



Winner Awards Excellence  
Regional 2019 • 2022  
Bronze Awards Excellence  
National 2022



Wine List of the Year  
2020 • 2021 • 2022 • 2023

★ LOOK FOR THE STARS!  
Don't miss these must-try picks—  
Your taste buds will thank you!

Your journey  
starts here!

## A LA CARTE MENU

### TIE DOWNS

- Breads
- Organic sourdough cob 16  
balsamic olive oil | cultured butter
  - ★ Caramelised garlic bread 16  
pot hot garlic butter
- Antipasti
- Wood-fired bread 8
  - Truss tomatoes 10
  - Burrata | wood-fired bread 15
  - Chicken liver pate 15  
wood-fired bread
  - Sauté sicilian olives 10
  - Korean spicy beef 15  
wood-fired bread
  - Cucumber & Persian fetta 10
  - House pickled sardines 10
  - Freshly shaved prosciutto 10  
(18mo)
- Fresh shucked oysters 3 | 18  
sydney rock or pacific 6 | 30  
12 | 56
- Natural 12 | 56  
lemon
  - Ponzu 12 | 56  
finger lime
  - Mignonette 12 | 56  
red wine vinegar | shallots
  - ★ Thai dressing 12 | 56  
fish sauce | rice wine vinegar |  
palm sugar | lime juice & chilli
  - ★ Kilpatrick oysters 6 | 32  
baked oysters | house-made  
smoky bacon topping 12 | 59

### TABLE TREATS

- ★ Wood-fired chilli-salted calamari 24  
roasted garlic aioli | chilli jam
- ★ Wood-fired king prawns 31  
garlic & paprika chips
- Thai tamarind tamari tossed salad 21  
cucumber, carrot & courgette  
noodles | lotus root | mango |  
sesame | chilli | coriander | mint |  
white radish | tomato
- Tofu sang-choy-bao 22  
water chestnuts | peppers | shitake |  
squash | carrot | sprouts | tamari |  
garlic | ginger | lotus root | cous heart

### FEAST TOGETHER

- ★ Thai BBQ style infused wood-fired pork belly 35  
noodles | bokchoy | mushroom |  
broccolini | shallot | chilli | garlic
- Tandoori chicken 32  
cucumber riata | flat bread
- Tempura fish & chips 36  
remoulade | lemon
- Wild pan roasted barramundi 33  
crushed potatoes | corn & mango salsa
- Portabella mushroom & aubergine 29  
Szechwan pepper sauce | herbs |  
steamed rice | chilli paste
- ★ Hand-picked blue swimmer crab meat 37  
tossed with casarecce (pasta) | chilli |  
garlic | cherry tomato | evo

- Peking duck 27  
pancake | hoisin sauce |  
cucumber | shallots
- Truffle & porcini arancini 24  
grana padano | saffron aioli
- ★ Korean BBQ beef bao bun 24  
shredded korean marinated beef |  
kimchi | shallots | cucumber |  
drizzled with gochujang mayo
- Rice paper rolls 21  
coconut | mango | avocado | rice  
noodles | coriander | mint | lime  
coconut nim jam
- ★ Prawn dumplings 27  
tossed with fried shallot  
& chilli oil

- Israeli spiced lamb 34  
hummus | flat bread |  
pomegranate salsa
- Miso seared salmon 39  
udon curry | shisho | daikon
- ★ Slow roasted lamb ragu 34  
pappardelle | grana padano
- ★ Kidman wood-fired dry aged scotch fillet 67  
Med • sliced • 350g  
roasted truss cherry tomato |  
horseradish & thyme butter  
ADD ANY PICK & PASS 12
- ★ Wood-fired OBE organic grass fed tenderloin 69  
MR • sliced • 220g  
bacon | bell pepper jam | pink  
peppercorn & thyme jus | dijon |  
crispy onions  
ADD ANY PICK & PASS 12

### OUR MENU

Under the culinary direction of Executive Chef Paul Hamilton, Steamers Bar and Grill features a globally inspired menu, containing the freshest ingredients and locally sourced produce. It has been crafted to enable guests to explore the street food scene from around the world and delivers a wide range of small and large plates inspired by cuisines from all over the world. Enjoy your journey!

### ★ Surf & Turf 197

kidman wood-fired dry-aged scotch fillet | thai BBQ infused wood-fired pork belly | tandoori chicken | wood-fired chilli salted calamari | oysters | ocean cooked prawns | miso seared salmon | tempura fish | ponzu & ginger scallops in the shell | fries | thyme jus | chilli jam | remoulade | aioli

- Gluten free
- Dairy free
- Vegetarian
- Vegan friendly
- Mild
- Hot

Note that we have your health interest at heart, however we cannot guarantee a total absence of products that may cause allergic reactions.

### PICK & PASS

- Roasted carrot 12  
labneh | za'atar | evo
- ★ Mélange of vegetables 12  
peppers | carrot | broccolini |  
cauliflower | spanish onion | garlic butter
- Stir-fried broccolini 12  
green beans | spicy seeds
- ★ Crushed potatoes 12  
horseradish & dill butter
- Rustic chips 12  
roasted garlic aioli
- House mixed leaves 12  
lemon oil

### ALWAYS ROOM

- Blood orange tart 15  
raspberry sorbet | apple puree |  
almond persian nougat |  
freeze dried blood orange
- Classic crème brûlée 15  
apple pie & rhubarb ice cream |  
toffee
- ★ Limoncello tiramisù 16  
mascarpone | lemon curd |  
hokey pokey ice cream |  
ADD HOUSE MADE LIMONCELLO SHOT 8
- Mango panna-cotta 17  
plum ice cream |  
mango & plum salsa
- ★ Melting chocolate cake 17  
jaffa ice cream | orange jerky

\*Please note a 15% surcharge applies on Sundays & public holidays.