



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.

## PLATES

- wood-fired chilli salted calamari | roasted garlic aioli | chilli jam df/gf 19
- wood-fired king prawns (skewered) | garlic & paprika chips df/gf 25
- singapore hainan chicken | tomato rice | pickled cucumber | nam jim gf 23
- vegetable pakoras | riata | mango sweet & sour chutney df/v/\*/gf 17
- bao bun | soft shell crab | sriracha mayo | asian slaw df 19
- grilled halloumi | blistered vine-ripened tomatoes | roasted pumpkin | balsamic glaze v/gf/\* 17
- red apple | marinated red beets | spinach | feta | pine nut salad v/\*/gf 15
- israeli spiced lamb | hummus | flatbread | pomegranate salsa df 25
- korean sticky chicken 🍢🍢 (wood-fired) | kimchi | garlic & chilli fried noodles df 25
- seared salmon | seared scallop | corn puree | herb crumb | salmon pearls df 28
- salt n pepper tofu | sriracha mayonnaise | thai lao pak df/gf/v/\* 18
- pad thai 🍢 | prawn | chicken | tofu | noodles | sprout | peanut df/gf 26
- lamb shank pie | thyme jus | pea puree df 22
- creamy wild mushroom ragout | leek and herb pappardelle | asparagus | blistered vine-ripened cherry tomatoes | pecorino v 23
- laksa 🍢🍢 | chicken | prawn | noodles | puffed bean curd | broccolini | bok choy | sprouts | carrot | peppers | fried onion | chilli df/gf/\* 27
- moroccan braised beef short rib | garlic mash | fig jam gf 27
- roasted baby eggplant | falafel | pomegranate salsa | saffron labneh | hummus | flatbread v/\* 23
- peking duck | pancake | hoisin sauce | cucumber | shallots | carrot df 22
- wild barramundi fillet | steamed | tom yum | bok choy | enoki | ginger shallot broth gf/df 33

## BOVINE

- tajima wagyu tenderloin +7 (med. rare) (sliced) | duck pate | wild mushroom compote | herb crumb | pastry disc | lemon & thyme jus 37
- churrasco dry aged rump cap (sliced) | garlic herb rub | crumb | smokey tomato pepper salsa | creamy aji verde sauce 29
- grass-fed eye fillet & lamb kidneys (skewered) | argentinian spice-rub | salsa criolla gf/df 33

## ENDS

- coffee glace | espresso | pistachio filo wafer v 14
- peach melba crumble | raspberries | pavlova ice cream v 16
- sweet coconut sticky rice | mango puree | coconut ice cream | toasted chia & coconut gf/v/\* 14
- banana fritters | dulce de leche | toasted peanuts | rocky road glace v 14
- chocolate cheesecake | forest berry coulis | vanilla bean ice cream v 14

## BREADS

- organic sourdough cob | balsamic & olive oil | cultured butter v/\* 11
- caramelized garlic bread | garlic butter v 9

## SIDES

- fat chips | roasted garlic aioli df/gf/v/\* 9
- house mixed leaves | lemon oil df/gf/v/vf 7
- farmhouse mash gf/v 7
- stir-fried broccolini | green beans | spicy seeds df/gf/v/vf 9
- nasi goreng rice 🍢 | fried egg gf/df 9
- fried cauliflower | puffed black rice | feta crumb gf/v/\* 9
- roasted garlic chats | rosemary | sea salt | evo df/gf/v/vf 9

## BOARDS

### spring lamb noisette 95

- lamb noisette roast for 2 (sliced) | roasted garlic chats | baked pumpkin | thyme jus | blistered vine-ripened tomatoes | herb crumb | broccolini df

### butchers board 73

- churrasco dry aged rump cap (sliced) | korean sticky chicken | sliced kransky sausage | lamb noisette (sliced) | grilled peppers & onions | smokey tomato pepper salsa | creamy aji verde sauce

### wood-fired seafood board 83

- king prawn | swordfish | calamari | bug | soft-shell crab | garlic herb crust oysters | garlic scallops | smokey tomato pepper salsa | creamy aji verde sauce

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.