



# STEER DINING ROOM

## Signature Wagyu Degustation

Snacks

*Natural oyster, shallot mignonette*

*Puffed beef tendon, oyster emulsion, pickled shallot*

*Chicken liver parfait, rhubarb,  
pistachio vinaigrette, brioche*

*Standard NV Biancavigna Prosecco – Veneto, Italy*

*Premium NV Tattinger 'Cuvée Prestige' – Reims, France*

-

*Sher F1 Wagyu Tenderloin tataki,  
pickled vegetables, ponzu, fresh Tasmanian wasabi*

*Standard 2020 Protero 'Pinots', Pinot Grigio, Pinot Nero – Adelaide Hills, SA*

*Premium 2017 Domaines Schlumberger 'Les Princes Abbes', Pinot Gris – Alsace, France*

*Steak Tartare, sesame, mustard greens, nori*

*Standard 2020 Jeff Carrel 'Morillon Blanc' – Languedoc, France*

*Premium 2017 La Crema 'Saralee's Vineyard' Chardonnay – Russian River Valley, USA*

*Mayura FB Wagyu tri-tip kushiyaki, tare glaze,  
king brown mushroom, yuzu kosho*

*Standard 2019 Domaine Le Petit St Vincent 'Saumur Champigny', Cabernet Franc – Loire Valley, France*

*Premium 2017 Giovanni Rosso 'Del Comune di Serralunga d'Alba', Nebbiolo – Barolo, Italy*

Wagyu Trio:

*Kagoshima Full Blood Wagyu, Porterhouse A5 100g & Sher F1 Wagyu, Tenderloin 100g,*

*Jack's Creek Wagyu Karubi, celeriac, pearl onion, red wine jus*

*Standard 2019 Torbreck 'The Struie', Shiraz – Barossa Valley, SA*

*Premium 2018 Rockford 'Basket Press', Shiraz – Barossa Valley, SA*

-

Palate cleanser

*Cheesecake, figs, caramel, grapefruit*

*Standard 2021 Borgo Maragliano 'La Caliera' Moscato d'Asti – Piedmont, Italy*

*Premium 2016 Dr Loosen 'Eiswein' – Mosel, Germany*

Petit four

-

Menu 285

Standard Wine Match 95

Premium Wine Match 195

-

Penfolds Collection Wine Match 250

*Menu available to order until 8.45pm only.*