

STEERSONS
STEAKHOUSE

DINING



Champagne & Sparkling Wine - 125ml Glass

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

White Wine - 150ml Glass

2016 Grant Burge Frizzante Moscato	Barossa Valley, SA	11
2016 Ra Nui Sauvignon Blanc	Marlborough, NZ	12
2015 Kaesler Old Vine Semillon	Barossa Valley	13
2014 Polin & Polin Chardonnay	Hunter Valley, NSW	15
2016 Misha's Dress Circle Pinot Gris	Central Otago, NZ	14
2016 Jim Barry Single Vinyard Riesling	Clare Valley, SA	17

Rose Wine - 150ml Glass

2015 Tuesner 'Salsa' Rosé	Barossa Valley, SA	12
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Red Wine - 150ml Glass

2015 Round Two Merlot	Barossa Valley, SA	12
2015 Maxwell Silver Hammer Shiraz	McLaren Vale, SA	13
2014 Rufus Stone Shiraz	Heathcote, VIC	13
2015 Barossa Valley Estate Cabernet Sauvignon	Barossa Valley, SA	16
2014 Catena Malbec	Mendoza, Argentina	16
2014 Jim Barry Single Vinyard Cabernet Sauvignon	Coonawarra, SA	17
2015 Abels Tempest Pinot Noir	Derwent Valley, TAS	19
2015 Glaetzer Bishop Shiraz	Barossa Valley, SA	19
2014 Rockford Rod & Spur Shiraz Cabernet	Barossa Valley, SA	26

Beer

Cascade Premium Light	375ml	7	Peroni Leggera Low Carb	Italy	330ml	8
James Boags Premium Lager	375ml	9	Somersby Apple Cider	Denmark	330ml	9
Crown Lager	375ml	9	Peroni Nastro Azzurro	Italy	330ml	10
Cricketers Arms Pale Ale	330ml	10	Corona	Mexico	330ml	10
Lord Nelson 3 Sheets	330ml	11	Asahi Super Dry Black	Japan	330ml	10
Dad & Dave No2 IPA	330ml	11				
Little Creatures Pale Ale	330ml	11				

Draught Beer

	Schmidy	Pint
The Rocks Hangman Pale Ale	350ml 9	560ml 13
Mountain Goat Summer Ale	350ml 9	560ml 13
Asahi Super Dry	330ml 12	560ml 18

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
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

Witlof, poached pear, blue cheese croquettes, buttermilk dressing	18.90
Salt & Pepper Calamari, lemon aioli	18.90
Garlic Tiger Prawns, lemon, saffron butter in a hot pan	21.90
Crab Pate, grapefruit jelly, fennel, radish, toasted baguette	21.90
Kangaroo Tartare, enoki mushrooms, crostini, tarragon oil	21.90
Confit Salmon, pickled cabbage, soy marinated roe, lemon gel	21.90
Seared Scallops, butternut squash, chestnut & bacon crumble	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

Mains

Market Fish of the Day	market price
Corn Fed Chicken Breast, smoked corn and pea risotto, sundried tomato & basil tapenade	30.90
Spiced Kangaroo Loin, braised quinoa, chickpeas, roast pumpkin	34.90
Lamb Rump, parsnip cream, puy lentils, speck, pickled parsnip	37.50
Beef Wellington, horseradish cream, king oyster mushroom, spinach	48.90

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

Grasslands Premium Beef, NSW

Rib-Eye	300g	38.90
Rib-Eye 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
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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
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Surf 'n' Turf

Extra 10.90

Roasted Tiger Prawns with Béarnaise

Side Salads

Garden Salad	8.90
Rocket & Raddichio salad with pecorino & truffle dressing	9.90
Shredded Brussel Sprouts, hazelnuts, buttermilk dressing	9.90
Caprese Salad heirloom tomatoes mozzarella & basil	10.90

Accompaniments

Chips with rosemary salt	7.90
Sauteed Garlic Mushrooms	9.90
Harissa Roasted Pumpkin, toasted almonds, aioli	10.90
Broccoli, bok choy, chilli oil	10.90

Steak Extras

Blue Cheese Butter	2.90
Confit Garlic & Thyme Butter	2.90
Harissa Paste	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

Dark chocolate & coffee mousse, whiskey custard tart, tonka bean cream	14.90
Apple, raisin & hazelnut crumble, meringue, chestnut cream	14.90
Passionfruit & pomegranate tapioca, pear & ginger sorbet	14.90
Warm bread & peanut butter pudding, strawberry jam, crème fraiche ice cream	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 Cheeses served with lavosh, apple, quince paste

Please ask your waiter for today's selection 29.90

Coffee | Tea

COFFEE

4.50

Made with your choice of Full, Skim or Soy milk

Flat White	Cappuccino
Hot Chocolate	Café Latte
Espresso	Macchiato
Long Black	Ristretto
Moccha	Piccolo Latte

Extra Shot

2

TEA

4.50

Earl Grey	English Breakfast
Sencha Green Tea	Peppermint
Chamomile	



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.

Grasslands Premium Beef, NSW

Grasslands Premium Beef is produced from free-range cattle that have been raised on natural pastures. The cattle are free from antibiotics and added hormones, and are Meat Standards Australia (MSA) graded.

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)

Teys 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

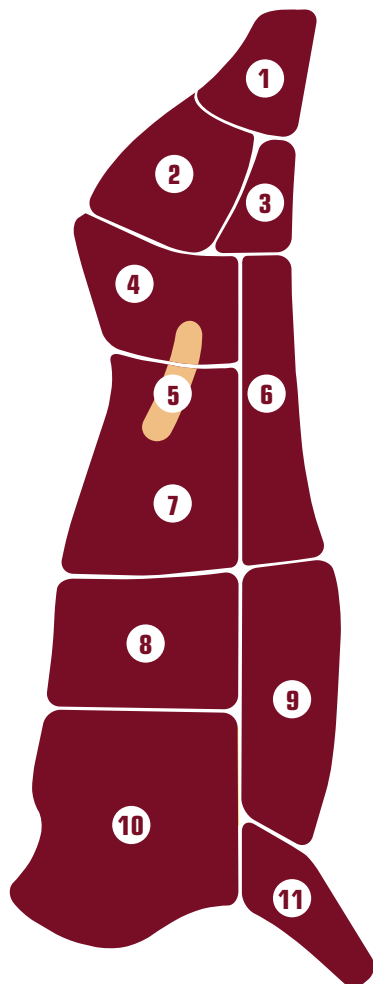
Private Selection is Nolans' premium brand of beef and is produced from grain finished yearling beef, renowned for superior eating quality.

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