

OYSTER BAR

3.75

Our oysters are selected daily and are carefully shucked onto ice.

NATURAL

Barolo shallot vinegar and lemon

ALMOND GAZPACHO

Cucumber salad, almond cream, avruga

KYOTO STYLE

Tobiko, shiso kewpie, light kombu pickling sauce

DEVILLED OYSTERS (4.50 each)

Cayenne veloute, herb croutons

CHARCUTERIE BAR

STEER CHARCUTERIE PLATTER 29

With warm crostini, pickled vegetables and chanterelles

Gippsland Rabbit Rillettes

Prosciutto di San Daniele

Sher F1 Wagyu Bresaola

Artisan Chili Salami

Ham Hock Terrine

Duck and Cherry Galantine

Chicken Liver Parfait

GIPPSLAND RABBIT RILLETTES 15

Grilled toast, pickled chanterelles

CHICKEN LIVER PARFAIT 15

Madeira Cumberland, verjuice jelly, toasted brioche

DOUBLE CUT HOUSE BACON 15

Grilled Autumn fig, maple gel, salsa verde

TATAKI BAR

Our tatakis are flamed over Japanese maple, served with Japanese pickles, radish, ponzu and wasabi.

Sher F1 Wagyu tenderloin 16

David Blackmore full blood oyster blade tip 18

O'Connor Premium Angus/Hereford tenderloin 16

Darling Downs F1 porterhouse 16

Hervey Bay scallops 16

Atlantic salmon 15

Yellow fin tuna 19

APPETISERS

YELLOW FIN TUNA CEVICHE 21

Warm crushed peas, oyster cream, radishes

FRIED ZUCCHINI FLOWERS 16

Buffalo ricotta, baba ganoush, preserved lemon

CRISP VICTORIAN CALAMARI 17

Peruvian picked vegetables, oregano emulsion

STEER STEAK TARTARE 17

Marrow croquette, heaven facing chilli, toast, crudites

WARM SPANNER CRAB LETTUCE CUPS 18

Crab toast, peas, lemon and basil

CARAMELISED SCALLOPS 18

Pan fried mousseline, sea urchin butter, cucumber

SOFT SHELL CRAB ROLL 18

BLT, Ranch drsssing, brioche bun

MAIN COURSE

FULL BLOOD WAGYU SAUSAGES 32

Onion rings, shallots, rosemary potato puree, gravy

AUTUMN PEA RAVIOLI 29

Roast tomato sugo, zucchini, beans, mint

BREADED BARRAMUNDI 36

Bouillabaisse, avruga, artichoke vierge

KUROBUTTA PORK LOIN 36

Crisp belly, stuffed trotter, lentils, rosemary sauce

BBQ TIGER PRAWNS 36

Sicilian pork salad, olives, orange

HOUSE SALADS

16

WARM PETIT POIS SALAD

Romaine lettuce, crushed peas, crisp bacon, mint

WHOLE COSBERG LEAVES

Breakfast radishes, shaved vegetables, shallot dressing

BIO DYNAMIC ROCKET

Aged goats cheese, vin cotto dressing, pear chips

WITLOF WITH VICTORIAN FIGS

Walnuts, Roquefort dressing

CLASSIC COBB

Coddled egg, house bacon, avocado, croutons, tomatoes

SIDES

9

Slow roast fennel, orange and almond

Broccolini à la Grecque

Autumn greens

Roast Brussels sprouts with house bacon

Dressed heirloom tomatoes and onions

Onion rings, rosemary salt

House steak chips

Chilled iceberg, ranch dressing, red onion

Mashed potato, marjoram butter

DESSERTS

PRE DESSERT 6

Bitter chocolate, rice puffs, passionfruit curd

SLOW BAKED APPLE GRATIN 16

Apple sorbet, apple chips, compressed apple

CHEERY AND COCONUT MOUSSE 15

Preserved cherry sorbet, coenut sponge

BAKED NEW YORK CHEESECAKE 15

Ripe late season strawberries, biscotti

REESE'S PEANUT BUTTER CUP 16

Peanut sorbet, warm brownie, fudge, hot salted caramel

BAKED BOMBE ALASKA 17

Blueberry and almond, flaming rum

CHEESE PLATTER 25

Three cheeses, warm fruit 'en papillote', accompaniments

steerbarandgrill.com.au

STEER BAR & GRILL

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SOUTH YARRA VIC 3141

DINNER TUES-SAT 6PM
LUNCH FRIDAYS 12PM