



NNC 2

Steamers Bar and Grill is situated at 1 Marine Drive, Wollongong, which holds one of the most stunning views of City Beach and Wollongong lighthouse.

The restaurant was inspired by the history of the precinct; when the colony of the Illawarra was first settled, excess fresh produce grown was transported to what is known today as Belmore Basin, before being loaded onto steamships that sailed to feed the growing population of Sydney. The character of the menu, being fresh, organic, local produce and the nautical styling of the décor are both a nod to this industrial period.

Steamers Bar and Grill delivers a great communal dining experience comparable to no other in Wollongong. From dry-aging and wood smoking their beef in house to the exemplary quality of the produce used through the dishes, Steamers Bar and Grill are raising the bar on taste, authenticity and service.

Our terrace offers unparalleled views of the ocean and Flagstaff Hill- it's the perfect spot to sip a cafe latte and soak in the sunlight. Lunch at Steamers is an invitation to linger and soak in the stunning views overlooking Wollongong lighthouse and City Beach from the terrace. Evenings promise to be a vibrant, bustling and sophisticated affair with tasting plates and share platters presenting a contemporary fusion of fresh, innovative local flavours.

With a restaurant vision so focused on local, organically sourced produce it seemed natural to cultivate our own fresh produce — which ranges from fruits to herbs and vegetables — which we harvest and use through our dishes.

Our organic farm sits in the valleys of Jamberoo, a rural township in NSW which is highly regarded for its nutrient rich, fertile soil. As champions of this farm-to-fork movement, we can ensure maximum freshness of the food, with a heavy focus on delicious seasonal varieties.

Steamers Bar and Grill is Inspired by world cuisine – our chef is continually utilising his global experience to bring new ideas and food fusions to the table.

Steamers Bar and Grill provide a great dining experience, at a great location, in a great space

T: 02 4229 6895 E: enquiries@steamersbarandgrill.com.au W: steamersbarandgrill.com.au



















troup Share Conces

Perfect for groups of 10 people and more, this menu has been crafted to be multi-course meal of small plates to linger over.

Steamers Bar and Grill are taking you worldwide in celebration of the food market scene, with authentic street food recipes from around the globe.

Our Executive chef is continually utilising his global experience to innovate our menu and bring exciting fusions to the table. With staff heralding from Vietnam, Nepal, Morocco, France, and New Zealand it has been natural to deliver a culturally diverse style of cooking and flavours to the restaurant.

With a selection of dishes from around the world, you are set to embark on a gastronomic exploration. Tour the ancient dynasties of Beijing, trek the snow-capped Himalayans or explore the old world charm of Jerusalem.

Small plates, street food, tapas, tasting plates... whatever you call our multifarious cuisine, we know for one thing for sure – it will make for a memorable food experience.



NJemn Tronp



BREAD

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

STARTS

wood-fired chilli salted calamari | roasted garlic aioli | chili jam df/gf israeli spiced lamb | hummus | flatbread | pomegranate salsa df salt n pepper tofu | sriracha mayonnaise | thai lao pak df/gf/v/*

MIDDLE

(Each person to select one)

singapore hainan chicken | tomato rice | pickled cucumber | nam jim gf

OR

moroccan braised beef short rib | garlic mash | fig jam gf

OR

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

OR

creamy wild mushroom ragout | leek and herb pappardelle | asparagus | blistered vine-ripened cherry tomatoes | pecorino v OR

churrasco dry aged rump cap (sliced) | garlic herb rub | crumb | smokey tomato pepper salsa | creamy aji verde sauce

SIDES

fat chips | roasted garlic aioli df/gf/v house mixed leaves | lemon oil df/gf/v/vf

END

(Each person to select one)

sweet coconut sticky rice | mango puree | coconut ice cream | toasted chia & coconut gf/v/*

chocolate cheesecake | forest berry coulis | vanilla bean ice cream v

\$70pp

ADD (+ \$15pp)

tajima wagyu tenderloin +7 (med. rare) (sliced) | duck pate | wild mushroom compote | herb crumb | pastry disc | lemon & thyme jus

> DISH COURSE CHANGES WELCOME BUT MAY INCLUDE EXTRA CHARGES. DIETARIES ALWAYS ACCOMMODATED.

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

Balloons & Cakes

Let us take care of organising your next special dinner - it's what we love to do!

We are now able to offer our guests a unique service to ensure your celebratory meal includes a special touch.

Whether you are celebrating a birthday, engagement, graduation or anniversary we have a wonderful selection of helium balloons to dress your dining area. A bouquet of balloons or silver foil number balloons makes for the perfect accompaniment to great food & great company.

Because nobody has ever successfully nestled a croquembouche on their lap en route to the restaurant, we are also providing our guests with a variety of beautiful and delicious celebration cakes. Our cakes are baked to order in house and we are also able to facilitate personalised cake messages so there's no need to remember the candles!

To place an order either call us on 42296895 or email enquiries@steamersbarandgrill.com.au

* Please ensure you have a confirmed booking before placing your order.
 * Balloon decorations can only be ordered before 3pm on the day prior to your booking.
 * Cake orders are required 3 business days prior to you booking.











Drinks Packages

Standard 3hr Package \$40pp

BEER OPTIONS Five Barrell Pale Ale (draught) Peroni Leggera (bottle)

WHITE OPTIONS (choose one) Babich "Black Label" Sauvignon Blanc Marlborough, NZ

Yealands "Land Made" Pinot Gris Marlborough, NZ

West Cape Howe "Styx Gully" Chardonnay Great Southern, WA

> Singlefile Riesling Great Southern, WA

ROSE OPTIONS

Hay Shed Hill, Pinot Noir Rose, Margaret River, WA

RED OPTIONS

(choose one) Woodstock "Deep Sands" Shiraz McLAren Vale, SA

Forest Hill "Highbury Fields" Cab Sauv Great Southern, WA

Paxton "MV" Cabernet Sauvignon McLaren Vale, SA

> Dominique Piron "Villages" Gamay, Beaujolais, FR

SPARKLING OPTIONS Mandal "M" Sparkling, Yarra Valley, VIC

Prevnium 34r Package \$60pp

BEER OPTIONS Choose two draught beer or cider on tap

Peroni Leggera (bottle)

WHITE OPTIONS

(choose one)

Domaine Eric Louis Sauvignon Blanc Loire Valley, France

Singlefile Family Reserve Chardonnay Great Southern, WA

Marc Bredif "Vouvray" Chenin Blanc Loire Valley, France

> Shadowfax Pinot Gris Macedon, VIC

RED OPTIONS

(choose one) Shadowfax Pinot Noir Macedon, VIC

Geoff Merrill "Jacko's" Shiraz McLaren Vale, SA

Torbreck "Woodcutters" Shiraz Barossa Valley, SA

Domaine des Bonnetieres Gamay Beaujolais, France

Amato Vino "Mantra" Cab Sauv Margaret River, WA

SPARKLING OPTIONS Bocelli Prosecco Veneto, Italy

Champagne Upgrade +\$40pp

Charles Heidsieck Brut Reims, France

MANDATORY FOR GROUPS 20 PEOPLE & ABOVE. PACKAGES ALSO INCLUDE UNLIMITED SOFT DRINKS, TEAS AND COFFEE. RSA RULES APPLY.



SURCHARGE: Please note on Sunday's and public holidays a 15% surcharge applies.

ALFRESCO DINING: The outdoor terrace is covered by heavy awning for protection and heaters for additional warmth. This is a weather permitting area, which means that in the event of extremely bad weather we are might not be able to guarantee a backup table inside.

INSIDE DINING: Window tables. Tables are allocated by date of reservation. Your special request will be noted, however is not guaranteed unless stated.

LIVE ENTERTAINMENT: Live music every Thursday night. from 6pm - 9pm

BAR: Our bar is trading from Monday to Sunday, From 11:30am to 3pm from Monday to Friday, and from 11:30am till late from Saturday and Sunday.

BAR MENU: Expect local & international beers, craft beers, an exceptional full wine list hand selected by our in house sommelier Romain Bastianel + extensive cocktail list.

FULLY LICENSED: No BYO wine or beer

KIDS: Child friendly menus, high chairs & colouring pencils are available

CUSTOMER CARPARK: Available at the front and the back of the venue as well as along Flagstaff Hill

DISABLED ACCESS: Two specially reserved car parking spots. Wheelchair access , designated disabled restrooms available.

FIREPLACE: Available during the cold months of winter.

DIETARIES: We can cater for gluten free, dairy free, vegetarian and vegan. Please notify us at the time of booking of any dietaries.

PRIVATE DINING: Semi private dining available, no additional fee. Exclusive Hire available, hire fee applies.

CAKES: We have a selection of celebration cakes available to order on our website. <u>Please note:</u> full pre-payment & a minimum of 3 working days notice are required on cake orders. You are more than welcome to bring your own birthday cake if you wish at no charge. Let us cut it up for you and serve with fresh homemade cream & seasonal berries for only \$5 per person.

Please contact our function coordinator enquiries@steamersbarandgrill.com.au



BOOKING DETAILS	DEPOSIT REMITTANCE DETAILS
Booking name: Booking date:/ /Arrival time:	A \$10 per person deposit is required to secure all group bookings. Paypal Please transfer to enquiries@steamersbarandgrill.com.au Amount: \$
Occasion:	
Number of guests:	
Food menu: S70pp \$85pp	Reference:
Beverage package option*:	Credit card
Standard \$40pp Premium \$60pp	Amount: \$
Champagne upgrade (Extra \$40pp)	MasterCard Visa Amex
Drinks tab limit (if applicable):	Name on card:
Cake selection (if required):	Card number: Expiry date: / / CVV:
Contact person:	Card holder's signature:
Mobile: Phone:	
Email:	EFT
Signature:	Amount: <u>\$</u>
	EFT Reference: Account Name - James R Eddy & Associates Pty Ltd
Date: / /	(Trading as Steamers Bar and Grill) Bank: NAB BSB: 082 762 A/C Numer: 491864080

I have read and agree to all below Terms & Condtions

TERMS & CONDITIONS

a) Bookings are confirmed once we receive a completed, signed Group Booking Form and your deposit is processed.

b) Steamers Bar & Grill are happy to supply a cake. Please ask them for a full list. Where a cake is externally sourced, a cake charge of \$5 per person applies and will be cut and served with cream and berries. Steamers Bar & Grill accepts no responsibility for externally sourced cakes.

c) Any cancellation must be made in writing to Steamers Bar & Grill. Cancellations made with less than 7 days notice will result in forfeit of 50% of the deposit paid.

d) To secure a booking, a \$10 deposit per person, is payable. Final payment is then payable, including beverage consumption, at the completion of your meal. Please note, groups of over 10 guests must pay in advance for the food and beverage package, 5 days prior upon confirmation of numbers.

e) Final numbers are required 5 days prior to the booking date and will be the minimum number of guests you are charged for.

f) Group Bookings of 10 or more people are required to order from a set menu. A copy of the menu is available and varies seasonally.

g) Prices are inclusive of GST.

h) Steamers Bar & Grill at all times practice and adhere to the NSW Responsible Service of Alcohol guidelines.

i) A full itemised food and beverage account will be provided on the day of your booking. Full payment is then required by way of Cash, Eftpos, MasterCard, Visa or American Express. Personal cheques will not be accepted on the booking date.

j) Steamers Bar & Grill reserve the right to change prices, menus and/or ingredients for menu dishes at any time without prior notice. All prices and menus will be confirmed once a Group Booking Form is received.

k) All table allocation requests will be taken into consideration, however final set up will be left to the discretion of the venue manager and window tables cannot be guaranteed.
 I) Beverage packages are mandatory for all bookings of 20 guests or more.
 m) No split bills

*Available based on a minimum of 10 guests