

BREADS

Organic sourdough cob | balsamic & olive oil | cultured butter v/* 11.5

Caramelized garlic bread | pot hot garlic butter v 14

Borek | potato & leek filling | gavurdagi | cacik v 17

OYSTERS

Fresh shucked Sydney rock oysters from Clyde Lake

3 - 12.5 | 6 - 25 | 12 - 49

Natural | lemon gf/df

Ponzu | finger lime gf/df

Wakame | sesame yuzu dressing gf/df

Ginger | soya | shallot gf/df

Mignonette gf/df

Thai dressing gf/df

PLATES

Kelewele | spicy plantain chips | toasted peanuts | velvety avocado v/vf/gf/df 19

Wood-fired chilli salted calamari | roasted garlic aioli | chilli jam gf/df 21 🍴

Tempura crispy soft shell crab | spiced chilli salt | wasabi kewpie mayo df 23

Poke bowl | salmon & tuna sashimi | wasabi | wakame salad | nori & sesame sushi balls | ginger shallot dressing | garlic & chilli noodles | watermelon radish | lotus root chips df 29

Wood-fired king prawns | skewered | garlic & paprika chips gf/df 27

Bao bun | crispy char siu pork | sriracha mayo | Asian slaw df 23

Roasted pumpkin | dried cranberries | pistachio nuts | Spanish onion | chia seeds | hemp seeds | chickpeas | fried cauliflower | flaked coconut | butter lettuce | lemon tahini yogurt dressing v/*/gf 23

Louisiana creole gumbo | chicken | mussels | prawns | fish | bell peppers | okra | tomato creole broth 🍴 gf/df 39

Vegetable creole gumbo | cauliflower | broccolini | beans | mushroom | bell peppers | asparagus | peas | okra | tomato creole broth 🍴 v/vf/gf/df 32

Wild barramundi fillet | steamed | tom yum | bok choy | enoki | ginger shallot broth gf/df 37

Creamy wild mushroom | leek & herb pappardelle | freshly podded peas | blistered vine-ripened cherry tomatoes | pecorino v 26

Wood-fired Korean sticky braised pork belly | kimchi | garlic & chilli fried noodles 🍴 df 29

Paella | artichoke | red pepper | olives | shiitake | asparagus | saffron rice | courgette | aubergine | garlic | paprika | peas v/vf/gf/df 32

Seared salmon | bottarga butter | scampi risotto | wood-fired scampi gf 38

Osso bucco pie | pearl onion jus | roasted thyme garlic bone marrow | herb crumb df 33

Wood-fired chicken souvlaki | garlic, lemon & oregano rub | tzatziki | dakos 29

BOVINE

Westholme F1 Wagyu +7 (MR) (sliced) 250grm

Duck pâté | wild mushroom compote | herb crumble | pastry disc | lemon & thyme jus 51

Churrasco dry aged rump cap (sliced)

Garlic herb rub | crumb | smokey tomato pepper salsa | creamy aji verde sauce 35

Slow-roasted lamb shoulder

Savoy cabbage | spätzle tossed in lemon & butter | dutch carrot | thyme jus 39



Our menu is designed to take you around the world,
best experienced when you try more than just one dish.

Please ask our friendly staff for recommendations.

BOARDS

Chilled seafood

Chilled king prawns | creole sauce | Clyde Lake oysters | ponzu | sashimi salmon & tuna | wasabi | snow crab | Thai dressing | toasted sesame & nori rice balls gf/df 87

Lamb belly ribs

Wood-fired lamb belly ribs | mint jelly marinade | chimichurri sauce
gf/df 49

Butchers board

Churrasco dry-aged rump cap (sliced) | 1/2 rack wood-fired lamb ribs | sliced kransky sausage | wood-fired chicken souvlaki | wood-fired Korean sticky braised pork belly 🍴🍴 | grilled peppers & onions | smokey tomato pepper salsa | creamy aji verde sauce 110

Wood-fired seafood board

King prawn | swordfish | calamari | bug | tempura soft-shell crab | garlic herb crust oysters | garlic scallops | seared wild salmon | smokey tomato pepper salsa | creamy aji verde sauce 130

SIDES

Fat chips | garlic aioli v/vf/gf/df 11

Roasted chats | garlic | rosemary | seasalt v/vf/gf/df 11

House mixed leaves | lemon oil v/vf/gf/df 11

Stir-fried broccolini | green beans | spicy seeds v/vf/gf/df 11

Nasi goreng rice | fried egg gf/df 12.5

Fried cauliflower | puffed black rice | feta crumb v/*/gf 11

ENDS

Raspberry panna cotta | mango puree | coconut ice cream | toasted chia & coconut | meringue drops v/gf 15

Smashed Elvis sandwich | banana ice cream | peanut butter brittle | maple bacon | chocolate brownie | silver leaf | boysenberry jam coulis gf 16

Rhubarb & fig tarte tatin | wattle seed crumb | anglaise | mascarpone cream | hokey pokey glaze v 15

Crepe | layered white chocolate & dark chocolate mousse | chocolate fudge ice cream | jaffa sauce | candied orange v 15

df = dairy free | gf = gluten free | v = vegetarian | vf = vegan friendly | * = vegan upon request

Please note 15% surcharge on Sundays and public holidays.

While our team here at Steamers Bar & Grill will do our best to accommodate requests for customers who have a food allergy or intolerance, we cannot guarantee completely allergy-free meals.

This is due to the potential of trace allergens in the working environment and supplied ingredients.