



STEERSONS
STEAKHOUSE

DINING

Sydney Rock Oysters

Oysters grow naturally on the rocks of estuaries along the Eastern Australian coastline, from Wingan Inlet in eastern VIC to Moreton Bay in QLD. These native oysters are known as Sydney Rock Oysters.

Natural with red wine shallot dressing

Kilpatrick

EA 7

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1/2 DOZ 39

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DOZ 74

Small Dishes

Grain Bakery Sourdough Cob, Salted Butter, Extra Virgin Olive Oil	12
Marinated Olives	9
Pan-Fried Chorizo, Sherry Vinegar, Basil	14

Entrée

Prawns, Chilli, Garlic, Parsley & Lemon	24
Beef Tartare, Capers, Cornichons, Quail Egg Yolk, Wonton Crisp	26
Chicken Liver Pâté, Red Currant Relish, Brioche	26
Yellow Fin Tuna Crudo, Horseradish, Wakame Seaweed, Sesame & Lemon	26
Barbecued Fremantle Octopus, Black Garlic, Spinach Sauce	28
Fried Calamari, Lime Aioli, Pickled Cucumber, Toasted Sesame	24
Roast Pork Belly, Agrodolce Dressing, Raisins	24
Mushroom Arancini, Almond Romesco & Japanese Mushrooms	24

Mains

Market Fish, Broccolini, Sauce Vierge	48
Rack of Junee Lamb, Potato Gratin, Peas, Soubise, Red Wine Jus	56
Beef Wellington, Thyme Roasted Dutch Carrots, Red Wine Jus	66
Pepperberry Kangaroo Loin, Beetroot Relish, Grilled Zucchini, Port Wine Sauce	48
Ricotta Gnocchi, Neapolitan Sauce, Edamame, Basil	35

All prices are GST inclusive. Credit Card surcharges apply. 10% service charge applies to all groups of 8 or more
15% public holiday surcharge .

Pasturelands - Wagga Wagga NSW

Pasture Fed (MSA)

Petite Fillet	160g	54
Eye Fillet	200g	68
Petite Sirloin	200g	49
Rib-Eye	300g	68
Rib-Eye Surf & Turf	300g	74
Prawns, Béarnaise Sauce		
Bone in Rib-Eye	500g	89

Brooklyn Valley - Gippsland Vic

Pasture Fed MBS3+ (MSA)

Black Angus Eye Fillet	200g	74
Black Angus Rib-Eye	300g	79
Black Angus Bone in Sirloin	500g	94
Black Angus Flat Iron	200g	46

Nolans Private Selection - Gympie S.E QLD

Grain Fed 90 Days Tender Stretched (MSA)

T-Bone	500g	76
T-Bone Kilo	1000g	136

Chauvel - Southern Downs, Qld

Grain & Citrus Fed MBS 6-7+ (MSA)

Wagyu Rump	250g	54
Wagyu Rib-Eye	250g	109
Wagyu T-Bone	800g	255
Wagyu Tomahawk	1.8 - 2.6kg	25/100g

Salads

Green Leaf & Herb Salad	14
Heirloom Tomato, Burrata, Aged Balsamic, Olive Oil, Basil	19
Baby Cos, Pancetta, Blue Cheese, Buttermilk Dressing	19

Sides

Sauté Assorted Mushrooms	14
Seasonal Greens, Caramelised Garlic, Almonds, Black Pepper	16
Peas, Speck, Baby Onions, Tarragon Butter	14
Glazed Dutch Carrots, Honey	14
Roasted Bone Marrow, Parmesan Crust	15

Steak Extras

Butter

Blue Cheese Garlic & Thyme	5
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Sauce

Béarnaise Pepper Mushroom	5
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Chimichurri | Red Wine Jus

Surf & Turf

Roasted Tiger Prawns, with Béarnaise Sauce	12
Grilled Petite Lobster Tail with Garlic Butter	36

MSA = Meat Standards Australia

MBS = Marble Score | YG = Yearling

Cooking Temperatures		
BLUE Sealed on the outside while steak is at room temperature. Completely red throughout. Suggested: Eye Fillet	MEDIUM RARE Center is very pink, slightly brown toward the exterior. Completely heated throughout. Suggested: Sirloin, T-Bone, Eye Fillet	MEDIUM WELL It has a golden-brown exterior and grayish-brown interior, slightly pink in the center. Suggested: Rib Eye, T-Bone
RARE Cooked for approximately two minutes on each side. Meat is warm throughout, still very bloody. Suggested: Eye Fillet & Sirloin	MEDIUM Thin line of pink through the center surrounded by grayish-brown that darkens toward the exterior. Suggested: T-Bone, Rump, Rib Eye	WELL DONE Very firm with little juice, grey throughout. Suggested: None, However any steak on a bone or Rib Eye if you must.

Desserts

Coconut Panna Cotta, Passionfruit Coulis & Sesame Tuile	18
Chocolate & Hazelnut Torte, Poached Pear, Coffee Cream	18
Vanilla Crème Brûlée, Shortbread	18
Peach Melba, Poached Peach, Almond Sponge, Vanilla Ice-Cream, Chantilly Cream	18
Liqueur Affogato: Espresso with Vanilla Bean Ice-Cream, Frangelico	19

Rivareno Gelato & Sorbets

(three scoops per serve)	22
Chocolate Salted Caramel Fior di Panna	
Raspberry Sorbet Coconut Sorbet	

Cheese

Selection of Three Cheeses served with Lavosh, Fruit Paste, Truffle Honey, Muscatels	38
Please ask your waiter for today’s selection	

Coffee

Flat White	5.5	Cappuccino	5.5
Hot Chocolate	5.5	Café Latte	5.5
Espresso	5.5	Macchiato	5.5
Long Black	5.5	Ristretto	5.5
Mocha	5.5	Piccolo Latte	5.5
Extra Shot	1		
Made with your choice of Full, Skim or Soy milk			

Tea

Earl Grey	5.5
English Breakfast	5.5
Green	5.5
Tea	5.5
Peppermint	5.5
Chamomile	5.5

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Pasturelands - Wagga Wagga, NSW

Fillet, Sirloin, Rib-Eye, Rib on Bone

Crafted by the dedicated producers of Pasturelands Beef Co, this beef is raised exclusively on the lush natural pastures of Wagga Wagga. Their commitment to 100% grass-raised and grass-finished farming ensures cattle roam freely, resulting in clean, natural flavour and exceptional purity. Pasturelands beef is truly nurtured by the land and its producers.

Brooklyn Valley - Gippsland, Vic

Sirloin on the Bone, Flat Iron, Rib-Eye, Eye Fillet

Produced by skilled Gippsland farmers renowned for their cool-climate grazing practices, Brooklyn Valley Black Angus reflects the region’s rich agricultural heritage. These producers deliver free-range, grass-fed, hormone-free cattle with consistently high marble scores, creating beef of deep, refined flavour, that is made possible only through generations of craftsmanship.

Nolans Private Selection - Gympie S.E. Qld

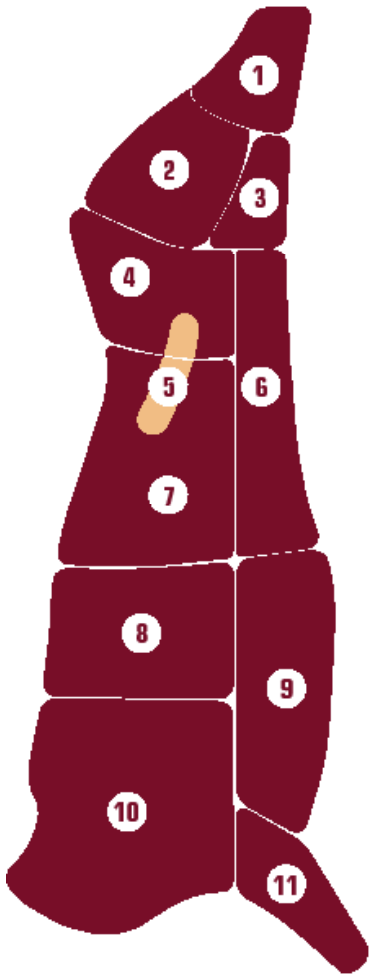
T-Bone

Raised by Nolan Meats’ trusted network of Queensland producers, this premium grain-finished yearling beef represents the pinnacle of the Nolan family’s long-standing dedication to quality. Their careful selection, feeding programs and processing expertise produce beef known for its superior tenderness and juicy texture.

Chauvel Wagyu - Southern Downs, Qld

Rib-Eye, Rump, Tomahawk, T-Bone

Created by specialist Wagyu producers in Queensland’s Southern Downs, Chauvel Wagyu is defined by its distinctive citrus-enhanced feeding program and ethical farming practices. These producers nurture purebred Wagyu for more than 430 days on a balanced grain and citrus diet, achieving marble scores of 6–7 and a uniquely subtle sweetness—premium Wagyu crafted through producer passion and precision.



- 1

Shank - Best slow cooked
- 2

Silverside - Great roasted or corned in brine and boiled
- 3

Knuckle - Needs to be braised slowly
- 4

Rump
This breaks down into three muscles, top sirloin, eye and centre cut. Rump has a great flavour but has a firmer texture than fillet or striploin
- 5

Fillet
The most tender steak with the lowest amount of fat, best eaten blue
- 5

T-Bone
The best of both worlds, some fillet and some striploin, and the bone makes this cut even juicier with full flavour
- 6

Flank - Diced and slowed cooked
- 7

Striploin / Sirloin
One of the leaner cuts, also known as Porterhouse Steak
- 8

Rib Eye / Rib on Bone
Highly marbled making it a juicy steak with lots of flavour, it has a higher fat content than most steaks but fat means flavour
- 9

Brisket - Roasted or corned in brine and boiled
- 10

Chuck Blade - Diced and slow cooked for braise
- 11

Shin - Best braised