

STEERSONS  
STEAKHOUSE

The Perfect Sydney Steak

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# STEERSONS

STEAKHOUSE

## BY THE GLASS

### Sparkling White Wine - 125ml Glass

NV Ninth Island	Tamar Valley TAS	13.00
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### White Wine - 150ml Glass

2010 Peel Estate Verdelho	Baldivis WA	10.00
2010 Juniper Crossing Semillon Sauvignon Blanc	Margaret River WA	10.50
2009 Yealands Estate Sauvignon Blanc	Marlborough NZ	10.50
2010 Clairault Semillon Sauvignon Blanc	Margaret River WA	11.50
2010 Brokenwood Pinot Gris	Beechworth VIC	12.00
2008 Stonier Chardonnay	Mornington VIC	13.00

### Rosé - 150ml Glass

2010 Krinklewood Francesca Mourvedre Rosé	Hunter Valley NSW	10.00
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### Red Wine - 150ml Glass

2009 Running with Bulls Tempranillo	Barossa Valley SA	10.00
2008 Jim Barry Lodge Hill Shiraz	Clare Valley SA	10.00
2008 Jim Barry Cover Drive Cabernet Sauvignon	Clare Valley SA	10.00
2010 Clairault Cabernet Sauvignon	Margaret River WA	11.50
2008 Irvine Estate Merlot	Eden Valley SA	13.00
2008 Brokenwood Pinot Noir	Beechworth VIC	14.00
2006 Kilikanoon Blocks Rd Cabernet Sauvignon	Clare Valley SA	14.00
2009 Bishop By Ben Glaetzer Shiraz	Barossa Valley SA	16.00
2008 Penfolds Bin 28 Kalimna Shiraz	Multi-Region SA	17.50

## Beer

Cascade Premium Light	375ml	6.50	Peroni Leggera Low Carb - Italy	330ml	8.00
James Boags Premium Lager	375ml	8.50	Corona - Mexico	330ml	9.50
Coopers Sparkling Red	375ml	8.50	Monteiths Black Ale - NZ	330ml	9.00
Lord Nelson 3 Sheets	330ml	8.50	Stella Artois - Belgium	330ml	9.00
Crown Lager	375ml	9.00	Asahi - Japan	330ml	9.50
Pepperjack Hand Crafted Ale	345ml	10.00	Lefte Blonde - Belgium	330ml	12.00
Little Creatures Pale Ale (Pint)	568ml	12.00			
Little Creatures Pipsqueak Cider	330ml	12.00			

### Draught Beer

Coopers Pale Ale	330ml	8.50
Peroni Nastro Azzurro	330ml	9.50



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## Grain Fed Beef

Working with Cargill Foods Australia in Wagga Wagga, the cattle are raised on nutritionally balanced high energy feeds, resulting in an export quality product graded from the top 1% of Australian Beef.

## O'Connors Gippsland, Victoria

Pasture (Grass) Fed Beef is definitely the healthy option, it has four times more Vitamin E than Grain Fed Beef. It is marbled with high levels of Omega 3 fats (good fats) opposed to the high levels of saturated fats found in other meats. Pasture Fed also has high levels of the nutrient CLA (Conjugated Linoleic Acid) that lowers the risk of getting cancer.

## Rangers Valley Wagyu

Rangers Valley knows how to produce premium beef that ensures consistently high eating quality by carefully controlling the key elements that effect flavour, tenderness and juiciness. Rangers Valley cattle from Northern Tablelands New South Wales are Black Angus Steers or Wagyu cross, which are selected for their superior marbling.

## Havericks Dry Aged Beef

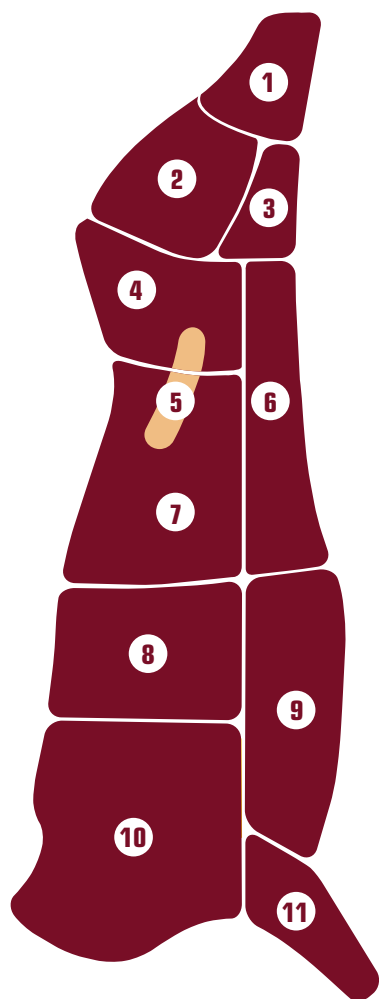
Our dry-aged beef is stored in a cooler where a balance of time, temperature, air circulation and humidity slowly develop the flavour and tenderness of the beef. A crust forms on the outside of the loin and is trimmed away, leaving a buttery taste and nutty aroma.

## John Dee Gold Angus

Young British crossbred cattle from the Darling Downs region of Southern QLD, with marble scores 0-3+ and MSA graded. We source the Gold graded beef that has been grain fed for 200-250 days delivering succulent tenderness and rich colour.

## Certified Australian Angus Beef (CAAB)

CAAB is an initiative of the Angus Society of Australia, out-performing other breeds in its excellent marbling scores that result in perfect tenderness, texture, colour and taste.



- 1 **Shank** - Best slow cooked
- 2 **Silverside** - Great roasted or corned in brine and boiled
- 3 **Knuckle** - Needs to be braised slowly

- 4 **Rump**  
This breaks down into three muscles, top sirloin, eye and centre cut. Rump has a great flavour but has a firmer texture than fillet or striploin
- 5 **Fillet**  
The most tender steak with the lowest amount of fat, best eaten blue
- 5 **T-Bone**  
The best of both worlds, some fillet and some striploin, and the bone makes this cut even juicier with full flavour

- 6 **Flank** - Diced and slow cooked

- 7 **Striploin / Sirloin**  
One of the leaner cuts, also known as Porterhouse Steak
- 8 **Rib Eye / Rib on Bone**  
Highly marbled making it a juicy steak with lots of flavour, it has a higher fat content than most steaks but fat means flavour

- 9 **Brisket** - Roasted or corned in brine and boiled
- 10 **Chuck Blade** - Diced and slow cooked for braise
- 11 **Shin** - Best braised



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## To Start

Freshly Baked Damper from Fuel Bakery with salted butter	6.50
Pork Scratchings with citrus & szechwan sea salt	7.50
Mixed Marinated Olives	8.50
Pan-fried Chorizo with basil & mint	10.50

## Oysters

Sydney Rock	
Natural served with lemon	3.50 each
Kilpatrick	3.80 each
Ginger & Shallot	3.80 each

## Scallops

Scallops served in the half shell	
Ginger & Shallot	3.90 each
Pancetta & Apple	3.90 each

## Entrees

Chicken Terrine with grilled leeks & roast garlic	17.50
Smoked Trout Salad with kipfler potato, watercress, green beans & free range egg	18.50
Roast Moreton Bay Bugs with limoncello & tarragon butter	19.50
Fritto Misto: Soft Shell Crab, Calamari & Zucchini served with aioli & lemon	19.50
Roasted Queensland King Prawns with roast capsicum, garlic & parsley	21.50

## Entree to Share

<b>Seafood Plate:</b> Soft Shell Crab, Roasted Queensland King Prawns & Fried Calamari	32.50 (2 People)
<b>Charcuterie Plate:</b> Chicken Terrine, Chorizo, Jamon Serrano & Pear	32.50 (2 People)

## Mains

Puff Pastry Tart of Pumpkin, Spinach & Artichoke with a thyme & honey dressing	29.50
Roast Pork Cutlet with peas, baby carrots & mint	31.50
Crispy Duck Confit with sauteed mushrooms, Chinese cabbage & five spice jus	32.50
Roast Kangaroo Loin with eshallot tatin, spinach & black pepper	34.50
Roast Mulloway with asparagus, baby beetroots, walnut & chive dressing	34.50

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## Riverina NSW

Petite Fillet (Pasture Fed)	160g	29.50
Eye of Fillet (Pasture Fed)	220g	38.50
Fillet Mignon with bacon & garlic butter (Pasture Fed)	220g	39.50

## O'Connor Beef, Gippsland VIC

Mid Rib-Eye (Pasture Fed)	300g	32.50
Sirloin (Pasture Fed)	280g	33.50

## Nolans Private Selection, Gympie QLD

T-Bone (90 Day Grain Fed)	500g	41.50
Kilo T-Bone (90 Day Grain Fed)	1000g	59.50

## Rangers Valley Wagyu NSW

Wagyu Rib-Eye (400 Day Grain Fed - Marble #7-8)	300g	69.50
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## Havericks Dry Aged Beef (Limited) [Dry Aged for 6-8 weeks]

Riverina Rib on Bone (Pasture Fed)	400g	47.50
Angus Sirloin on Bone (150 Day Grain Fed)	450g	49.50

## John Dee Gold Angus QLD

Gold Angus Eye of Fillet (200 Day Grain Fed)	200g	47.50
Gold Angus Striploin (200 Day Grain Fed)	400g	49.50

## Certified Australian Angus Beef (CAAB) (MSA 4-5 Grade)

Angus Rump (150 Day Grain Fed)	300g	29.50
Angus Rib-Eye (150 Day Grain Fed)	350g	46.50
Angus Rib on Bone (150 Day Grain Fed)	650g	59.50

Steaks are served with red wine jus & your choice of chips, baked potato or mash

### Surf 'n' Turf

Extra 9.50

Roast Australian Prawns or Half Moreton Bay Bug

## Accompaniments

Chips	8.50
Seasonal Vegetables	10.50
Garlic Sautéed Mushrooms	10.50
Beer Battered Onion Rings	10.50
New Season Peas & Bacon	10.50

## Side Salads

Iceberg Lettuce with Sicilian oregano	9.50
Rocket & Parmesan	11.50
Beetroot, Spinach, Blue Cheese & Walnut Salad	9.50
Tomato Salad with fried capers, Spanish onion & basil	11.50
Greek Salad with garlic, lemon & oregano	13.50

## Steak Extras

Café de Paris Butter	3.50
Blue Cheese Butter	3.50
Roast Garlic & Thyme Butter	3.50
Béarnaise Sauce	3.50
Green Peppercorn Sauce	3.50
Mushroom Sauce (serves 2)	6.50

## Cooking Temperatures

**BLUE** - Sealed on the outside while steak is at room temperature.

**RARE** - Cooked for approximately two minutes on each side, still very bloody.

**MEDIUM RARE** - Maintains a medium red strip in the centre with grey edges.

**MEDIUM** - Predominantly grey with a pink centre.

**MEDIUM WELL** - Grey from edge to edge with slight pink centre.

**WELL DONE** - Very firm with little juice, grey throughout.



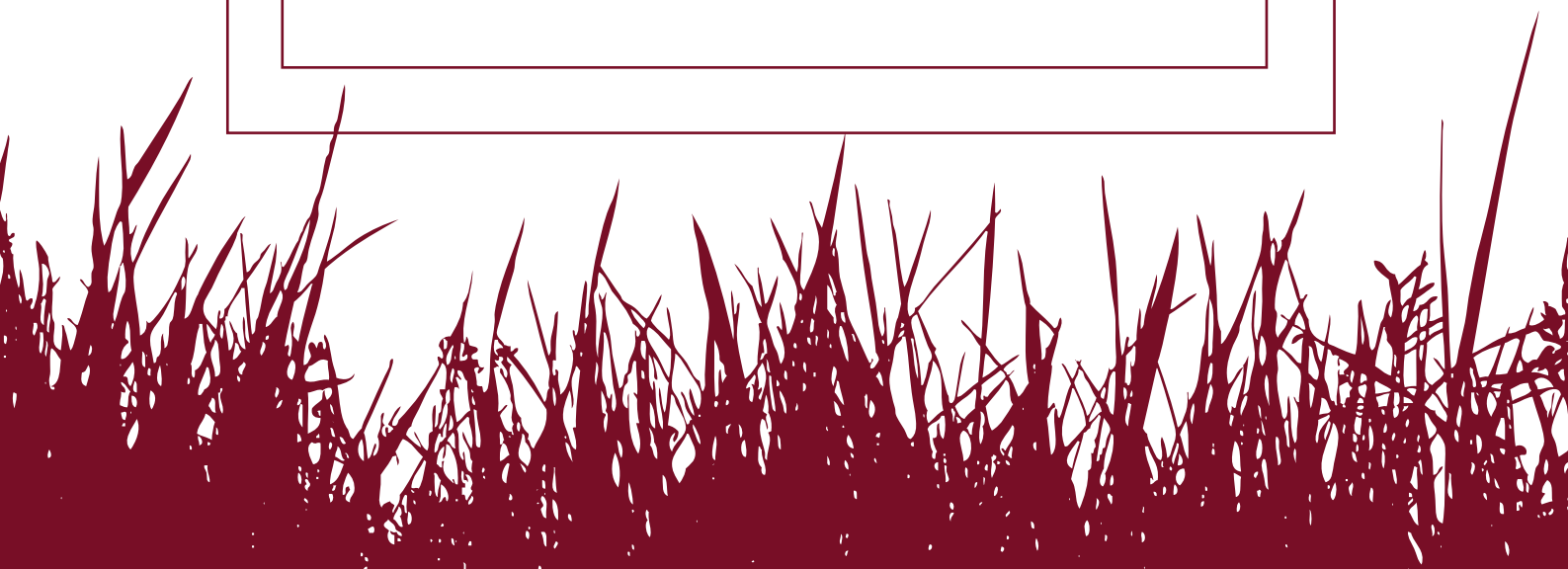
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## MEAT MARKET

**CAAB Flat Iron Steak 250g**  
served with chips, baked potato or mash

**29.50**





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## Desserts

White Chocolate Creme Brulee with spring berries & rosewater <i>Perfectly complimented by Westend 3 Bridges Golden Mist Botrytis Semillon (14.00)</i>	14.50
Banoffee Pie: Banana, Coffee, Caramel, Mascarpone Cream, Chocolate & vanilla ice-cream <i>Perfectly complimented by Valdespino Pedro Ximenez El Candado (9.00)</i>	14.50
Eton Mess with lemon curd cream <i>Perfectly complimented by Brokenwood Umpire's Vineyard Sauvignon Blanc Semillon (14.00)</i>	14.50
Liqueur Affogato: Espresso with vanilla bean ice-cream & Frangelico	14.50

## Mövenpick Ice-Creams & Sorbets

<b>selection of Swiss Ice-Creams &amp; Sorbet (three scoops per serve)</b>	14.50
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Swiss Chocolate  
Maple Walnut  
Caramelita  
Vanilla Dream  
Strawberry Sorbet  
Mango Sorbet

## Cheese

Selection of Cheese served with lavosh, crisp bread, apple & quince paste	26.50
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### **Maffra - Gippsland, Victoria - Semi-Hard Cheese, Cows Milk**

This cheddar cheese is specially hand made using an old traditional Australian cheddar technique. The cheeses are waxed and matured for approx 12 months. It has an extremely well balanced curd with an intense, full bodied flavour.

### **Tarwin Blue - Gippsland, Victoria - Blue Mould Cheese, Cows Milk**

This award winning cheese is made by the small producer Barry Charlton of Berrys Creek Cheese. It is moist with a creamy texture and long intensity with definite earthy tones on the finishing palate. It has been matured for six to eight weeks.

### **Old Telegraph Road Brie - Victoria, Australia - White Mould Cheese – Cows Milk**

Velvety white rind with creamy interior that slides across the palate with a perfect balance of salt & buttery mouth feel, subtle lingering flavours with an earthy aroma.



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# STEAKHOLDERS

## REWARDS

Join our COMPLIMENTARY membership, Steakholders Rewards and you can start to enjoy benefits as soon as your next visit.

Ask us for a Sign Up Form or visit [steakholders.com.au](http://steakholders.com.au)

### REWARDS SNAPSHOT

**Bonus Rewards** - Enjoy a complimentary CAAB Rib-Eye Steak on your birthday

**Instant Rewards** - Cash In \$150 Steakholders Dollars (AUD\$150 off the bill)

**Take Home Rewards** - Receive The Vat Series of Vintage Tyrrell's Wines

**Dine In Rewards** - Rev Up a V8 at Eastern Creek then feast at any Steakhouse

### Steakholder Rewards can be accumulated at:

**Steersons Steakhouse** - 17 Lime Street, King Street Wharf

**Steersons Steakhouse** - 7 Bridge Street, Sydney

**Kingsleys Australian Steakhouse** - 29a King Street, Sydney



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