



STEERSONS

STEAKHOUSE

Set Menu Packages

MENU 1 – Pasture Fed Beef



Main & Dessert	\$56pp
Shared Entrée & Main	\$64pp
Shared Entrée, Main & Dessert	\$76pp
Shared Entrée, Main, Dessert & Cheese	\$82pp

Please note: For groups with over thirty guests, main and dessert will be served on a 50/50 alternate basis. Please select two mains.



TO START

Mixed Marinated Olives	GF 
Warm Damper with salted butter	

SHARED ENTRÉE

Salt & Pepper calamari with aioli & lemon	
Confit pork belly with parsnip puree, enoki mushrooms	GF
Smoked chicken salad with pearl cous cous, tomato & basil dressing, olive crumble	
VEGETARIAN OPTIONS	
Zucchini & ricotta tart, pea shoots & radish	GF 
Witlof, poached pear, blue cheese croquettes, buttermilk dressing	



MAIN

Wild Barramundi Fillet with skordalia, broccoli & anchovy crumble	
CAAB Fillet 200g (150 day grain fed) served with red wine jus & chips or baked potato	GF
CAAB Rib-Eye 350g (150 day grain fed) served with red wine jus & chips or baked potato	GF
VEGETARIAN OPTIONS	
Smoked corn & pea risotto, sundried tomato tapenade	GF 
Herb potato gnocchi, King Oyster mushrooms, spinach, pine nuts & parmesan	

SHARED SIDE

Garden salad with champagne dressing	GF 
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DESSERT

Passionfruit & pomegranate tapioca, pear & ginger sorbet	GF 
Warm bread & peanut butter pudding, strawberry jam, crème fraiche ice cream	

CHEESE

Selection of Cheese with lavosh & quince paste	
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DIETARY REQUIREMENTS: Steersons caters for vegetarian guests and guests with dietary requirements. If required please inform Functions Coordinator.

Functions Department (office hours)

Ph: 02 9295 5058 | Fax: 02 9295 5067 | E-mail: functions@steersons.com.au

www.steersons.com.au



STEERSONS

STEAKHOUSE

Set Menu Packages

MENU 2 – Grain Fed Beef


Main & Dessert	\$68pp
Shared Entrée & Main	\$74pp
Shared Entrée, Main & Dessert	\$82pp
Shared Entrée, Main, Dessert & Cheese	\$88pp

Please note: For groups with over thirty guests, main and dessert will be served on a 50/50 alternate basis. Please select two mains.



TO START

Mixed Marinated Olives	GF 
Warm Damper with salted butter	

SHARED ENTRÉE

Roast Tiger prawns with smoked chilli butter	GF
Kangaroo Tartare, enoki mushrooms, toasted baguette, tarragon oil	
Seared Scallops with pumpkin puree, bacon & chestnut	GF
VEGETARIAN OPTIONS VEGETARIAN OPTIONS	
Zucchini & ricotta tart, pea shoots & radish	GF 
Witlof, poached pear, blue cheese croquettes, buttermilk dressing	



MAIN

Wild Barramundi Fillet with skordalia, broccoli & anchovy crumble	
CAAB Fillet 200g (150 day grain fed) served with red wine jus & chips or baked potato	GF
CAAB Rib-Eye 350g (150 day grain fed) served with red wine jus & chips or baked potato	GF
VEGETARIAN OPTIONS	
Smoked corn & pea risotto, sundried tomato tapenade	
Herb potato gnocchi, King Oyster mushrooms, spinach, pine nuts & parmesan	

SHARED SIDE

Garden salad with champagne dressing	GF 
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DESSERT

Passionfruit & pomegranate tapioca, pear & ginger sorbet	GF 
Dark chocolate & coffee mousse, whiskey custard tart, tonka bean cream	

CHEESE

Selection of Cheese with lavosh & quince paste	
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