



STEERSONS

STEAKHOUSE

Set Menu Packages

Steersons Steakhouse – 17 Lime Street, King Street Wharf – Tel: 9295 5060

	LIME ST	BRIDGE ST <small>(please request Bridge Set Menu)</small>
Main & Dessert	\$52.00 pp	\$52.00 pp
Shared Entrée Platter & Main	\$60.00 pp	\$60.00 pp
Shared Entrée Platter, Main & Dessert	\$70.00 pp	\$70.00 pp

All packages include warm damper and a choice of 2 side dishes

To design a Steersons Set Menu please select a menu package then select 3 items from each course listed below. A minimised Steersons Set Menu is then personalised to your function (please refer to sample menu on page 2). For functions exceeding 30 guests, only 2 mains and 2 desserts need to be selected and they will be served on a 50/50 alternate basis.

Please note: Menu selections must be received one week prior to function.

SHARED ENTRÉE PLATTERS – Select 3:

- Natural Sydney Rock Oysters
- Flash Fried Cuttlefish with smoked paprika, garlic, lemon & aioli
- Chicken Liver Pate with Botrytis jelly, cornichons & damper crisp bread
- Duck & Green Peppercorn Rilette with brandied cherries & damper crisp bread
- Pan-fried Chorizo with basil & mint

MAINS – Select 3:

- Barramundi with organic baby beets, leeks, roast garlic & parsley dressing
- Roast Chicken Breast stuffed with stracchino cheese & wrapped with prosciutto
- Fettuccine with field mushrooms, black truffle & parmesan

All the steaks are served with a red wine jus & your choice of chips or baked potato

- Riverina Pasture Fed Petit Fillet with Australian King Prawns & béarnaise sauce 160g
- Jindalee 100 Day Grain Fed Striploin 280g
- Jindalee 100 Day Grain Fed Mid Rib-Eye 300g
- Nolans Private Selection 90 Day Grain Fed T Bone 500g
- Wagyu Rump 450 Day Grain Fed Marble Score #6 300g
- Riverina Pasture Fed Fillet Mignon wrapped in bacon with garlic butter 220g

Premium Selection Main Course: Additional \$10.00 per person

- Certified Australian Angus 150 Day Grain Fed Eye of Fillet 200g
- Certified Australian Angus 150 Day Grain Fed Striploin 400g

Functions Department (office hours)

Ph: 02 9295 5044 | Fax: 02 9295 5033 | E-mail: functions@steersons.com.au

www.steersons.com.au



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SIDE DISHES – Select 2:

- Iceberg Lettuce with Sicilian oregano
- Garlic Sautéed Mushrooms
- Seasonal Greens
- Tomato Salad with fried capers, Spanish onion & basil

DESSERTS – Select 3:

- Selection of Ice Cream & Sorbet
- Rich Chocolate Terrine with pistachio anglaise & candied pistachios
- Strawberry & Passionfruit Cheesecake with vanilla cream
- Apple & Rhubarb Crumble with vanilla anglaise
- Cheese Plate - for one

OR

- Cheese Platters to share served with lavosh, crisp bread, apple & quince paste

Recommended Menu with sample title & logo

All set menus can be personalised with a greeting and a company logo, see below.



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Vertical Living Conference Dinner

Shared Entrée Platters

Natural Sydney Rock Oysters
Duck & Green Peppercorn Rilletto with brandied cherries & damper crisp bread
Flash Fried Cuttlefish with smoked paprika, garlic, lemon & aioli

Mains

Jindalee 100 Day Grain Fed Mid Rib-Eye 300g served with red wine jus & your choice of chips or baked potato
Riverina Pasture Fed Petit Fillet with Australian King Prawns & béarnaise sauce 160g served with your choice of chips or baked potato
Barramundi with organic baby beets, leeks, roast garlic & parsley dressing

Sides

Iceberg Lettuce with Sicilian oregano
Garlic Sautéed Mushrooms

Desserts

Rich Chocolate Terrine with pistachio anglaise and candied pistachios
Apple & Rhubarb Crumble with vanilla anglaise
Cheese Plate - for one



Menu is subject to change

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