

Group Menu 2020



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.

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

Please note a surcharge of 15% applies on Sunday's & Public Holidays



Group Share Concept

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.



Group Menu



BREAD FOR THE TABLE

organic sour dough cob | balsamic & olive oil | cultured butter v/vf

START

wood-fired chili salted calamari | roasted garlic aioli | chili jam df/gf

IN BETWEEN

Mo Mo Nepalese dumplings | chicken & spice | tomato peanut spiced chutney df

MIDDLE

(Each person to select one)

Israeli spiced lamb | hummus | flat bread | pomegrate salsa df

Korean sticky chicken | wood fired | radish apple kimchi | garlic & chili fried noodles df

seared salmon | seared scallop | corn puree | herb crumble | salmon pearls gf

char grilled Moroccan cauliflower steak | pomegrate salsa | red rice pilaf gf/df/v/vf

SIDES FOR THE TABLE

fat chips | roasted garlic aioli df/gf/v

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

ENDS

(Each person to select one)

coconut tapioca pudding | raspberry sorbet | almond meringue drops | apple curd gf/v/vf/df

churros | dulce de leche | mango puree

\$60pp

ADD + 15

Tajima wagyu tenderloin +7 (MR) | sliced | duck pate | wild mushroom compote | herb crumble | pastry disc | lemon & thyme jus

DISH COURSE CHANGES WELCOME BUT MAY INCLUDE EXTRA CHARGES

DIETARIES ALWAYS ACCOMMODATED

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 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.





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. 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