

STEERSONS
STEAKHOUSE

DINING

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 | 27 | DOZ | 48

Small Dishes

Sourdough Bread, Herb Butter	7
Marinated Olives	8
Pan-Fried Chorizo, Mint & Basil in a Hot Pan	13
Braised Beef & Truffle Cigars, Horseradish Cream	8 each
Prawn Cocktail Roll	12 each

Entrée

Roast Garlic Prawns with Smoked Chilli Butter	22
Salt & Pepper Calamari, Lemon Aioli	19
Duck Liver Mousse, Orange Marmalade & Ginger Bread Toast	19
Seared Scallops, Soy Beans, Pickled Radish, Fish Roe, Fried Noodles	23
Confit Salmon & Savoy Cabbage Rolls, Crispy Filo Pastry, Carrot Slaw & Dill Cream	22
Smoked Chicken Salad, Chicory, Charred Baby Onion, Pickled Mushrooms & Buttermilk Dressing	20

Steak Tasting Board 165.00

Grasslands 500g Pasture Fed Bone in Rib-Eye

Certified Black Angus 250g Flat Iron

2GR Full Blood Wagyu 250g Skirt Steak (MBS 9+)

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

Sauces Include Red Wine Jus, Béarnaise & Chimichurri

Mains

Peppered Kangaroo Loin, Lemon Myrtle & Potato Gnocchi, Spinach & Asparagus	36
Lamb Rump, Harissa Cauliflower Couscous, Raisins, Green Olive Tapenade	39
Corn Fed Chicken Breast, Zucchini & Potato Galette, Ricotta, Fennel & Cherry Tomato	33
Pan Roasted Barramundi Fillet, Pineapple & Coriander Wild Rice, Pumpkin & Coconut Puree	36
Beef Wellington, Truffled Pomme Puree, Peas & Red Wine Jus	52
Herb Tagliatelle, Tomato, Basil, Buffalo Mozzarella & Chilli Gremolata	28

Riverina Pasture Fed - Wagga Wagga NSW

Petite Fillet YG	160g	38
Eye Fillet YG	200g	46
Fillet Mignon YG with Bacon & Garlic Butter	200g	47

Grasslands Pasture Fed - NSW

Petite Sirloin YG (MSA)	200g	36
Rib-Eye (MSA)	300g	44
Rib-Eye (MSA) Surf & Turf with Béarnaise Sauce	300g	50
Bone in Rib-Eye (MSA)	500g	64

Havericks Dry Aged Beef

[Dry Aged for 6-8 weeks], NSW

Riverine Bone in Sirloin (MBS 2+) 150 Day Grain Fed	400g	55
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Nolans Private Selection - Gympie S.E QLD

(MSA) 90 Day Grain Fed

T-Bone Tender-stretched	500g	52
Kilo T-Bone Tender-stretched	1KG	79

Kidman Santa Gertrudis - Barossa SA

(MSA) 150 Day Grain Fed

Kidman Rump	300g	32
Kidman Rib-Eye	350g	54
Kidman New York Cut Striploin	350g	56

Jacks Creek - Northern Tablelands NSW

(MBS 6+) 400 Day Grain Fed

Wagyu F1 Cross Rib-Eye	300g	84
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All steaks served with chips, mash or baked potato.

Salads

Vine Tomatoes, Roast Pepper Salsa & Goats Curd	12
Iceberg, Cucumber, Fennel & Cherry Tomatoes	12
Wild Rocket, Pecorino Pomegranate Dressing	12
Garden Salad	10

Sides

Polenta Chips & Lemon Aioli	11
Peas, Bacon & Fried Shallots	11
Mixed Greens, Roast Almond Butter	11
Garlic Mushrooms	13

Steak Extras

Blue Cheese Butter	3
Confit Garlic & Thyme Butter	3
Chilli Sambal	4
Chimichurri	4
Béarnaise Sauce	4
Green Peppercorn Sauce	4
Mushroom Sauce	4

Surf & Turf

Roasted Tiger Prawns with Béarnaise Sauce	10
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MSA = Meat Standards Australia

MBS = Marble Score | YG = Yearling

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. Completely heated throughout. Suggested cut: Sirloin, T-Bone & Rump

MEDIUM Thin line of pink 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 & Rib Eye

Desserts

White Chocolate Pot De Crème, Dark Chocolate Mousse, Macadamia Praline	16
Mango Semifredo, Basil Meringue, Coconut Cream, Almond Crumble	16
Lemon Drizzle Cake, Mascarpone Pastry Cream, Poached Pears in Ginger	16
Strawberry & Rhubarb Tapioca Pudding, Apple Sorbet, Champagne Jelly	16
Liqueur Affogato: Espresso with Vanilla Bean Ice-Cream, Frangelico	16

Mövenpick Ice-Creams & Sorbets

Enjoy a selection of Swiss Ice-Creams & Sorbet (three scoops per serve) 15

Swiss Chocolate
Caramel
Vanilla
Raspberry Sorbet

Cheese

Selection of Three Cheeses served with Lavosh, Apple, Quince Paste 32

Please ask your waiter for today's selection

Coffee

Flat White	5	Cappuccino	5
Hot Chocolate	5	Café Latte	5
Espresso	5	Macchiato	5
Long Black	5	Ristretto	5
Moccha	5	Piccolo Latte	5

Extra Shot 2

Made with your choice of Full, Skim or Soy milk

TEA

Earl Grey	5
English Breakfast	5
Sencha Green	5
Tea	5
Peppermint	5
Chamomile	5

Riverina Pasture Fed Beef, Wagga Wagga NSW

Riverina cattle are 100% grass fed, resulting in a lean and tender export quality product, graded from the top 1% of Australian beef. Yearling beef (YG) is a young animal, fully weaned without permanent incisor teeth. Approximately 12 to 18 months of age. YG Beef Steers are known for their tenderness, pale meat colour and delicate sweet flavour. Pasture fed Beef is generally a leaner, more nutritional option with high levels of Vitamin E and good Omega 3 fats.

Grasslands Premium Pasture Fed, NSW

Grasslands Premium Beef is produced from free-range English cattle breeds that have been raised on natural pastures. The cattle are free from antibiotics, added hormones, and are Meat Standards Australia (MSA) graded, requiring strict standards to be met from paddock to plate. This ensures more tender, juicier beef.

Jacks Creek, Northern Tablelands NSW

Jack's Creek is a family owned and operated Australian beef producer. It is a leader in the industry, and a consecutive winner of the 'World's Best Steak Producer' in 2015 and 2016. Crossing the two most proven marbling breeds, Wagyu and Black Angus, our F1 400day grain fed rib eye is bred for flavour. This steak will be juicy, succulent and tender, a true and unique eating experience.

Kidmans Santa Gertrudis, Barossa SA

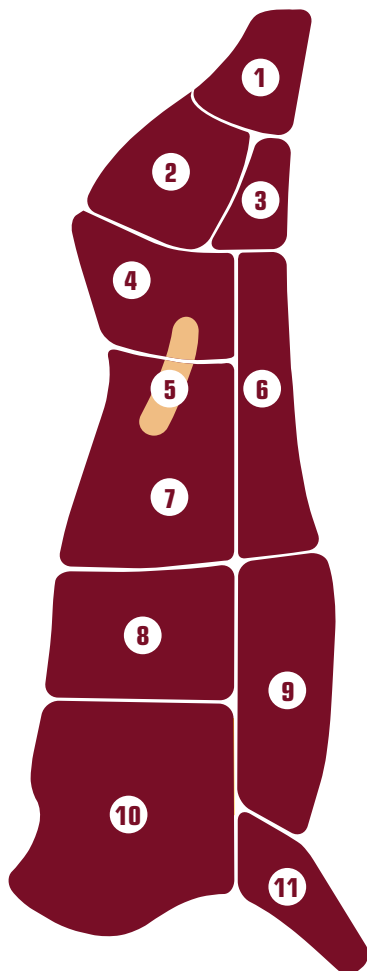
Santa Gertrudis is a premium tropical breed originating from predominately English Shorthorn and American Brahman cattle. The breed originated from southern Texas, USA. Santa Gertrudis was first introduced to Australia in the 1950's as it was a breed adaptable to the extremities of the Australian climate. The cattle are raised on the Kidman property located in the Barossa region of South Australia. It is 150 day grain fed, graded to Meat Standards Australia (MSA), and 100% hormone and antibiotic free. Known for consistent beef production and superior eating quality, Kidman Santa Gertrudis is juicy, sweet and buttery.

Nolans Private Selection - Gympie S.E. QLD

Private Selection is Nolans' premium brand of beef, and is produced from grain finished yearling cattle. Nolan T-Bones are tender stretched (suspend from the pelvic bone, rather than the heel). This prevents stress and shortening of the loin, allowing for a consistent and uniform shaped cut, making for superior eating quality.

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.



- 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