

STEERSONS
STEAKHOUSE

The perfect Sydney steak has a new name,
Steersons Steakhouse.

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STEERSONS

STEAKHOUSE

BY THE GLASS

Sparkling White Wine - 120ml Glass

NV Leconfield Syn Cuvee Blanc	McLaren Vale/Coonawarra	11.00
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White Wine - 150ml Glass

2007 Kingsleys Classic Dry White	Hunter Valley NSW	8.00
2008 Ra Nui Sauvignon Blanc	Marlborough NZ	10.00
2008 Tyrells Moon Mountain Chardonnay	Hunter Valley NSW	10.00
2008 Pikes Valley's End Sauvignon Blanc Semillon	Clare Valley SA	11.00
2007 Irvine Pinot Gris	Eden Valley SA	11.00

Red Wine - 150ml Glass

2008 Chapel Hill Sangiovese Rose	McLaren Vale SA	10.00
2005 Kingsleys Prime Red Cabernet Merlot	South Eastern Australia	8.00
2005 Irvine Merlot	Eden & Barossa Valley SA	11.00
2007 Ra Nui Pinot Noir	Marlborough NZ	12.00
2006 Maverick Twins Grenache Shiraz Mourvedre	Eden Valley SA	13.00
2006 Pikes Estate Shiraz	Clare Valley SA	13.00
2004 Mitchell Seven Hill Cabernet Sauvignon	Clare Valley SA	13.00
2007 Glaezter Bishop Shiraz	Barossa Valley SA	16.00

Vintages are subject to availability and may change without notice.

Beer

Cascade Premium Light	330ml	6.00	Carslberg - Denmark	330ml	8.00
James Boags Premium Lager	330ml	8.00	Peroni - Italy	330ml	9.00
Coopers Sparkling Red	375ml	8.00	Corona - Mexico	330ml	9.00
Crown Lager	330ml	9.00	Monteiths Black Ale - NZ	330ml	9.00
Pepperjack Hand Crafted Ale	330ml	10.00	Stella Artois - Belgium	330ml	9.00
Little Creatures Pale Ale (Pint)	586ml	12.00	Asahi - Japan	330ml	9.00
			Lefte Blonde - Belgium	330ml	12.00

Draught Beer

Pure Blonde Low Carb	330ml	8.00
Little Creatures Pilsner	330ml	9.00
Hoegaarden Weis Beir	330ml	10.00

All prices are GST inclusive. No surcharge on Credit Cards. A 10% gratuity applies for groups of 10+ people.

A 10% surcharge applies on Sundays and public holidays.



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Grain Fed Beef

Working with Cargill Foods Australia in Wagga Wagga, the cattle are raised on nutritionally balanced high energy feeds, resulting in an export quality product graded from the top 1% of Australian Beef.

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.

Certified Australian Angus Beef (CAAB)

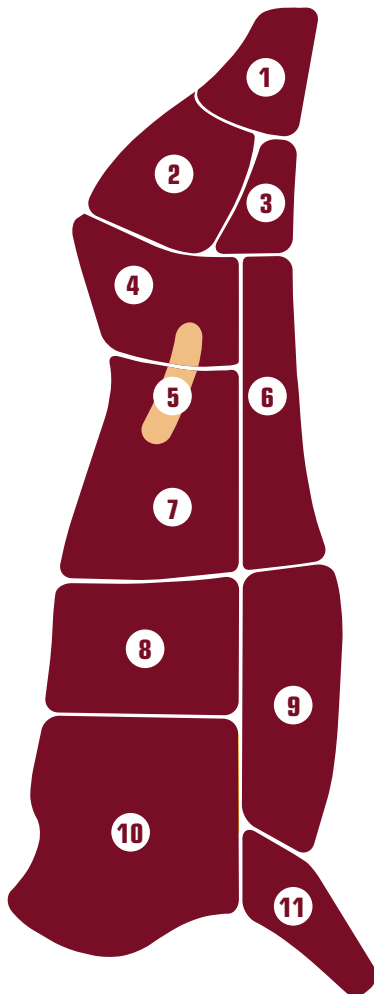
CAAB is an initiative of the Angus Society of Australia out-performing other breeds in its excellent marbling scores that result in perfect tenderness, texture, colour and taste.

Oakleigh Ranch Wagyu

Sourced from central Queensland, Oakleigh Ranch Wagyu beef is derived from the Japanese Tajima bloodline. It is incredibly consistent and grain fed up to 500 days, offering marble scores from 6-9+.

Pasture (Grass) Fed Beef

Pasture (Grass) Fed Beef is definitely the healthy option, it has four times more Vitamin E than Grain Fed Beef. It is marbled with high levels of Omega 3 fats (good fats) apposed to the high levels of saturated fats found in other meats. Pasture Fed also has high levels of the nutrient CLA (Conjugated Linoleic Acid) that lowers the risk of getting cancer.



- 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 slowed 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



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To Start

Freshly Baked Damper from Fuel Bakery with salted butter	4.50
Mixed Marinated Olives	7.50
Pan-fried Chorizo with basil & mint	9.50

Oysters

Oysters grow naturally on the rocks of estuaries from Wingan Inlet in eastern Victoria to Moreton Bay in Queensland. These native oysters are known as Sydney Rock Oysters.

Oysters Natural served with lemon	3.00 each
Oysters Kilpatrick	3.50 each
Oysters with a ginger & shallot dressing	3.50 each

Entree to Share

Seafood Plate: Soft Shell Crab, Roasted Queensland King Prawns & Fried Cuttlefish	29.50 (2 People)
Meat Plate: Chicken Liver Pate, Chorizo & Duck Rillettes	29.50 (2 People)

Entrees

Chicken Liver Pate with botrytis jelly & damper crisp bread	17.50
Blue Cheese Soufflé with pancetta, caramelised pear & rocket	17.50
Roasted Queensland King Prawns with capsicum, garlic & parsley	19.50
Fritto Misto: Soft Shell Crab, cuttlefish & zucchini served with aoli & lemon	19.50
Seared Scallops with cauliflower puree, broad beans & pancetta	21.50



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Fish & Pasta

Barramundi with organic baby beets, leeks, roast garlic & parsley dressing	33.50
Fettuccine with field mushrooms, black truffle & parmesan	26.50

Riverina NSW

Petit Fillet (Pasture Fed)	160g	27.50
Eye of Fillet (Pasture Fed)	220g	35.00
Steak au Poivre, Roast Peppered Fillet (Pasture Fed)	220g	35.50
Fillet Mignon with bacon & garlic butter (Pasture Fed)	220g	37.50

Jindalee Southern NSW

Mid Rib-Eye (100 Day Grain Fed)	300g	31.50
Rib-Eye Surf with grilled King Prawns (100 Day Grain Fed)	300g	41.00
Striploin (100 Day Grain Fed)	280g	33.50

Nolans Private Selection Gympie QLD

T-Bone (90 Day Grain Fed)	500g	38.50
Kilo T-Bone (90 Day Grain Fed)	1000g	59.50

Oakleigh Ranch Wagyu

Wagyu Rump (450 Day Grain Fed - Marble #6)	300g	36.00
Wagyu Top-Sirloin (450 Day Grain Fed - Marble #6)	280g	37.50

Havericks Dry Aged Beef (Limited)

Riverina Pasture Fed Rib on Bone (Dry Aged for 6-8 Weeks)	400g	45.50
Angus Sirloin on Bone (Dry Aged for 6-8 Weeks)	450g	46.50

Certified Australian Angus Beef (CAAB) (MSA 4-5 Grade)

Angus Rib-Eye (150 Day Grain Fed)	350g	39.50
Angus Eye of Fillet (150 Day Grain Fed)	200g	45.50
Angus Striploin (150 Day Grain Fed)	400g	49.50
Angus Rib on Bone (150 Day Grain Fed)	650g	59.50

Steaks are served with red wine jus & your choice of chips, baked potato or mash

Cooking Temperatures

BLUE - Sealed on the outside while steak is at room temperature.

RARE - Cooked for approximately two minutes on each side, still very bloody.

MEDIUM RARE - Maintains a medium red strip in the centre with grey edges.

MEDIUM - Predominantly grey with a pink centre.

MEDIUM WELL - Grey from edge to edge with slight pink centre.

WELL DONE - Very firm with little juice, grey throughout.

Sides & Salads

Chips	6.50
Seasonal Greens	8.50
Garlic Sautéed Mushrooms	9.50
Iceberg Lettuce with Sicilian oregano	8.50
Rocket & Parmesan	9.50
Tomato Salad with fried capers, Spanish onion & basil	10.50
Greek Salad with garlic, lemon & oregano	12.50

Steak Extras

Café de Paris Butter	3.50
Blue Cheese Butter	3.50
Béarnaise Sauce	3.50
Roast Garlic & Thyme Butter	3.50
Black Peppercorn Sauce	3.50
Roast Australian Prawns	9.50



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MEAT MARKET

A source of impressive Australian produce

Grassland - Riverina NSW

Grilled Striploin	Pasture Fed	300g	29.50
Grilled Rib-Eye	Pasture Fed	300g	29.50

All of the above served with your choice of chips, baked potato or mash

Glenloth - Free Range

Roast Chicken Breast stuffed with stracchino cheese and wrapped with prosciutto	29.50
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Roast Pork Cutlet 300g

served with sweet potato fondant, spiced apple compote & sage	29.50
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Roast Kangaroo Loin

served with Italian coleslaw & game chips	32.50
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STEAKHOLDERS

REWARDS

Join our COMPLIMENTARY membership, Steakholders Rewards and you can start to enjoy benefits as soon as your next visit.

Ask us for a Sign Up Form or visit www.steakholders.com.au

REWARDS SNAPSHOT

Bonus Rewards - Enjoy a complimentary CAAB Rib-Eye Steak on your birthday

Instant Rewards - Cash In \$150 Steakholders Dollars (AUD\$150 off the bill)

Take Home Rewards - Receive The Vat Series of Vintage Tyrrell's Wines

Dine In Rewards - Rev Up a V8 at Eastern Creek then feast at any Steakhouse

Steakholder Rewards can be accumulated at:

Steersons Steakhouse - 17 Lime Street, King Street Wharf

Steersons Steakhouse - 7 Bridge Street, Sydney

Kingsleys Australian Steakhouse - 29a King Street, Sydney



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Desserts

Apple & Rhubarb Crumble with vanilla anglaise <i>Perfectly complimented by Galway Pipe Old Tawny Port (glass 9.00)</i>	14.00
Strawberry & Passionfruit Cheesecake with vanilla cream <i>Perfectly complimented by Forest Hill Vineyard Noble Riesling (glass 10.00)</i>	14.00
Chocolate Fondant, chocolate marquise, chocolate ice cream & pistachio anglaise <i>Perfectly complimented by Knappstein Fortified Shiraz (glass 9.00)</i>	14.00
Liqueur Affogato: Espresso with vanilla bean ice cream & Frangelico	14.00

Mövenpick Ice Creams & Sorbets

Enjoy a selection of Swiss Ice Creams and Sorbet (three scoops per serve)	14.00
Swiss Chocolate	
Maple Walnut	
Caramelita	
White Chocolate	
Vanilla Dream	
Strawberry Sorbet	
Mango Sorbet	

Cheese

Selection of Cheese served with lavosh, crisp bread, apple & quince paste	26.50
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Quickes Cheddar - Devon, England - Hard Cheese, Cows Milk

This is one of the only traditional Cheddars still made in Devon. It is made from select summer or autumn milk & matured for 24 months; it has distinctive grassy flavours with a creamy texture.

Tarwin Blue

This award winning cheese is made by the small producer Barry Charlton of Berrys Creek Cheese. It is moist with a creamy texture and long intensity with definite earthy tones on the finishing palate. It has been matured for six to eight weeks.

Jindi Triple Cream - Victoria, Australia - White Mould Cheese

Jindi farm is situated in the lush green pastures of Jindivick in Gippsland, Victoria. It is a beautifully smooth and creamy cheese.

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