfruit Coulis, Sesame Tuile
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.**



# STEERSONS

## STEAKHOUSE

### 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

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**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

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