

OYSTERS

Fresh shucked Sydney rock oysters from Clyde Lake  
3 - 12.5 | 6 - 25 | 12 - 49

- 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

PLATES

- Chilled king prawns | creole sauce | Clyde Lake oysters | ponzu | sashimi salmon & tuna | wasabi | snow crab | Thai dressing | toasted sesame & nori rice balls gf/df 87
- Wood-fired chilli salted calamari | roasted garlic aioli | chilli jam gf/df 21
- Tempura crispy soft shell crab | spiced chilli salt | wasabi kewpie mayo 🍴 df 23
- Wood-fired Fremantle octopus tentacles | garlic | chilli | carrot puree | pine nut | olive oil | dukkah | fried kale leaves | aioli gf/df 26
- Wood-fired king prawns | skewered | garlic & paprika chips gf/df 27
- Kelewele | spicy plantain chips | toasted peanuts | velvety avocado v/vf/gf/df 19
- Bao bun | crispy char siu pork | sriracha mayo | Asian slaw df 23
- Roasted pumpkin | dried cranberries | pistachio nuts | Spanish onion | chia seeds | hemp seeds | chickpeas | fried cauliflower | flaked coconut | butter lettuce | lemon tahini yogurt dressing v/vf/gf/df 23
- Rice paper rolls | chilled king prawns | rice noodles | fresh herb | nuoc cham dipping sauce | (make your own) df/gf 25
- Louisiana creole gumbo | chicken | mussels | prawns | fish | bell peppers | okra | tomato creole broth 🍴 gf/df 39
- Vegetable creole gumbo | cauliflower | broccolini | beans | mushroom | bell peppers | asparagus | peas | okra | tomato creole broth v/vf/gf/df 28
- Wild barramundi fillet | steamed | tom yum | bok choy | enoki | ginger shallot broth gf/df 37
- Creamy wild mushroom ragout | leek & herb pappardelle | freshly podded peas | blistered vine-ripened cherry tomatoes | pecorino v 26
- Wood-fired Korean sticky braised pork belly | kimchi | garlic & chilli fried noodles 🍴🍴 df 29
- Paella | artichoke | red pepper | shiitake | asparagus | saffron rice | courgette | aubergine | vegetable stock | garlic | paprika | peas v/vf/gf/df 27
- Seared salmon | bottarga butter | scampi risotto | wood-fired scampi gf 38
- Osso bucco pie | pearl onion jus | roasted thyme garlic bone marrow | herb crumb df 33
- Wood-fired chicken souvlaki | garlic, lemon & oregano rub | tzatziki | dakos 29

BOVINE

- Westholme F1 Wagyu +7 (MR) (sliced) 250grm
- Duck pâté | wild mushroom compote | herb crumble | pastry disc | lemon & thyme jus 51
- Churrasco dry aged rump cap (sliced)
- Garlic herb rub | crumb | smokey tomato pepper salsa | creamy aji verde sauce 35
- Kabob koobideh
- Grass-fed eye fillet (minced) | onion | spice-rubbed | pomegranate salsa gf/df 31

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

BREADS

- Organic sourdough cob | balsamic & olive oil | cultured butter v/\* 11.5
- Caramelized garlic bread | pot hot garlic butter v 14
- Borek | potato & leek filling | gavurdagi | cacik v 17

SIDES

- Fat chips | garlic aioli v/vf/gf/df 11
- Roasted chats | garlic | rosemary | seasalt v/vf/gf/df 11
- House mixed leaves | lemon oil v/vf/gf/df 11
- Stir-fried broccolini | green beans | spicy seeds v/vf/gf/df 11
- Nasi goreng rice | fried egg gf/df 12.5
- Fried cauliflower | puffed black rice | feta crumb v/\*/gf 11

BOARDS

- Rack lamb ribs
- Wood-fired lamb ribs | mint jelly marinade | chimichurri sauce gf/df 49
- Butchers board
- Churrasco dry-aged rump cap (sliced) | 1/2 rack wood-fired lamb ribs | sliced kransky sausage | wood-fired chicken souvlaki | wood-fired Korean sticky braised pork belly 🍴🍴 | grilled peppers & onions | smokey tomato pepper salsa | creamy aji verde sauce 110
- Wood-fired seafood board
- King prawn | swordfish | calamari | bug | tempura soft-shell crab | garlic herb crust oysters | garlic scallops | seared wild salmon | smokey tomato pepper salsa | creamy aji verde sauce 130

ENDS

- Raspberry panna cotta | mango puree | coconut ice cream | toasted chia & coconut | meringue drops v/gf 15
- Smashed Elvis sandwich | banana ice cream | peanut butter brittle | maple bacon | chocolate brownie | silver leaf | boysenberry jam coulis gf 16
- Rhubarb & fig tarte tatin | wattle seed crumb | anglaise | mascarpone cream | hokey pokey glaze v 15
- Crepe | layered white chocolate & dark chocolate mousse | chocolate fudge ice cream | jaffa sauce | candied orange v 15

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.