



STEERSONS

STEAKHOUSE

Steersons Steakhouse – 7 Bridge Street, Sydney – Tel: 9295 5099

Set Menu Packages

MENU 1 – Pasture Fed Beef

Main & Dessert	\$56pp
Shared Entrée & Main	\$62pp
Shared Entrée, Main & Dessert or Cheese	\$72pp
Shared Entrée, Main, Dessert & Cheese	\$80pp

MENU 2 - Grain Fed Beef

Main & Dessert	\$66pp
Entrée & Main	\$72pp
Entrée, Main & Dessert or Cheese	\$80pp
Entrée, Main, Dessert & Cheese	\$88pp

Menu 1 - Groups with over thirty guests, main and dessert will be served on a 50/50 alternate basis therefore two mains must be selected.

Menu 2 - Groups with over thirty guests, all courses will be served on a 50/50 alternate basis, please select two from each course.

MENU 1

Spiced nuts with rosemary & garlic

Warm damper with salted butter

SHARED ENTRÉE

Serrano ham & kurobuta salami with house pickles

Salt & pepper calamari served with lime aioli

Ocean trout gravlax with beetroot & celeriac remoulade

MAIN

Confit chicken leg with lentils, peas, asparagus & salsa verde

Riverina fillet 220g (pasture fed) served with red wine jus & chips or baked potato

O'Connor sirloin 280g (pasture fed) served with red wine jus & chips or baked potato

SHARED SIDES

Buttered green beans with toasted almonds

Classic Caesar

DESSERT

Bread & butter pudding

Fresh strawberries set inside an elder flower jelly with crème fraiche ice-cream

CHEESE

Selection of cheese with lavosh, apple & quince paste

Steersons caters for vegetarian guests and guests with dietary requirements. If required please inform Functions Coordinator.

Steersons Steakhouse Bridge Street

Ph: 02 9295 5099 | Fax: 02 9252 8308 | E-mail: manager_bridge@steersons.com.au

www.steersons.com.au



STEERSONS

STEAKHOUSE

MENU 2

Spiced nuts with rosemary & garlic

Warm damper with salted butter

ENTRÉE

Seared scallops with fennel & citrus salad

Chicken & ham terrine with piccalilli & toasts

Fresh crab noodle salad with cucumber, daikon & Vietnamese dressing

MAIN

Crispy skin ocean trout with celeriac, green beans & tarragon

John Dee Angus fillet 200g (200 day grain fed) served with red wine jus & chips or baked potato

CAAB Angus rib-eye 350g (150 day grain fed) served with red wine jus & chips or baked potato

SHARED SIDES

Chopped iceberg with blue cheese dressing

Cauliflower gratin

DESSERT

Chocolate nemesis: Chocolate cake with orange puree & orange cream

Pavlova with poached seasonal fruit & vanilla crème fraiche

CHEESE

Selection of cheese with lavosh, apple & quince paste

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