



STEERSONS

STEAKHOUSE

Small Dishes

Sourdough Bread, Salted Butter	7
Marinated Olives	8
Pan-Fried Chorizo, Mixed Herbs & Sherry Vinegar	13

Entrée

Roast Garlic Prawns with Chilli Butter	22
Seared Scallops, Truffle Pea Puree, Tapioca Crisp	24
Salt & Pepper Calamari, Lemon Aioli	19
Duck Liver Pate, Orange Jelly, Brioche, Pickles	19
Pear & Witlof Salad, Blue Cheese Dressing, Grapes	19

Steaks

Riverina Pasture Fed - Wagga Wagga NSW

Petite Fillet YG	160g	39
Eye Fillet YG	200g	48
Fillet Mignon YG with Bacon & Garlic Butter	200g	49

Grasslands Pasture Fed - NSW

Petite Sirloin YG (MSA)	200g	42
Rib-Eye (MSA)	300g	54
Rib-Eye (MSA) Surf & Turf with Béarnaise Sauce	300g	59
Bone in Rib-Eye (MSA)	500g	72

Grain Fed Beef

Nolans Private Selection T-Bone (MSA) 90 Day Grain Fed Tender Stretched	500g	55
Havericks Dry Aged Bone in Sirloin (MBS 2+) 6-8 weeks 150 Day Grain Fed	400g	64
Westholme Wagyu F1 Cross Top Sirloin (MBS 4+) 300 Day Grain Fed	250g	56
Jacks Creek Wagyu F1 Cross Rib-Eye (MBS 6+) 400 Day Grain Fed	300g	86
Certified Angus Eye Fillet (MSA MBS 2+) 150 Day Grain Fed	200g	59
Certified Angus Bone in Rib-Eye (MSA MBS 2+) 150 Day Grain Fed	650g	86

All steaks served with chips or mash potato.

Mains

Chicken Breast, Sweet Potato, Lentil, Carrot, Tomato Concise	33
Barramundi, Crushed Kipfler Potatoes, Capsicum, Spinach, Capers	36
Israeli Couscous, Roast Vegetables, Tomato Compote, Herbs	28
Beef Wellington, Celeriac Remolade, Sauteed Spinach, Jus	52

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 | Kilpatrick

5 each 1/2 DOZ 27 | DOZ 49

Salads

Rocket, Pear, Pecorino, Balsamic	12
Caprese, Tomato, Capers, Onion, Pesto	12
Garden Salad, Lemon Dressing	10
Iceberg Wedge Salad, Bacon Lardon, Buttermilk	12

Sides

Mixed Greens, Toasted Almonds, Almond Butter	11
Polenta Chips, Rosemary Salt, Aioli	11
Peas & Bacon	11
Garlic Mushrooms, Lemon Pepper	13

Steak Extras

Bearnaise Sauce	4
Pepper Sauce	4
Mushroom Sauce	4
Red Wine Jus	4
Chilli Sambal	4
Blue Cheese Butter	3
Garlic & Thyme Butter	3

Surf & Turf

Roasted Tiger Prawns with Bearnaise Sauce	10
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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 cut: Eye Fillet

RARE Cooked for approximately two minutes on each side. Meat is warm throughout, still very bloody.

Suggested cut: Eye Fillet & Sirloin

MEDIUM RARE Center is very pink, slightly brown toward the exterior. Completely heated throughout.

Suggested cut: Sirloin, T-Bone & Rump

MEDIUM Thin line of pink through the center surrounded by grayish-brown that darkens toward the exterior.

Suggested cut: T-Bone, Rump, Rib Eye

MEDIUM WELL It has a golden-brown exterior and grayish-brown interior, slightly pink in the center.

Suggested cut: Rib Eye, T-Bone

WELL DONE Very firm with little juice, grey throughout. Suggested cut: Any steak on a bone & Rib Eye



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Wines By The Glass

Champagne & Sparkling Wine - 125ml Glass

NV Perrier-Jouët Grand Brut	Champagne	Épernay, France	28
NV Villa Sandi Superiore D.O.C.G.	Prosecco	Veneto, Italy	15

White - 150ml Glass

2019 Grant Burge Frizzante	Moscato	Barossa Valley, SA	11
2017 Jim Barry Single Vineyard	Riesling	Clare Valley, SA	17
2019 Villa Maria Two Valleys	Sauvignon Blanc	Marlborough, NZ	12
2019 Tyrrells Hunter	Chardonnay	Hunter Valley, NSW	12
2018 Henschke Innes Vineyard	Pinot Gris	Adelaide Hills, SA	17

Rosé - 150ml Glass

2019 Teusner Salsa	Mourvedre	Barossa Valley, SA	12
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Red - 150ml Glass

2019 Paringa Peninsula	Pinot Noir	Mornington Peninsula, Vic	17
2017 Mitolo 7th Son	Shiraz Grenache	McLaren Vale, SA	16
2017 Catena	Malbec	Mendoza, Argentina	16
2017 Peter Lehmann H&V	Cabernet Sauvignon	Barossa Valley, SA	14
2016 Howard Park Leston	Cabernet Sauvignon	Margret River, WA	20
2018 Mitolo Jester	Shiraz	McLaren Vale, SA	13
2017 Rockford Rod & Spur	Shiraz Cabernet	Barossa Valley, SA	26

Half Bottles

NV Pol Roger Brut Reserve	Champagne	Épernay, France	110
2019 Brokenwood	Semillon	Hunter Valley, NSW	36
2019 Tyrrells Hunter	Chardonnay	Hunter Valley, NSW	36
2019 Kooyong Estate	Pinot Noir	Mornington Peninsula, Vic	59
2018 Moss Wood Amy's	Cabernet Blend	Margaret River, WA	49
2018 St Hallett Blackwell	Shiraz	Barossa Valley, SA	75

Beer & Cider

Draught

Mountain Goat The Goat Lager 4.2% Victoria	9 13
Young Henry's Newtowner Pale Ale 4.8% New South Wales	11 14
Asahi Super Dry 5.0% Japan	13 18

Australian

Cascade Premium Light 2.8% Tasmania	8
James Boags Premium Lager 5.0% Tasmania	9
Crown Lager 4.9% Victoria	9
Cricketers Arms Spearhead Pale Ale 5.2% Victoria	10
Moon Dog Lager 4.5% Victoria	10
Lord Nelson 3 Sheets Pale Ale 4.9% New South Wales	11
4 Pines American Amber Ale 5.1% New South Wales	12
Vale Brewing Co. IPA 5.5% South Australia	12
Apple Thief Pink Lady Cider 4.5% New South Wales	10

Imported

Heineken 0.0 Non Alcoholic Holland	6
Peroni Leggera Low Carb 3.5% Italy	9
Corona 4.6% Mexico	10
Peroni Nastro Azzuro 5.1% Italy	10
Asahi Super Dry Black 5.5% Japan	12

Beer of the Month

Brick Lane Red Hoppy Ale

12

355ml | Dandenong, Vic | 5.3% ABV

Brick Lane Red Hoppy Ale is a hoppy amber style ale. Layered caramel malts, citrus and pine hop flavours deliver layers of complexity.

