



STEERSONS

STEAKHOUSE

Set Menu Packages

MENU 1 – Pasture Fed Beef

Main & Dessert	\$54pp
Shared Entrée & Main	\$60pp
Shared Entrée, Main & Dessert	\$70pp
Shared Entrée, Main, Dessert & Cheese	\$78pp

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 squid with aioli	
Crispy pork belly with apple and pear relish, chestnut beurre noisette	GF
Smoked chicken salad with couscous, pumpkin & pinenuts	GF



VEGETARIAN OPTIONS

Cauliflower & Ricotta fritters with tomato jam	
Poached pear & witlof salad, with rocket, walnut & blue cheese dressing	GF 

MAIN

Wild Barramundi Fillet with roast kipfler potatoes, asparagus & pea puree	GF
Riverina Petite Fillet 160g (pasture fed) served with red wine jus & chips or baked potato	GF
O'Connor Rib-Eye 300g (pasture fed) served with red wine jus & chips or baked potato	GF



VEGETARIAN OPTIONS

Tomato gnocchi with roast root vegetables & bocconcini	
Warm couscous salad with pickled pumpkin & pine nuts	

SHARED SIDE

Rocket salad with goat cheese & beetroot	GF 
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DESSERT

Gingerbread Pudding with vanilla green tea ice cream & whiskey sauce	
Passionfruit Crème Brulee with coconut cream & biscotti	

CHEESE

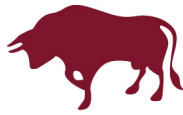
Selection of Cheese with lavosh & quince paste	
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DIETARY REQUIREMENTS: Steersons caters for vegetarian guests and guests with dietary requirements. If required please inform Functions Coordinator.

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	\$64pp
Shared Entrée & Main	\$70pp
Shared Entrée, Main & Dessert	\$78pp
Shared Entrée, Main, Dessert & Cheese	\$86pp

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
Seared baby scallops with prawn bisque	GF
Confit Duck Leg Rillettes with cognac peppercorn jelly, housemade piccalilli & sour dough toast	



VEGETARIAN OPTIONS

Cauliflower & Ricotta fritters with tomato jam	
Poached pear & witlof salad, with rocket, walnut & blue cheese dressing	GF 

MAIN

Wild Barramundi Fillet with roast kipfler potatoes, asparagus & pea puree	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

Tomato gnocchi with roast root vegetables & bocconcini	
Warm couscous salad with pickled vegetables & pine nuts	

SHARED SIDE

Rocket salad with goat cheese & beetroot	GF 
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DESSERT

Dark Chocolate & Pistachio Mousse Cake with compressed strawberries & honeycomb	
Passionfruit Crème Brulee with coconut cream & biscotti	

CHEESE

Selection of Cheese with lavosh & quince paste	
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