



# *Group* MENU

2022

# Steamers Bar and Grill

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.

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](mailto:enquiries@steamersbarandgrill.com.au)

W: [steamersbarandgrill.com.au](http://steamersbarandgrill.com.au)

dish course changes welcome but may include extra charges.

dietaries always accommodated.



# Group Share Concept

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.

Perfect for groups of 10 people and more, this menu has been crafted to present a selection of our Executive Chef's signature dishes. It allows flexibility in catering to multiple dietary requirements with an array of options to suit your preferences.

The start course is delivered share style to the table, so your group can sample each dish before heading into their selected mains. Here we provide 5 delicious options to choose from. End the meal with on a sweeter note, with a choice of two delectable desserts for your guests to taste.



# Group Menu



## BREAD

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

## STARTS

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

Bao bun | kung pao tempeh | sriracha mayo | pickled veg v/vf/df 🍲

Sicilian ravioli | chicken, capers, red-wine & olive filling | sopressa | garlic | chilli | shallot | EVO | parmesan wafer

## MIDDLE

*(Each person to select one)*

Wood-fired jerk chicken | black beans & rice | mango avocado salsa df/gf

Slow roasted lamb shoulder | orzo | tomato & olive | green beans | tzatziki

Wild barramundi fillet | pan-fried | Thai red curry | bamboo shoots | Asian green df/gf 🍲🍲

Tempeh tom yum broth | shallot | edamame | enoki | salt n pepper tofu | gai lan v/ vf/ df/ gf 🍲

Churrasco dry-aged scotch fillet (sliced) 350gm | garlic herb rub | crumb | smokey tomato pepper salsa | creamy aji verde sauce

## SIDES

Crushed roasted chats | garlic | rosemary | sea salt v/vf/df/gf

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

## END

*(Each person to select one)*

Apricot panna cotta | lychee sorbet | toasted coconut chips | apricot puree v/gf

Pear, date & dried apricot toffee pudding | soy sauce caramel | vanilla glace v/vf/df

*\$85pp*

## ADD +\$29pp

Charcuterie board | breads | selection of marinated vegetables | olives | dips

## ADD +\$45pp

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

# Drinks Packages

All Steamers beverage packages include unlimited soft drinks, juices, sparkling water and house spirits:

**Bombay Sapphire, Vodka O, Bacardi White Rum, Johnnie Walker Red, Jack Daniels & Tequila Blu.**

## Standard 3hr Package

**\$40pp**

### BEER OPTIONS

Five Barrel "Lunchbox" Lager (draught)

Five Barrel "Nightcap" Milk Stout (draught)

### WHITE OPTIONS

Haha

*Marlborough, NZ*

Faber Verdelho

*Swan Valley, WA*

Punt Road PG

*Yarra Valley, VIC*

### RED OPTIONS

Woodstock "Deep Sands" Shiraz

*McLaren Vale, SA*

Ad Hoc Cabernet Sauvignon

*Margaret River, WA*

D.Piron Gamay

*Beaujolais, France*

### SPARKLING OPTIONS

Mandala "M" Sparkling,

*Yarra Valley, VIC*

## Premium 3hr Package

**\$60pp**

### BEER OPTIONS

Asahi (draught)

Balter XPA (draught)

### WHITE OPTIONS

Nick O'Leary Riesling

*Hilltops, ACT*

Brokenwood Semillon

*Hunter Valley, NSW*

Frankland Estate, Chardonnay

*Great Southern, WA*

### RED OPTIONS

Torbreck "Woodcutters" Shiraz

*Barossa Valley, SA*

Tarrawarra Estate Pinot Noir

*Yarra Valley, VIC*

Bellwether Cabernet Sauvignon

*Coonawarra, SA*

### SPARKLING OPTIONS

Bocelli Prosecco

*Veneto, Italy*

## Champagne Upgrade

**+\$40pp**

**Pol Roger "Brut Reserve"**

*Epernay, France*

# 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. Alternatively, our 1m high silver foil number balloons can make a wonderful impact if celebrating a special birthday.



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 02 4229 6895 or email [enquiries@steamersbarandgrill.com.au](mailto: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.





**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 Tuesday and Thursday night. from 6pm - 9pm

**BAR:** Our bar is trading Monday to Thursday, from 11:30am to 3pm, then 5:30pm til late. Friday to Sunday our bar is open from 11:30am till late.

**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.

Please note: 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](mailto:enquiries@steamersbarandgrill.com.au)



# Group Booking Form

For groups of 10 and more

PLEASE NOTE: THIS BOOKING IS SUBJECT TO AVAILABILITY, PLEASE AWAIT STAFF CONFIRMATION

## BOOKING DETAILS

Booking name: \_\_\_\_\_

Booking date:    /    /    Arrival time: \_\_\_\_\_

Occasion: \_\_\_\_\_

Number of guests: \_\_\_\_\_

Food menu:  \$85pp

Upgrades:  Charcuterie \$114pp  Seafood \$130pp

Beverage package option\*:

Standard \$40pp       Premium \$60pp

Champagne upgrade (Extra \$40pp)

Drinks tab limit (if applicable): \$ \_\_\_\_\_

Cake selection (if required): \_\_\_\_\_

Contact person: \_\_\_\_\_

Mobile: \_\_\_\_\_

Email: \_\_\_\_\_

Postcode: \_\_\_\_\_

Does anyone in your party have dietary requirements?  
(We will contact you to discuss. Please circle) Yes/ No

Signature: \_\_\_\_\_

Date:    /    /

## DEPOSIT REMITTANCE DETAILS

A \$10 per person deposit is required to secure all group bookings.

**Paypal**

Send to enquiries@steamersbarandgrill.com.au

Amount: \$ \_\_\_\_\_

Reference: \_\_\_\_\_

**Credit card**

Amount: \$

MasterCard     Visa     Amex

Name on card: \_\_\_\_\_

Card number: \_\_\_\_\_

Expiry date:    /    /    CVV: \_\_\_\_\_

Card holder's signature: \_\_\_\_\_

**EFT**

Amount: \$ \_\_\_\_\_

EFT Reference: \_\_\_\_\_

**Account Name - James R Eddy & Associates Pty Ltd  
(Trading as Steamers Bar and Grill)**

**Bank: NAB    BSB: 082 762    A/C Number: 491864080**

Please read our terms & conditions on the following page and tick to confirm that you understand and accept these terms

**I have read and agree to all below Terms & Conditions**

# Terms & Conditions

## STANDARD T&C's

- 1) We will confirm your booking in writing once your completed booking form and deposit has been paid. We will provide a receipt for your successful deposit payment.
- 2) Any cancellation must be made in writing to Steamers Bar & Grill. Cancellations made with less than 7 days' notice will result in forfeit of the whole deposit paid.
- 3) Final numbers are required 5 days prior to the booking date and will be the minimum number of guests you are charged for.
- 4) Group Bookings of 10 or more adults are required to order from our group set menu. A copy of the menu is available and varies seasonally.
- 5) Prices are inclusive of GST.
- 6) Steamers Bar & Grill at all times practice and adhere to the NSW Responsible Service of Alcohol guidelines.
- 7) Steamers Bar & Grill reserve the right to change prices, menus and/or ingredients for menu dishes at any time without prior notice. However, prices confirmed by Steamers Bar & Grill office staff for your booking will not be changed.
- 8) All table allocation requests will be taken into consideration, however final set up will be left to the discretion of the venue manager and balcony/window tables cannot be guaranteed.
- 9) We do not split bills for group bookings.
- 10) Steamers Bar & Grill have a range of celebration cakes available – please check our website for options.
  - a. Orders must be made through the office no later than three (3) business days prior to your booking.
  - b. Where a cake is externally sourced and requested to be cut and/or served with cream and berries by the Steamers staff, a \$5.00 per person cake charge applies. Steamers Bar & Grill accepts no responsibility for externally sourced cakes.

## FOR GROUPS OF 10 -20 GUESTS

- 1) For parties of 10-20 guests, a deposit of \$100 is required to secure your booking.
- 2) You have the option to purchase one of our unlimited beverage packages, run a bar tab or cash bar. Please advise your preference when you confirm your final numbers.
- 3) Final payment is then payable, including beverage consumption, at the completion of your meal.

## FOR GROUPS OF 21+ GUESTS

- 11) For parties of 21+ guests, a deposit of \$200 is required to secure your booking
- 12) Full payment (Food & beverage package) is required 5 days before your booking (this is required at the same time as you confirm your numbers).
- 13) If you are required to pre-pay, a full itemised food and beverage invoice will be provided prior to your booking. Full payment is then required by way of Cash, EFTPOS, Paypal, MasterCard, Visa or American Express and Direct Transfer. Personal cheques will not be accepted on the booking date.
- 14) Beverage packages are mandatory for all bookings of 21 guests or more. Beverage package options are contained on page 5.

**PLEASE TICK AND SIGN ON PREVIOUS PAGE TO CONFIRM YOU HAVE READ AND UNDERSTAND THE ABOVE TERMS AND CONDITIONS.**