

OYSTERS

Fresh shucked Sydney rock oysters from Clyde Lake

Qty 3 - 12.5 | Qty 6 - 25 | Qty 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

Wild barramundi fillet | steamed | tom yum | bok choy | enoki | ginger shallot broth gf/df 37

Creamy wild mushroom ragout | leek & herb pappardelle | fresh 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

Tajima wagyu tenderloin +7 (MR) (sliced) 200grm

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

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.



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.

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 (2 chilli) | 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 tatin | wattle seed crumb | anglaise | mascarpone cream | hokey pokey glace 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.