



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



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

Your journey
starts here!

NEW 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** 10
 - Chicken liver pate** 10
 - Sauté sicilian olives** 10
 - Korean spicy beef** 10
 - 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** 10
lemon
 - Ponzu** 10
finger lime
 - Mignonette** 10
red wine vinegar | shallots
 - Thai dressing** 10
fish sauce | rice wine vinegar |
palm sugar | lime juice & chilli
 - Kilpatrick oysters** 6 | 32
baked oysters with 12 | 59
our house-made smoky
bacon topping

TABLE TREATS

- Wood-fired calamari** 24
chilli salted | roasted garlic aioli |
chilli jam
- Wood-fired king prawns** 31
garlic & paprika chips
- Shiraz salad** 21
heirloom tomato | shallot | dill |
chive | mint | flowers | lime juice |
olive oil | pomegranate | parsley
leaves | cucumber | radish | beetroot
- Peking duck** 27
pancake | hoisin sauce |
cucumber | shallots

FEAST TOGETHER

- Thai BBQ style infused** 35
wood-fired pork belly
noodles | bokchoy | mushroom |
broccolini | shallot | chilli | garlic
- Israeli spiced lamb** 34
hummus | flat bread |
pomegranate salsa
- Tempura fish & chips** 36
remoulade | lemon
- Goat hot pot** 37
apricot with wild mushrooms ragout |
glazed puff pastry
- Wild barramundi fillet** 33
en papillote
leek | choy sum | spring onion |
broccolini | courgette | dill | preserved
lemon chilli & garlic soy infusion
- Vegetable & chickpea** 29
marsala curry
garlic rice | roti | pickled cauliflower

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

- Hand-picked blue** 37
swimmer crab meat
tossed with casarecce (pasta) |
chilli | garlic | cherry tomato | evo
- Tandoori chicken** 32
cucumber riata | flat bread
- Miso seared salmon** 39
udon curry | shisho | daikon
- Slow roasted lamb ragu** 34
pappardelle | grana padano
- Kidman wood-fired** 67
dry aged scotch fillet
Med • sliced • 350g
roasted truss cherry tomato |
horseradish & thyme butter
- Organic grass fed** 69
tenderloin MR • sliced • 220g
woodfired | bacon | bell pepper
jam | pink peppercorn & thyme
jus | dijon | crispy onions

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
- Duo aubergine & courgette** 12
fried | house steamers salt |
lemon yogurt
- 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
- Chai crème brûlée** 15
vanilla bean ice cream | toffee
- Limoncello tiramisù** 16
mascarpone | lemon curd |
hokey pokey ice cream |
ADD HOUSE MADE LIMONCELLO SHOT 8
- Mango panna-cotta** 17
candied almonds |
turkish delight | persian fairy
floss | rose water ice cream
- Melting chocolate cake** 17
jaffa ice cream | orange jerky