

STEERSONS
STEAKHOUSE

The Perfect Sydney Steak

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BY THE GLASS

Sparkling White Wine - 125ml Glass

NV Ninth Island	Tamar Valley Tas	15.00
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White Wine - 150ml Glass

2009 Polin & Polin Chardonnay	Hunter Valley NSW	12.00
2010 Wither Hills Sauvignon Blanc	Marlborough NZ	12.00
2010 Pizzini Pinot Grigio	King Valley VIC	12.00
2010 Voyager Estate Sauvignon Blanc Semillon	Margaret River WA	12.00

Rose Wine - 150ml Glass

2009 Tuesner 'Salsa' Rosé	Barossa Valley SA	11.00
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Red Wine - 150ml Glass

2008 Brindabella Hills Merlot	Canberra District	11.00
2007 Geoff Merrill Bush Vine Shiraz Grenache, Mourvèdre	McLaren Vale SA	11.00
2006 Polin & Polin Shiraz	Hunter Valley NSW	12.00
2009 Rufus Stone Heathcote Shiraz	Geelong VIC	12.00
2009 Curlewis Bel Sel Pinot Noir	Geelong VIC	13.00
2006 Tim Adams Cabernet Sauvignon	Clare Valley SA	13.00
2009 Heartland Directors' Cut Shiraz	Langhorne Creek/Limestone Coast SA	16.00

Beer

Cascade Premium Light	330ml	6.50	Peroni Leggera (Low Carb) - Italy	330ml	8.00
Pure Blonde (Low Carb)	330ml	7.50	Peroni Nastro Azzurro - Italy	330ml	9.50
James Boags Premium Lager	330ml	8.50	Corona - Mexico	330ml	9.50
Coopers Pale Ale	330ml	8.50	Monteith's Black Ale - NZ	330ml	9.00
Crown Lager	330ml	9.00	Asahi - Japan	330ml	9.50
Little Creatures Pilsner	330ml	9.00			



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Grain Fed Beef

Working with Cargill Foods Australia in Wagga Wagga, the cattle are raised on nutritionally balanced high energy feeds, resulting in an export quality product graded from the top 1% of Australian Beef.

Havericks Dry Aged Beef

Our dry-aged beef is stored in a cooler where a balance of time, temperature, air circulation and humidity slowly develop the flavour and tenderness of the beef. A crust forms on the outside of the loin and is trimmed away, leaving a buttery taste and nutty aroma.

Certified Australian Angus Beef (CAAB)

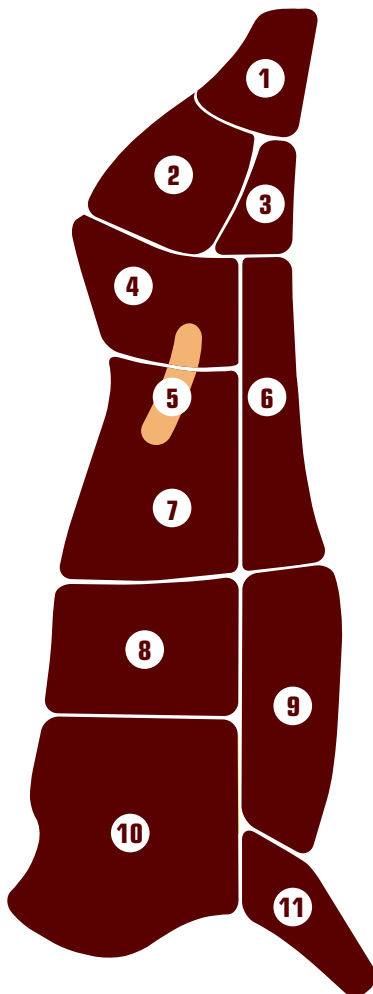
CAAB is an initiative of the Angus Society of Australia out-performing other breeds in its excellent marbling scores that result in perfect tenderness, texture, colour and taste.

Rangers Valley Wagyu

Rangers Valley knows how to produce premium beef that ensures consistently high eating quality by carefully controlling the key elements that effect flavour, tenderness and juiciness. Rangers Valley cattle from Northern Tablelands New South Wales are Black Angus Steers or Wagyu cross, which are selected for their superior marbling.

Pasture (Grass) Fed Beef

Pasture (Grass) Fed Beef is definitely the healthy option, its has four times more Vitamin E than Grain Fed Beef. It is marbled with high levels of Omega 3 fats (good fats) apposed to the high levels of saturated fats found in other meats. Pasture Fed also has high levels of the nutrient CLA (Conjugated Linoleic Acid) that lowers the risk of getting cancer.



- 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



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Small Dishes

Freshly baked damper from Fuel Bakery with salted butter	5.50
Garlic bread	6.50
Spiced nuts with rosemary & garlic	7.50
Pork scratchings with citrus & szechuan salt	8.50
Pan-fried chorizo with mint & basil	10.50

Sydney Rock Oysters

Natural	3.50
Kilpatrick	3.80
Soy & wasabi	3.80

Entrees

Serrano ham & kurobuta salami with house pickles	17.50
Crumbed oxtail with horseradish, watercress & mayonnaise	17.50
Ocean trout gravlax with beetroot & celeriac remoulade	18.50
Chicken & ham terrine with piccalilli & toasts	18.50
Salt & pepper calamari served with lime aioli	18.50
Seared scallops with fennel & citrus salad	19.50
Fresh crab noodle salad with cucumber, daikon & Vietnamese dressing	19.50

Mains

Market fish of the day	market price
Black pepper linguine with Queensland, and king prawns, mushrooms, garlic & rocket	34.50
Roast lamb rump with potato puree, eggplant, spring onion & mint jus	35.50
Beef Wellington: 220g beef fillet baked in puff pastry with mushrooms & spinach	38.50



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Riverina NSW

Petite Fillet (Pasture Fed)	160g	28.50
Eye of Fillet (Pasture Fed)	220g	36.50
Steak au Poivre, Roast Peppered Fillet (Pasture Fed)	220g	37.50
Fillet Mignon with bacon & garlic butter (Pasture Fed)	220g	37.50

Grassland Riverina NSW

Mid Rib-Eye (100 Day Grain Fed)	300g	31.50
Striploin (100 Day Grain Fed)	280g	33.50
Rib-Eye Surf with grilled King Prawns (100 Day Grain Fed)	300g	41.50

Nolans Private Selection Gympie QLD

T-Bone (90 Day Grain Fed)	500g	39.50
Kilo T-Bone (90 Day Grain Fed)	1000g	59.50

Rangers Valley Wagyu NSW

Wagyu Rump (400 Day Grain Fed - Marble #7-8)	280g	38.50
Wagyu Rib-Eye (400 Day Grain Fed - Marble #7-8)	300g	69.50

Havericks Dry Aged Beef (Limited)

Riverina Pasture Fed Rib on Bone (Dry Aged for 6-8 Weeks)	400g	47.50
Angus Sirloin on Bone (Dry Aged for 6-8 Weeks)	450g	49.50

Certified Australian Angus Beef (CAAB) (MSA 4-5 Grade)

Angus Rump (150 Day Grain Fed)	300g	29.50
Angus Rib-Eye (150 Day Grain Fed)	350g	44.50
Angus Rib on Bone (150 Day Grain Fed)	650g	59.50

John Dee Gold Angus QLD

Gold Angus Eye of Fillet (200 Day Grain Fed)	200g	45.50
Gold Angus Striploin (200 Day Grain Fed)	400g	49.50

Steaks are served with red wine jus & your choice of chips, baked potato or mash

Side Salads

Classic Caesar	10.50
Tomato salad with fried capers, Spanish onion & basil	10.50
Chopped iceberg with blue cheese dressing	10.50
Rocket, baby beetroots, labneh & orange salad	10.50
Spinach & pinenuts	10.50

Accompaniments

Beer battered onion rings	10.50
Sweet potato chips with rosemary seasalt	10.50
Buttered green beans with toasted almonds	10.50
Sauteed garlic mushrooms	10.50
Cauliflower gratin	10.50
Grilled tomatoes with garlic & orange	10.50

Steak Extras

Café de Paris butter	3.50
Blue cheese butter	3.50
Béarnaise sauce	3.50
Roast garlic & thyme butter	3.50
Green peppercorn sauce	3.50
Mushroom sauce	3.50
Roast Australian prawns	9.50

Cooking Temperatures

BLUE - Sealed on the outside while steak is at room temperature.

RARE - Cooked for approximately two minutes on each side, still very bloody.

MEDIUM RARE - Maintains a medium red strip in the centre with grey edges.

MEDIUM - Predominantly grey with a pink centre.

MEDIUM WELL - Grey from edge to edge with slight pink centre.

WELL DONE - Very firm with little juice, grey throughout.



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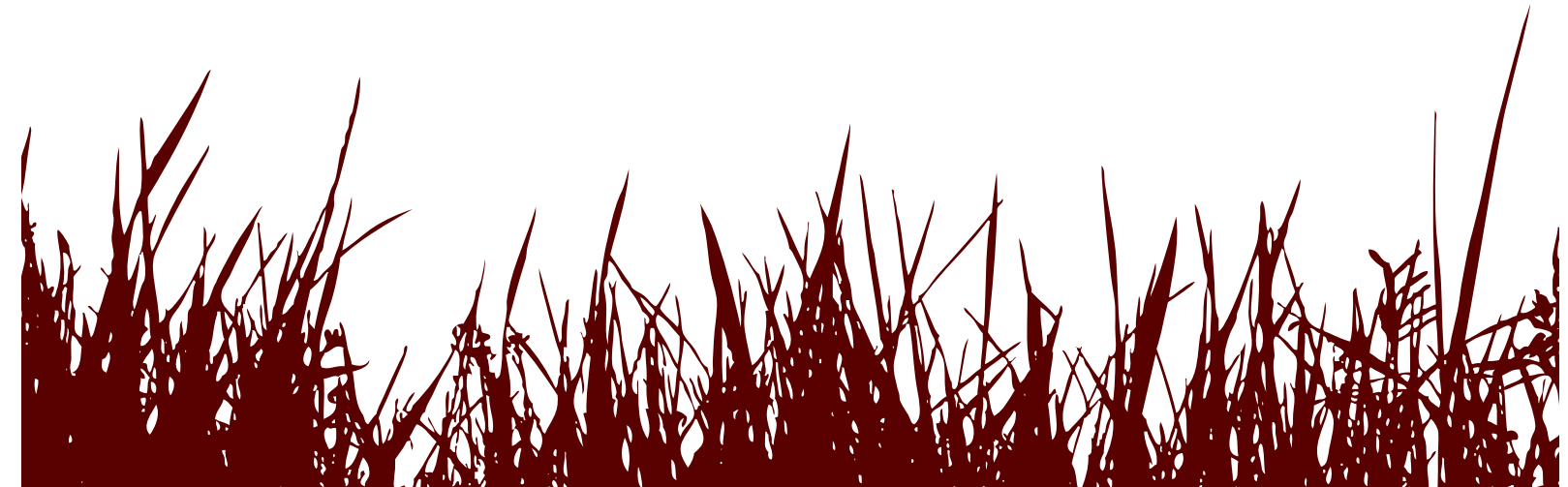


Wednesday Slow Roast

ask your waiter

\$39.50

(Limited Availability)





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THE STEAKHOLDERS

Join our COMPLIMENTARY membership, Steakholders Rewards and you can start to enjoy benefits as soon as your next visit.

Ask us for a Sign Up Form or visit www.steakholders.com.au

REWARDS SNAPSHOT

Bonus Rewards - Enjoy a complimentary CAAB Rib-Eye Steak on your birthday

Instant Rewards - Cash In \$150 Steakholders Dollars (AUD\$150 off the bill)

Take Home Rewards - Receive The Vat Series of Vintage Tyrrell's Wines

Dine In Rewards - Rev Up a V8 at Eastern Creek then feast at any Steakhouse

Steakholder Rewards can be accumulated at:

Steersons Steakhouse - 17 Lime Street, King Street Wharf

Steersons Steakhouse - 7 Bridge Street, Sydney

Kingsleys Australian Steakhouse - 29a King Street, Sydney

Velero Spanish Restaurant - 2/6 Cowper Wharf Road, Woolloomooloo



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Desserts

Selection of ice-cream & sorbet Perfectly complimented by Westend 3 Bridges Golden Mist Botrytis (glass 14.00)	15.00
Bread & butter pudding - Brioche baked in custard served with 'Old Bushmills' whiskey cream sauce Perfectly complimented by Baileys on ice (glass 8.00)	15.00
Fresh strawberries set inside an elder flower jelly with crème fraiche ice-cream Perfectly complimented by NV Ninth Island Sparkling (glass 15.00)	15.00
Chocolate nemesis - Rich dark chocolate cake with orange puree & orange cream Perfectly complimented by Valdespino Pedro Ximenez Sherry (glass 9.00)	15.00
Apple & rhubarb crumble with vanilla bean ice-cream Perfectly complimented by NV Poire William Massenez (glass 12.00)	15.00
Liqueur affogato: Espresso with vanilla bean ice-cream & Frangelico	15.00

Cheese

Selection of cheese served with lavosh, crisp bread, apple & fig paste	26.50
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Maffra Cheddar – Gippsland, Victoria – Hard – Cows Milk

Traditional hand-made cheddar, made over spring & summer & aged for 12 months; it has a beautiful creamy texture with a crumbly body.

Tarwin Blue – Gippsland, Victoria – Blue Mould – Cows Milk

This award winning cheese is made by the small producer Barry Charlton of Berrys Creek Cheese. It is moist with a creamy texture & long intensity with definite earthy tones on the finishing palate. It has been matured for six to eight weeks.

Old Telegraph Road Brie - Victoria, Australia - White Mould Cheese – Cows Milk

Velvety white rind with creamy interior that slides across the palate with a perfect balance of salt & buttery mouth feel, subtle lingering flavours with an earthy aroma.