

STEERSONS
STEAKHOUSE

DINING

Small Dishes

Sourdough Bread, Herb Butter	6.90
Marinated Olives	7.90
Pan-Fried Chorizo, Mint & Basil in a hot pan	11.90
Prawn Cocktail Roll	12.50 <i>each</i>

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

4.90 *each* 1/2 DOZ 25.90 DOZ 46.90

Entrée

Tiger Prawns, Roast Garlic & Herb Butter, Gremolata	21.90
Albacore Tartare, Nori Gel, Cucumber, Daikon & Squid Ink Crackling	21.90
Salt & Pepper Calamari, Lemon Aioli	18.90
Seared Scallops, Beetroot, Zucchini Remoulade, Citrus Puree	22.90
Marinated Octopus, Soba Noodles, Hot & Sour Dressing	21.90
Duck Liver Pate, Rhubarb Jelly, Pickled Celery, Toasted Brioche	18.90

Mains

Slow Cooked Lamb, Tomato, Broad beans, Watercress & Mustard Puree	37.50
Peppered Kangaroo Loin, Polenta Chips, Beetroot Relish	34.90
Beef Wellington, Carrot Puree & Roast Dutch Carrots	48.90
Corn Fed Chicken Breast, Herb & Parmesan Gnocchi, Ricotta, Peas & Asparagus	30.90
Tomato & Basil Risotto, Confit Peppers, Chilli & Lemon Gremolata	28.90
Barramundi Fillet, Herb Linguini, Squid Ink, Roast Pepper & Almond Sauce	34.90

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

Steaks served with choice of chips, baked potato or mash potato

Riverina Pasture Fed Beef, NSW

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

Hereford True Pasture Fed Beef, NSW

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

Grasslands Pasture Fed Beef, NSW

Rib-Eye (MSA)	300g	38.90
Rib-Eye (MSA) Surf 'n' Turf	300g	48.90
with béarnaise sauce		

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	1KG	69.90

Certified Australian Angus Beef (CAAB) nsw

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

AACo. Darling Downs Wagyu, QLD

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

Roasted Tiger Prawns with Béarnaise Sauce	Extra	10.90
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Steak Tasting Board 149.90

Hereford True 475G Pasture Fed Rib Eye On The Bone

Certified Angus 250G Grain Fed Flat Iron

AACo Wagyu 250G Grain Fed Rump Cap

Served with Fries & Rosemary Salt, Iceberg Lettuce & Vine Ripened Tomatoes

Sauces Include Red Wine Jus, Bernaise & Chimichurri

Side Salads

Garden Salad	9.90
Shredded Iceberg, Apple, Hazelnuts & Buttermilk Dressing	10.90
Quinoa, Cucumber, Feta & Beets, Pickled Chilli Dressing	10.90
Witlof, Fennel, Rocket & Grapefruit, Champagne Dressing	10.90

Accompaniments

Chips with rosemary salt	7.90
Roast Garlic Portabello Mushrooms, Truffle Pesto	10.90
Mixed Greens, Toasted Almond Butter	10.90
Peas, Pickled Carrots, Honey & Star Anise Butter	10.90
Summer Squash, Confit Cherry Tomato Salsa	10.90

Steak Extras

Blue Cheese Butter	3.00
Confit Garlic & Thyme Butter	3.00
Chilli Sambal	3.00
Béarnaise Sauce	4.00
Green Peppercorn Sauce	4.00
Mushroom Sauce	4.00

Desserts

Chocolate Orange Pudding, Yoghurt Sorbet	14.90
Treacle Tart, Crème Fraiche, Pecan Praline	14.90
Passionfruit & Coconut Tapioca, Mango Sorbet & Candied Ginger	14.90
Rhubarb & Vanilla Jelly, Cinnamon & Apple Mousse, Rhubarb Puree, Compressed Apple	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	29.90
Please ask your waiter for today's selection	

Coffee | Tea

COFFEE	4.50	TEA	4.50
Made with your choice of Full, Skim or Soy milk		Earl Grey	
Flat White	Cappuccino	English Breakfast	
Hot Chocolate	Café Latte	Sencha Green Tea	
Espresso	Macchiato	Peppermint	
Long Black	Ristretto	Chamomile	
Moccha	Piccolo Latte		
Extra Shot	2		

Pasture (Grass) Fed Beef

Pasture (Grass) Fed Beef is a leaner more nutritionally balanced option. It has four times the 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).

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 our suppliers in Wagga Wagga, the cattle are raised on natural pasture, resulting in a lean and tender, export quality product graded from the top 1% of Australian Beef.

Certified Australian Angus Beef (CAAB)

Certified Australian 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

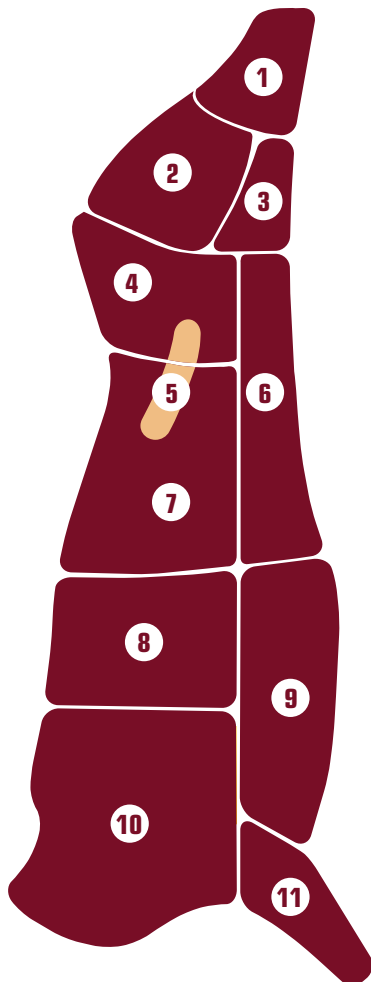
Private Selection is Nolans' premium brand of beef and is produced from grain finished yearling beef, renowned for superior eating quality.

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 sweet beef flavour.

Darling Downs, QLD

The Darling Downs is an ideal location that provides central access to all types of cattle across eastern and central Australia in a temperate climate. It is one of the most productive grain and pasture growing areas in Australia. Darling Downs Wagyu contains the finely distributed and highly desirable levels of marbling sought after by chefs worldwide.



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