

Functions & Events

Steersons functions move at the pace of your occasion. Choose from guest-led set menus, feasting options designed to be shared, or carefully curated beverage packages. Every menu draws on the same fire, produce and provenance that define Steersons — premium regional beef, local seafood and seasonal ingredients, handled with confidence and restraint.



SALT FIRE WATER



SET MENU 1

Share Entrée & Choice Main \$90pp

Add Dessert \$15pp

TO START

Share

Marinated Olives (ve)

AP Bakery Sourdough, Culture Butter (g)

Salt Baked Celeriac, Macadamia, Lemon Thyme (ve)

Jamon Iberico

OVER THE FIRE

Choice

Aquna Murray Cod, Tarragon Butter, Capers (d)

Bannackburn Chicken, white bean, Jus Gras (g)

Pasturelands Grass Fed Flat Iron 250g

FOR THE TABLE

Share

Organic Bitter Leaves, Manchego, Pedro Ximénez Dressing (d)

Shoestring Fries, Confit Garlic Aioli, Rosemary Salt

DESSERT

Olive Oil Cake, Wild Honey, Sheep Yoghurt, Roasted Wattle (g)

DIETARY OPTION

Coal Roasted Beetroot, Black Garlic, Hazelnut, Smoked Onion (ve)

Minimum 6 or more guests

(g) Contains Gluten (d) Contains Dairy (ve) Vegan

All seafood is responsibly sourced from trusted Australian fisheries and producers.



SET MENU 2

Share Entrée & Choice Main \$105 pp
Add Dessert \$15pp

TO START

Share

Marinated Olives (ve)
AP Bakery Sourdough, Culture Butter (g, d)

FIRST COURSE

Share

Spencer Gulf Kingfish, Confit Fennel, Charred Orange, Pistachio
Australian King Prawns, Creole, Lobster Oil

FROM THE FIRE

Choice

Pasturelands Striploin Grass fed 250g
Bannockburn Spatchcock, White Bean, Jus Gras (d)

SUPPLEMENT - O'Connor Ox Steer Grass Fed Rib Eye +\$15pp

FOR THE TABLE

Share

Organic Bitter Leaves, Manchego, Pedro Ximénez Dressing (d)
Shoestring Fries, Confit Garlic Aioli, Rosemary Salt

DESSERT

Olive Oil Cake, Wild Honey, Sheep Yoghurt, Roasted Wattle (g, d)

DIETARY OPTION

Salt Baked Celeriac, Macadamia, Lemon Thyme (ve)
Coal Roasted Beetroot, Black Garlic, Hazelnut, Smoked Onion (ve)

Minimum 6 or more guests

Supplement = Substitute either main for O'Connor cut

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FEAST MENU

Ember Package \$135pp
Starter, Two Courses, Sides

TO START

Share

Marinated Olives (ve)
AP Bakery Sourdough, Culture Butter (g, d)
White Anchovy Toast, Pickled Leek, Green Olive (g)
Charred Chorizo, Sherry Vinegar, Basil

FIRST COURSE

Share

Spencer Gulf Kingfish, Confit Fennel, Charred Orange, Pistachio
Australian King Prawns, Creole, Lobster Oil

DRY AGED MEAT

Share

Whole Dry Aged Duck Crown, Pedro Ximénez, Radicchio*
Dry Aged Rib on Bone, Bordelaise, Condiments, Mustard*

FOR THE TABLE

Share

Organic Bitter Leaves, Manchego, Pedro Ximénez Dressing (d)
Shoestring Fries, Confit Garlic Aioli, Rosemary Salt
Crisp Brussel Sprouts, Mustard Crema (d)

Add Dessert \$15pp

DESSERT

Alternate Serve

Olive Oil Cake, Wild Honey, Sheep Yoghurt, Roasted Wattle (g, d)
Poached Pear, Rosemary, Black Pepper (ve)

DIETARY OPTION

Fennel, Orange, Dill, Kalamata Olives (ve)
Salt Baked Celeriac, Macadamia, Lemon Thyme Veg/Vegan Option (ve)
Coal Roasted Beetroot, Black Garlic, Hazelnut, Smoked Onion (ve)

Minimum 12 or more guests

(g) Contains Gluten (d) Contains Dairy (ve) Vegan

All seafood is responsibly sourced from trusted Australian fisheries and producers.

*Dry Aged dishes require minimum seven day notice



FEAST MENU

Flame Package \$189pp
Starter, Two Courses, Sides, Dessert, Cheese

TO START

Share

Marinated Olives (ve)
AP Bakery Sourdough, Culture Butter (g, d)
Sydney Rock Oysters Natural, Dill Mignonette
Jamon Iberico

FIRST COURSE

Share

2GR Wagyu Tartare, Roasted Peppers, Black Rice
Chinderah Bay Lobster, Miso Butter, Native Fingerlime (d)

FROM THE FIRE

Share

Whole Butterflied Aquna Murray Cod, Tarragon Butter, Capers (d)
O'Connors T-Bone MBS3+ 1.2kg, Bordelaise, Condiments, Mustards (d)
Roasted Bone Marrow, Kombu Butter, Rye (d)

FOR THE TABLE

Share

Organic Bitter Leaves, Manchego, Pedro Ximénez Dressing (d)
Shoestring Fries, Confit Garlic Aioli, Rosemary Salt
Crisp Brussel Sprouts, Mustard Crema (d)

IN BETWEEN

Limoncello Sorbet

CHEESE

Manchego, Quince, Muscatels, Lavosh

DIETARY OPTION

Fennel, Orange, Dill, Kalamata Olives (ve)
Salt Baked Celeriac, Macadamia, Lemon Thyme (ve)
Coal Roasted Beetroot, Black Garlic, Hazelnut, Smoked Onion (ve)

Minimum 12 or more guests

(g) Contains Gluten (d) Contains Dairy (ve) Vegan

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PREMIUM PACKAGE

Please select any 3 wines from the list below

2 Hours	\$45
2.5 Hours	\$52
3 Hours	\$59

SPARKLING WINE

NV Reschke R Series Chardonnay Pinot Sparkling

Padthaway, SA

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

James Boags Premium Lager

Launceston, Tas

Stone & Wood Pacific Ale

NSW

White Rabbit Dark Ale

Geelong, Vic

Peroni 3.5% (mid-strength)

Italy

NON-ALCOHOLIC

Heaps Normal XPA 0%

Sydney, NSW

Pepsi | Pepsi Max | 7Up | Ginger Ale | Tonic

Upgrade with Cocktails & Mocktails \$50pp

NON NEGRONI

Lyre's Gin, Lyre's Aperitif & Sammy Piquant create a bittersweet, alcohol-free take on the timeless Italian classic.

CHERRY NEGRONI

A bold twist on the Italian classic. Gin, Campari & Cherry Vermouth combine with bittersweet citrus, dark cherry & delicate botanical notes.

MARGARITA

A classic combination of tequila, Cointreau & fresh lime. Creating a bright, refreshing cocktail with the perfect balance of citrus and spirit.



DELUXE PACKAGE

Please select any 4 wines from the list below

2 Hours	\$69
2.5 Hours	\$76
3 Hours	\$84

SPARKLING WINE

NV Veuve J.S Bouquet 'Grand Cuvee' Brut Blanc de Blanc

France

WHITE WINE

Brokenwood Semillon

Hunter Valley, NSW

Catalina 'Sounds of White' Sauvignon Blanc

Marlborough, NZ

Mandala Estate Chardonnay

Yarra Valley, Vic

RED WINE

Bellvale Pinot Noir

Gippsland, Vic

Petaluma White Label Cabernet Sauvignon

Coonawarra, SA

Yelland & Papps Shiraz

Barossa Valley, SA

BEERS

James Boags Premium Lager

Launceston, Tas

Stone & Wood Pacific Ale

NSW

White Rabbit Dark Ale

Geelong, Vic

Peroni 3.5% (mid-strength)

Italy

NON-ALCOHOLIC

Heaps Normal XPA 0%

Sydney, NSW

Pepsi | Pepsi Max | 7Up | Ginger Ale | Tonic

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MARGARITA

A classic combination of tequila, Cointreau & fresh lime. Creating a bright, refreshing cocktail with the perfect balance of citrus and spirit.



PRE-SELECTION

Wine on consumption pre-selection

SPARKLING WINE

NV Veuve J.S Bouquet 'Grand Cuvee' Blanc de Blanc	Bourgogne Côte d'Or, France	68
Delamere Sparkling Cuvee	Pipers Brook, Tas	115
Tattinger 'Prestige' Brut	Reims, France	169

ROSE

Unico Zelo Origami Rose	Riverlands, Vic	68
Domaine de Cala Rose	Côtes de Provence, France	85

WHITE WINE

Brokenwood Semillion	Hunter Valley, NSW	69
Jim Barry 'The Farm' Riesling	Clare Valley, SA	89
Perlage Pinot Grigio	Veneto, Italy	79
Catalina Sounds 'Sound of White' Sauvignon Blanc	Marlborough, NZ	78
Greywacke Sauvignon Blanc	Marlborough, NZ	95
La Belle Blanche Grenache Blanc	Côtes du Rhône France	75
Mandala Estate Chardonnay	Yarra Valley, Vic	75
Fire Gully Chardonnay	Margaret River, WA	99

RED WINE

Bellvale Pinot Noir	Gippsland, Vic	75
Oakridge Valley Series Pinot Noir	Yarra Valley, Vic	85
Peregrine 'Saddleback' Pinot Noir	Central Otago, NZ	98
Yelland & Papps 'Vin de Soif' Grenache Blend	Barossa Valley, SA	79
Petaluma 'White Label' Cabernet Sauvignon	Coonawarra, SA	72
Jim Barry 'The Farm' Cabernet Sauvignon	Clare Valley, SA	79
Coriole Cabernet Sauvignon	Margaret River, WA	86
Kaesler Cabernet Sauvignon	Barossa Valley, SA	110
Catena 'High Mountain Vines' Malbec	Mendoza, ARG	99
Yelland & Papps Shiraz	Barossa Valley, SA	75
Jim Barry 'Watervale' Shiraz	Clare Valley, SA	79
Mount Adam 'The Walter' Shiraz,	Eden Valley, SA	95

Should you wish to explore a wider selection, our full wine list is available, which features a full range of Australian and International wines.