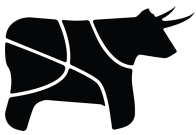


# STEER DINING ROOM

## Entrée

Oyster Natural, shallot mignonette, lemon cheek	6
Wagyu Tenderloin tataki, pickled vegetables, ponzu, fresh Tasmanian wasabi	
<i>Sher F1 Wagyu Tenderloin</i>	28
<i>Stone Axe Full Blood Wagyu Tenderloin</i>	38
Steak Tartare, sesame, mustard greens, nori	26
Mayura FB Wagyu tri-tip kushiyaki, tare glaze, king brown mushroom, yuzu kosho (2 pieces)	28
Jerusalem artichoke, walnut, pear, Comté velouté	24
Hokkaido scallops, chilli lime, cucumber, soy, salmon roe	28
Confit ocean trout, preserved lemon, zucchini, beurre blanc	28
Chicken liver parfait, rhubarb, pistachio vinaigrette, brioche	25
Pork jowl, fennel, witlof, jus	24



# STEER DINING ROOM

## Main

Autumn mushroom, haloumi, baby corn, kosho sauce	38
Pan-fried snapper, miso eggplant, baby bok choy, Mentaiko butter	48
Jack's Creek Wagyu Karubi, celeriac, pearl onion, red wine jus	48

## Grain Fed Wagyu

### Kagoshima, Full Blood Wagyu – Japan

Porterhouse A5 – 200g	199
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### 2GR, Full Blood Wagyu – NSW & QLD

Porterhouse 9+ - 300g	185
Scotch Fillet 9+ - 300g	185

### Mayura Station, Full Blood Wagyu – SA

Rump Cap 9+ - 300g	99
Hanger Steak 8 – 250g	59
Oyster Blade 9+ - 200g	89
Flat Iron 9+ - 300g	79
Flank Steak 9+ - 300g	69

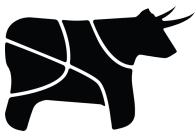
### Stone Axe, Full Blood Wagyu – VIC & NSW

Tenderloin (Eye Fillet) 9 – 200g	139
Porterhouse 9 – 300g	149
Scotch Fillet 9 – 300g	155

### Sher, Full Blood Wagyu – VIC

Porterhouse 9+ - 300g	168
Scotch Fillet 9 – 350g	168
Rump Cap 9 - 300g	89

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# STEER DINING ROOM

## **Sher, F1 Wagyu – VIC**

Tenderloin (Eye Fillet) 8 - 200g	89
Scotch Fillet 9 - 300g	99
Delmonico 9 – 500g	135
Rib-eye 9 – 1kg	239

## **Grain Fed Black Angus**

### **Jack's Creek - NSW**

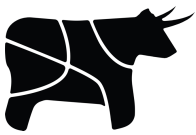
Porterhouse 7 - 300g	64
Scotch Fillet 7 - 300g	64

### **Sauces**

A5 Wagyu Beef Fat Butter	6
Tasmanian Wasabi, soy, ginger	6
Red Wine Jus	6
Béarnaise	5
Pepper	5
Mushroom	5

### **Sides**

Onion Rings, rosemary salt	14
Hand Cut Steak Chips	13
Shoestring Fries	10
Mashed Potato	12
Cos, ranch, shallot	12
Stir Fried Greens	14



# STEER DINING ROOM

## Dessert 20

Coconut, mochi, meringue, mango sorbet

Cheesecake, figs, caramel, grapefruit

Dark chocolate terrine, mandarin, milk crumb, hazelnut ice cream

## From the trolley...

International and local Artisan & Farmhouse cheese  
...with quince, honeycomb, champagne grapes, lavosh

One Cheese 20

Two Cheese 35

Three Cheese 45

### Soft & Bloomy Rind

Truffle Fromage D'affinois	Cows	Rhone Valley, France
La Belle du Bocage	Goats	Haute-Savoie, France
Le Marquis Chevre du Pelussin	Goats	Rhone Valley, France

### Hard

Thomas Hoe Rutland Red	Cows	Leicestershire, UK
Ford Farm Cheddar	Cows	Dorset, UK
Sartori 'Espresso' Bellavitano	Cows	Wisconsin, USA
Latteria Perenzin		
Capra Al Traminer	Goats	Treviso, Italy

### Blue

Tarago River 'Shadows of Blue'	Cows	Gippsland, Victoria
Berry's Creek Riverine	Buffalo	Gippsland, Victoria
Cropwell Bishop Stilton	Cows	Nottingham, UK