

## BREADS

Organic sourdough cob | balsamic & olive oil | cultured butter v/vf 15

Caramelised garlic bread | pot hot garlic butter v 15

## OYSTERS

Fresh shucked Sydney rock oysters from Clyde Lake

3 - 14 | 6 - 26 | 12 - 50

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

Rockefeller (hot) | bacon & ouzo herb crumb (min 6)

## PLATES

Wood-fired chilli salted calamari | roasted garlic aioli | chilli jam gf/df 22

Wood-fired king prawns | skewered | garlic & paprika chips gf/df 29

Tempura crispy soft shell crab | spiced chilli salt | wasabi kewpie mayo df 🍴 28

Sicilian ravioli | chicken, capers, red wine & olive filling | sopressa | garlic | chilli | shallot | EVO | parmesan wafer 🍴🍴 35

Bao bun | kung pao tempeh | sriracha mayo | pickled vegetables v/vf/df 🍴 25

Wood-fired jerk chicken | black beans & rice | mango avocado salsa gf/df 33

Golden fig | dried cranberries | pistachio nuts | cherry tomato | chia seeds | hemp seeds | spinach | blueberry | flaked coconut | carrot ribbons | lemon dressing v/vf/df/ gf 25

Wood-fired Korean sticky braised pork belly | kimchi | garlic & chilli fried noodle df 🍴🍴 31

Tempeh tom yum broth | shallot | edamame | enoki | salt n pepper tofu | gai lan v/ vf/ df/ gf 🍴 27

Tuscan goat pie | balsamic glaze | roasted thyme garlic jus | herb crumb df 34

Louisiana creole gumbo | chicken | mussels | prawns | fish | bell peppers | okra | tomato creole broth df/gf 41

Wild barramundi fillet | pan-fried | Thai red curry | bamboo shoots | Asian greens df/gf 🍴🍴 39

Slow roasted lamb shoulder | orzo | tomato & olive | green beans | tzatziki 37

Braised rabbit | polenta, ricotta & potato gnocchi | tomato thyme mushroom sauce gf 35

Slipper lobster | seared salmon | blue swimmer crab | lemon tomato risotto | spinach | pinenut | lemon butter | pecorino gf 43

## BOVINE

**Tajima wagyu tenderloin +7 (MR) (sliced) 200gm**

Soba noodle | tempura vegetable | tonkatsu glaze | wakame | shitake tea | nori shavings df 85

**Churrasco dry-aged scotch fillet (MED) (sliced) 350gm**

Garlic herb rub | crumb | smokey tomato pepper salsa | creamy aji verde sauce 69

**Slow-braised beef short rib**

Roasted heirloom carrots | roasted leek | broccolini | roasted sweet potato | thyme jus df/gf 37



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

### Butchers board

Churrasco dry-aged scotch fillet (sliced) | kassler | sliced kransky  
sausage | wood-fired jerk chicken | slow-braised beef short rib |  
Korean sticky braised pork belly | grilled peppers & onions |  
smokey tomato pepper salsa | creamy aji verde sauce | thyme jus 175

### Wood-fired seafood board

King prawn | seared salmon | calamari | bug | tempura soft shell crab |  
soy ginger scallops in shell | pan seared barramundi | natural oysters |  
chilled ocean prawns | creamy aji verde sauce | smokey tomato  
pepper salsa | aioli | lemon 185

## SIDES

Rustic chips | garlic aioli v/vf/df/gf 12

House mixed leaves | lemon oil v/vf/df/gf 12

Crushed roasted chats | garlic | rosemary | sea salt v/vf/df/gf 12

Roast pumpkin | broccolini | fried cauliflower v/vf/df/gf 13

Corn | smokey paprika butter | fetta | shallots gf/v 11

Roasted carrots | dukkah | pomegranate molasses v/vf/gf/ df 13

## ENDS

Apricot panna cotta | lychee sorbet | toasted coconut chips | apricot puree v/gf 16

Pear, date & dried apricot toffee pudding | soy sauce caramel | vanilla glace  
v/vf/df 18

Chocolate creme brulee | orange & chilli cat's tongue wafer v 16

Peach & apple crumble | caramelised fig ice cream | anglaise v 16

Loukoumades | pistachio mousse | crushed pistachio | sticky honey figs v 16

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.*