

Canapé Packages

Menu A, Cocktail Party (\$5.50 Each):

Leek & blue cheese tartlet, onion jam Chorizo & smoked mozzarella croquettes, crème fraiche

Bloody mary shrimp cocktail

GF

Antipasto skewers Beetroot arancinis, goats curd GF

Tomato gazpacho oyster shooter

Spicy lamb meatballs, mint yoghurt

GF

MENU B, PREMIUM COCKTAIL PARTY (\$7.00 EACH):

Scallop ceviche, cucumber jelly

GF

"Scotch" quail egg, curried aioli

Confit duck leg, blinis, cranberry jelly

Smoked salmon & cream cheese cone

Cherry vine ripened tomato, boconcini, basil



Kangaroo tartare, pickled enoki mushroom, toasted bagguette

MENU C, SUBSTANTIAL (\$8.50):

Mini beef wellington, horseradish cream

Wild mushroom, leek and brie frittata



Chicken and sweetcorn pie, pomme puree

Mini hot dogs, relish, cheese, mustard

Crumbed calamari, lemon aioli

Canapes packages are available for functions of 30 and above.

Guests with dietary requirements can be accommodated with prior notice.

Menu items and prices are subject to change.

DIETARY REQUIREMENTS

Gluten Free

Vegetarian



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

Warm Damper with salted butter

SHARED ENTRÉE

Salt & pepper calamari, lemon aioli

Confit pork belly, carrot puree, pickled carrots

GF

Smoked chicken salad, witlof, fennel, rocket & pomegranate

VEGETARIAN OPTIONS

Herb & parmesan gnocchi, ricotta, peas & asparagus

Confit pepper risotto, chilli & lemon

GF

MAIN

Barramundi fillet, herb linguini, squid ink, roast pepper & almond sauce GF
Riverina Petite Fillet 160g (pasture fed) served with red wine jus & chips or baked potato GF
Grasslands Rib-Eye 300g (pasture fed) served with red wine jus & chips or baked potato GF
VEGETARIAN OPTIONS

Herb & parmesan gnocchi, ricotta, peas & asparagus

Confit pepper risotto, chilli & lemon

SHARED SIDE

Garden salad with champagne dressing GF

DESSERT

Passionfruit & coconut tapioca, mango sorbet & candied ginger

Treacle tart, crème fraiche, pecan praline

CHEESE

Selection of Cheese with lavosh & quince paste

DIETARY REQUIREMENTS: Steersons caters for vegetarian guests and guests with dietary requirements. If required please inform Functions Coordinator.

Functions Department (office hours)



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

Warm Damper with salted butter

SHARED ENTRÉE

Confit pork belly, carrot puree, pickled carrots

Seared scallops, beetroot jelly, zucchini remoulade, citrus puree

GF

Tiger prawns, roast garlic & herb butter

GF

VEGETARIAN OPTIONS

Quinoa, cucumber, feta & beets

Asparagus, pea shoots, radish, buttermilk dressing

GF

MAIN

Barramundi fillet, herb linguini, squid ink, roast pepper & almond sauce GF
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

Herb & parmesan gnocchi, ricotta, peas & asparagus

Confit pepper risotto, chilli & lemon

SHARED SIDE

Garden salad with champagne dressing GF

DESSERT

Passionfruit & coconut tapioca, mango sorbet & candied ginger

Chocolate orange pudding, yoghurt sorbet

GF

CHEESE

Selection of Cheese with lavosh & quince paste



DIETARY REQUIREMENTS: Steersons caters for vegetarian guests and guests with dietary requirements. If required please inform Functions Coordinator.



Beverage Packages

STEERSONS PACKAGE

Includes: Wines as listed below, 2 beers (please select from the list on page 2) 1 light beer & soft drinks

2 Hour - \$34.00

3 Hour - \$42.00

4 Hour - \$50.00

SPARKING WINE

NV Redbank Emily Pinot Chardonnay Sparkling King Valley VIC

WHITE & RED WINE

2017 Yalumba Y Series Sauvignon Blanc Barossa Valley SA 2016 Yalumba Y Series Shiraz Barossa Valley SA

PREMIUM PACKAGE

Includes: Any 3 Wines (please select from the list below), 2 beers (please select from the list on page 2) 1 light beer & soft drinks

2 Hour - \$38.00

3 Hour - \$46.00

4 Hour - \$54.00

SPARKLING WINE

NV Redbank Emily Pinot Chardonnay Sparkling King Valley VIC

WHITE WINE

2016 Beyond Broke Road Sauvignon Blanc Orange NSW 2017 Beyond Broke Road Pinot Gris Eden Valley SA

RED WINE

2016 Beyond Broke Road Shiraz Heathcote VIC 2016 Beyond Broke Road Cabernet Sauvignon Limestone Coast SA



DELUXE PACKAGE

Includes: Any 4 Wines (please select from the list below), 2 beers (please select from the list below) 1 light beer & soft drinks

2 Hour - \$48.00 3 Hour - \$58.00 4 Hour - \$68.00

SPARKLING WINE

NV Grant Burge Blanc de Noirs Sparkling

| WHITE WINE | | |
|--------------------------------|----------------|----|
| 2015 Kaesler Old Vine Semillon | Barossa Valley | SA |
| 2017 Da Nui Sauvignon Plano | Manlhanaugh | NZ |

Barossa Valley

SA

2017 Ra Nui Sauvignon Blanc Marlborough NZ
2014 Polin & Polin Chardonnay Hunter Valley NSW

RED WINE

| 2016 Paringa Peninsula Pinot Noir | Mornington Peninsula | VIC |
|-----------------------------------|----------------------|-----|
| 2015 Round 2 Merlot | Barossa Valley | SA |
| 2015 Gramps Shiraz | Barossa Valley | SA |

BEERS

| Cascade Light | TAS |
|---------------------|-------|
| James Boags Premium | TAS |
| Crown Lager | VIC |
| Peroni | Italy |

SOFT DRINKS

Coke / Diet Coke / Sprite / Ginger Ale / Tonic / Lemon Squash

N.B: Vintages are subject to change without notice.

N.B: As a requirement of the Liquor Act 1982, we reserve the right to refuse alcohol to intoxicated persons, to the benefit of all parties involved.