

This menu has been crafted to be **shared**; it showcases our own **seasonally grown** produce from our farm in Jamberoo, **in house** dry-aged beef and **wild-caught** seafood. Our menu is influenced by the **bold** and **dynamic** flavours of street food from Asia, Western Europe, The Middle East and Home.

*We can adapt some dishes to accommodate some dietaries, please advise our wait staff if you have any specific requirements or if requiring a GFF or DFF dish*

## Small's

<b>ORGANIC WARM SOURDOUGH</b> salted butter <b>V</b> <b>VF</b>	<b>9.5</b>
<b>½ LOAF CARAMELIZED GARLIC BREAD</b> lashings of garlic butter <b>V</b>	<b>12.5</b>
<b>FRESHLY SHUCKED OYSTERS</b> (min. 3) natural / mignonette / finger lime caviar and ponzu <b>GF</b> <b>DF</b>	<b>12.5</b>
<b>YAKITORI CHICKEN POKE BOWL</b> with avocado, sobe noodle, wakame, radish, heirloom carrot, cucumber, sesame Asian dressing <b>DF</b>	<b>19.0</b>
<i>Signature Dish</i> .....	
<b>WOOD FIRED CHILLI SALTED CALAMARI</b> roasted garlic aioli <b>GF</b> <b>DF</b>	<b>19.5</b>
<b>WOOD FIRED MARINATED SPLIT KING PRAWNS</b> garlic and paprika chips <b>GF</b> <b>DF</b>	<b>27.0</b>
<b>LEMON, CRACKED PEPPER ANGEL HAIR PASTA</b> tossed with blue swimmer crab, wood fired scampi, chili, garlic and extra virgin olive oil <b>DF</b>	<b>24.5</b>
<b>VEGETARIAN EMPANADA</b> with Ajicriollo hot sauce <b>VF</b> <b>V</b> <b>DF</b>	<b>17.5</b>
<b>SHAWARMA CHICKEN SKEWERS</b> za'atar yoghurt, flat bread and fattoush salad; radish, heirloom carrot, tomato, olives and fennel	<b>19.0</b>
<b>MEX-TEX QUESADILLAS</b> stuffed with spicy bean and rice mix with tomato and corn salsa, sour cream and guacamole <b>V</b>	<b>18.5</b>
<b>VIETNAMESE MARINATED BEEF FILLET</b> wood fired, sliced with Vietnamese mint and rice noodle salad finished with crispy basil and cashew <b>DF</b> <b>GF</b>	<b>22.0</b>

## From the Garden

<b>SUSHI SALAD</b> <b>V</b> <b>VF</b> <b>DF</b> <b>GF</b>	<b>16.5</b>
edamame, poached egg, wakame, nori, tamari, brown rice, avocado, cucumber and toasted sesame	
<b>APPLE &amp; PANCHETTA WINTER LEAF SALAD</b> <b>GF</b>	<b>16.5</b>
English apple & crispy pancetta, walnut, spinach, kale, leaf salad with creamy camembert	
<b>FARRO &amp; ROASTED MUSHROOM SALAD</b> <b>V</b> <b>VF</b> <b>DF</b> <b>GF</b>	<b>16.5</b>
with goats curd, crispy beetroot & sundried tomato dressing	
<b>ROASTED VEGETABLE &amp; LENTIL SALAD</b> <b>V</b> <b>VF</b> <b>GF</b>	<b>17.0</b>
lentils, rocket, roasted beetroot, honey carrots, roasted potato, broccolini, avocado, fennel, hemp seeds, radish, cherry tomatoes, goats cheese and sliced grapes, pesto, oil and honey dressing	

## Meats

From the wood fire grill. We butcher in house daily and dry age all our own steaks; care and love is dedicated to this process.	
<b>TAJIMA EYE FILLET WAGYU</b>	<b>75.0</b>
raised in North Vic, this crossbred Wagyu is fed a specially formulated Japanese diet for a min of 400days. 250gm. MS +7 <b>GF</b> <b>DF</b>	
<b>RAVENSWORTH HOUSE DRY AGED OP RIBEYE CUTLET</b>	<b>65.0</b>
ribeye on the bone. 550gm. Dry aged 56 days. <b>GF</b> <b>DF</b>	
<b>LITTLE JOES HOUSE DRY AGED SCOTCH FILLET</b>	<b>47.0</b>
grass fed scotch fillet. 350gm. Dry aged 44 days. MS +4 <b>GF</b> <b>DF</b>	
<b>LITTLE JOES HOUSE DRY AGED SIRLOIN</b>	<b>37.0</b>
grass fed sirloin. 300gm. Dry aged 44 days. MS +4 <b>GF</b> <b>DF</b>	

## Signature Dish

<b>2GR WAGYU TENDERLOIN</b> <b>GF</b> <b>DF</b>	<b>99.0</b>
with triple fried hand cut fries, vine ripen cherry tomatoes, asparagus, crispy pancetta, wood fired scampi, black truffle butter and pan jus. MS +9	
<b>TO SHARE</b>	
<b>PINNACLE TOMAHAWK STEAK</b> <b>GF</b> <b>DF</b>	<b>130.0</b>
grass fed in NW Tasmania prime Angus ribeye on the bone. 1.8kg	

**All steak meals are accompanied with pearl onion red wine jus, chimichurri and Dijon mustard.**

## Big Share

<i>Signature Dish</i> .....	
<b>STEAMERS WOOD FIRED SEAFOOD GRILL (FOR 2)</b> <b>GF</b>	<b>210.0</b>
Whole lobster, seared salmon, barramundi, scallops, split king prawns, bugs, calamari, oysters, tossed mussels, scampi with chili relish, lemon aioli, Steamers Pernod sauce and fat chips	
<b>SURF AND TURF (FOR 2)</b> <b>GF</b> <b>DF</b>	<b>170.0</b>
the best of both worlds, succulent beef sticky ribs, sliced sirloin, shawarma chicken skewers, chorizo, scampi, wood fired calamari, split king prawns and ponzu oysters, chili relish, lemon aioli and fat chips	
<b>STEAMERS MEAT PLATTER (FOR 2)</b> <b>GF</b> <b>DFF</b>	<b>160.0</b>
beef sticky ribs, lamb shoulder, sirloin, shawarma chicken, lamb tandoori cutlets, chorizo and peri peri spatchcock with fat chips, black truffle butter, pearl onion red wine jus, horseradish cream, Dijon mustard	

## Signature Dish

<b>SEAFOOD GUMBO (FOR 1, 2 OR 4)</b> <b>GF</b> <b>GF</b>	<b>47.0 (1)   90 (2)   175 (4)</b>
Traditional Louisiana Creole seafood hotpot with crusty bread. Pippies, mussels, fish, prawns, blue swimmer crab, scampi, calamari, bell peppers, okra nestled in a rich tomato, pepper and creole broth	

## Bigs

<b>BUTTERNUT SQUASH RISOTTO</b> <b>GF</b> <b>VF</b> <b>V</b>	<b>27.0</b>
with pine nuts and crumbled gorgonzola	
<b>PAN SEARED SALMON</b> <b>DF</b>	<b>33.0</b>
with tossed in yakitori Singapore noodles, kimchi and caulillini	
<b>WOOD FIRED PERI PERI SPATCHCOCK</b> <b>DF</b>	<b>29.0</b>
with BBQ corn in lime and paprika butter and chimichurri	
<b>WOOD FIRED STICKY BEEF RIBS</b> <b>GF</b> <b>DF</b>	<b>36.0</b>
steamers special sauce with fat chips	
<b>PRAWN, SQUID, CRAB AND SCAMPI</b>	<b>34.0</b>
tossed with pappardelle, rose sauce and pecorino	
<b>WOOD FIRED WHOLE STEAMERS FISH</b> <b>GF</b> <b>DF</b>	<b>33.0</b>
with brokali, fennel, endive and lemon sauted	
<b>SLOW BRAISED LAMB SHOULDER</b> <b>GF</b>	<b>35.0</b>
with lemon hasselback potatoes, creamed spinach and thyme jus	

## Signature Dish

<b>MANDAGERY CREEK VENISON OSSO BUCCO</b>	<b>32.0</b>
with horseradish scones and root vegetables	
<b>PUMPKIN AND RICOTTA GNOCCHI</b> <b>V</b>	<b>29.0</b>
sage and mushroom cream sauce	
<b>STEAMERS ENGLISH STYLE FISH &amp; CHIPS</b> <b>DF</b>	<b>29.0</b>
roasted aioli and vinegar	
<b>PAN -ROASTED BARRAMUNDI FILLET</b> <b>DF</b>	<b>32.0</b>
squid ink spaghetti tossed with garlic, red pepper, fried cuttlefish, olive oil and lemon salsa	
<b>ROASTED PORK BELLY</b> <b>GF</b>	<b>33.0</b>
roasted apples, cabbage and peppers with mash in a sage and apple jus	
<b>MAHARASHTRA CURRY</b> <b>GF</b> <b>V</b> <b>GF</b>	<b>27.0</b>
roasted pumpkin, kumara, heirloom carrots, parsnip and potatoes, channa daal, jasmine rice, riatta and pappadum	
<b>STEAMED MUSSELS</b> <b>DF</b> <b>GFF</b>	<b>26.0</b>
garlic tomato sauce served with fat chips and crusty bread	

## Sides

<b>FAT CHIPS</b>	<b>9.5</b>	<b>BBQ CORN</b>	<b>9.5</b>
roasted garlic aioli		with lime and paprika butter	
<b>HOUSE MIXED LEAVES</b>	<b>9.5</b>	<b>BROCCOLINI</b>	<b>9.5</b>
lemon house dressing		and green beans with spicy seeds	
<b>CARROTS &amp; ASPARAGUS</b>	<b>9.5</b>	<b>STEAMED GREENS</b>	<b>9.5</b>
lemon honey and thyme <b>GF</b> <b>VF</b> <b>V</b>			
<b>FARM HOUSE MASH</b> <b>GF</b> <b>V</b>	<b>9.5</b>		

All V/ VF/ GF/ DF unless otherwise advised