

STEERSONS
STEAKHOUSE

DINING

Champagne & Sparkling Wine - 125ml Glass

NV Carpena Malvolti Prosecco	Veneto	Italy	15
NV Perrier-Jouet Grand Brut	Epernay	France	28

White Wine - 150ml Glass

2015 Grant Burge Frizzante Moscato	Barossa Valley	SA	11
2015 Ra Nui Sauvignon Blanc	Marlborough	NZ	12
2015 Grant Burge Thorn Riesling	Eden Valley	SA	12
2012 Polin & Polin Chardonnay	Hunter Valley	NSW	14
2015 Misha's Dress Circle Pinot Gris	Central Otago	NZ	14
2015 Cape Mentelle Sauv Blanc Sem	Margaret River	WA	15
2014 Cape Mentelle Chardonnay	Margaret River	WA	22

Rose Wine - 150ml Glass

2015 Tuesner 'Salsa' Rosé	Barossa Valley	SA	12
---------------------------	----------------	----	----

Red Wine - 150ml Glass

2014 Round Two Merlot	Barossa Valley	SA	12
2014 Rusden Driftsand GSM	Barossa Valley	SA	12
2013 Rufus Stone Shiraz	Heathcote	VIC	13
2014 Di Giorgio Family Cabernet Sauvignon	Coonawarra	SA	15
2014 Barossa Valley Estate Cabernet Sauvignon	Barossa Valley	SA	16
2014 Casarena Estate Malbec	Mendoza	Argentina	18
2015 Abels Tempest Pinot Noir	Hobart	TAS	18
2014 Glaetzer Bishop Shiraz	Barossa Valley	SA	19
2013 Rockford Rod & Spur Shiraz Cabernet	Barossa Valley	SA	25
2012 Cape Mentelle Wilyabrup Cab, Merlot, Cab Franc	Margaret River	WA	25

Beer

Cascade Premium Light	375ml	7	Peroni Leggera Low Carb	Italy	330ml	8
James Boags Premium Lager	375ml	9	Peroni Nastro Azzurro	Italy	330ml	9.90
Crown Lager	375ml	9	Corona	Mexico	330ml	9.50
Lord Nelson 3 Sheets	330ml	10	Asahi Super Dry Black	Japan	330ml	9
Dad & Dave No2 IPA	375ml	10	Feral Hop Hog IPA		330ml	12
Little Creatures Pale Ale	330ml	10	Somersby Apple Cider	Denmark	330ml	9

Draught Beer

	Schmidy	Pint
The Rocks Hangman Pale Ale	350ml 8.50	560ml 12
Mountain Goat Summer Ale	350ml 9	560ml 13
Asahi Super Dry	330ml 10	560ml 16

Beer of the Month

Ask your waiter about our featured Beer/Cider of the Month

Small Dishes

Freshly Baked Damper, salted butter	5.90
Mixed Marinated Olives	7.90
Pork Scratchings, cider apple chutney	9.50
Pan-Fried Chorizo, mint & basil in a hot pan	11.90
Prawn Cocktail Roll	12.50 each

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	3.90 each	1/2 DOZ	22.90	DOZ	42.90
Kilpatrick	4.20 each	1/2 DOZ	23.90	DOZ	44.90

Entrée

Waldorf Salad, witlof, celery, apple, herb mayo	18.90
Salt & Pepper Calamari, lemon aioli	18.90
Garlic Tiger Prawns, lemon, saffron butter in a hot pan	19.90
Duck Liver Pate, poached pear puree, pickles, brioche	19.90
Kangaroo Tartare, enoki mushrooms, crostini, tarragon oil	21.90
Snapper Crudo, pink peppercorns, cucumber jelly, citrus powder	21.90
Seared Scallops, chilled beef consomme, daikon, onion jam & crispy noodles	22.90

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 portion. Completely heated throughout

Suggested cut: Sirloin, T-Bone & Rump

MEDIUM

Thin line of pink running 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 or high fat content

All prices are GST inclusive. 1.1% Surcharge applies to all Credit Cards transactions.

An 8% service charge applies to all groups of 10 or more.

Mains

Market Fish of the Day	market price
Corn Fed Chicken Breast, herb linguini, tomato & fennel broth	30.90
Peppered Kangaroo Loin, roasted beets, freekeh, goatscheese mousse	34.90
Lamb Rump, spring onion croquettes, sauteed kale, ratatouille	37.90
Beef Wellington, horseradish cream, king oyster mushroom, spinach	47.90

Riverina Pasture Fed Beef, NSW

Petite Fillet YG	160g	36.90
Petite Sirloin YG	200g	34.90
Eye of Fillet YG	200g	44.90
Fillet Mignon YG with bacon & garlic butter	200g	45.90

Hereford True Pasture Fed Beef, NSW

Hereford NY Cut Sirloin	350g	44.90
Hereford Rib on Bone	475g	59.90

O'Connor Pasture Fed Beef, Gippsland VIC

Mid Rib-Eye Ox Steer	300g	38.90
Mid Rib-Eye Ox Steer Surf 'n' Turf with béarnaise sauce	300g	44.90

Havericks Dry Aged Beef (Dry Aged for 6-8 weeks), NSW

Riverine Sirloin on the Bone (MBS 2+) 150 Day Grain Fed	400g	52.90
---	------	-------

Nolans Private Selection, Gympie QLD

T-Bone Tender-stretched (MSA) 90 Day Grain Fed	500g	46.90
Kilo T-Bone Tender-stretched (MSA) 90 Day Grain Fed	1000g	69.90

Certified Angus Beef (CAB), NSW

Angus Rump 150 Day Grain Fed	300g	29.90
Angus Rib-Eye 150 Day Grain Fed	350g	48.90
Angus Fillet 150 Day Grain Fed	200g	49.90

Rangers Valley Wagyu, NSW

Wagyu Rib-Eye (MBS 6+) 400 Day Grain Fed	300g	79.90
--	------	-------

Surf 'n' Turf

Extra 9.90

Roasted Tiger Prawns with Béarnaise

Side Salads

Garden Salad	8.90
Rocket & Raddichio salad with pecorino & truffle dressing	9.90
Caprese Salad heirloom tomatoes mozzarella & basil	10.90
Greek Salad	10.90

Accompaniments

Chips with rosemary salt	7.90
Beer Battered Onion Rings	7.90
Sauteed Garlic Mushrooms	9.90
Roast squash and zucchini & pepperonata	9.90
Steamed Greens, toasted almonds	10.90

Steak Extras

Blue Cheese Butter	2.90
Confit Garlic & Thyme Butter	2.90
Béarnaise Sauce	3.30
Green Peppercorn Sauce	3.30
Mushroom Sauce	3.30

Steaks are served

with choice of chips, baked potato or mash potato

All prices are GST inclusive. 1.1% Surcharge applies to all Credit Cards transactions.
An 8% service charge applies to all groups of 10 or more.

Desserts

Chocolate Mess, honeycomb, macadamias	14.90
Poached Rhubarb, apple sorbet, rhubarb jelly, apple crisps	14.90
Lemon Curd Cake, clotted cream, raspberries	14.90
Profiteroles, banana pastry cream, caramel, chocolate	14.90
Liqueur Affogato: Espresso with vanilla bean ice-cream, Frangelico	15.90

Mövenpick Ice-Creams & Sorbets

Enjoy a selection of Swiss Ice-Creams & Sorbet (three scoops per serve)	13.90
Swiss Chocolate	
Caramel	
Vanilla	
Raspberry Sorbet	

Cheese

Selection of Three Cheese served with lavosh, apple, quince paste	29.90
---	-------

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.

Gorgonzola Dolce - Lombardy, Italy - Blue Cheese – Cows Milk

Moist, creamy blue cheese from Lombardy Italy. The blue mould is formed by piercing the cheese with copper to create air passages.

Trinity Cellars Triple Cream Brie - Adelaide Hills, 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.

Pasture (Grass) Fed Beef

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

O'Connor Beef - Gippsland, VIC

Located in Gippsland Victoria, O'Connor has a reputation for quality beef. We use the O'Connor yellow, which is a quality pasture fed product, that has been aged longer, for a more complex flavour.

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.

Riverina Pasture Fed Beef, NSW

Working with Teys 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.

Certified Angus Beef (CAB)

Teyes Certified Premium Black Angus has a proven reputation for excellence by combining the superior eating quality of the Angus breed and science of the Meat Standards Australia (MSA) grading system.

Nolans Private Selection - Gympie S.E. QLD

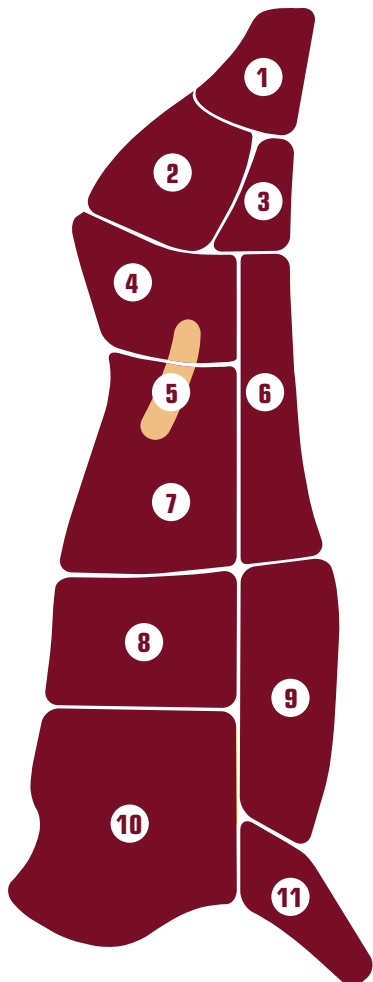
Private Selection is Nolans' premium brand of beef and is produced from grain finished yearling beef, renowned for superior eating quality.

Hereford True, Certified Pasture Fed Beef, NSW

Hereford are a unique breed, famous for their docile and easy-going nature. Their soft temperament is the secret to the distinctive true beef flavour of Hereford True Beef

Rangers Valley Wagyu - NSW

Rangers Valley knows how to produce premium beef that ensures consistently high eating quality by carefully controlling the key elements that affect 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.



- 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 slow 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