

ENTREE

Southern Rock Oyster Natural, shallot mignonette, lemon 45/90

Caviar Service;
potato gems & sour cream, blinis & creme fraiche
Giaveri White Sturgeon 15g 135 / 30g 250
Giaveri Beluga x Siberian 30g 395

Paspaley Pearl Meat tataki, pickled vegetables, ponzu 35

Tataki, pickled vegetables, ponzu, fresh Tasmanian wasabi
Sher F1 Wagyu Tenderloin 30
Stone Axe Full Blood Wagyu Tenderloin 38
Kumamoto Full Blood Wagyu A5 Porterhouse 85

Wagyu steak tartare, zhug, garlic emulsion, chickpea crisp 36

Wagyu rib fingers,
maranggi sauce, cucumber acar, shallot sambal 36

Wagyu karubi, butternut pumpkin, kale, soy glaze 36

Wagyu sukiyaki,
Ozaki A5 chuck roll, horseradish, chives, sukiyaki sauce 34

Mayura Station Wagyu tri-tip kushiyaki (2 pcs),
tare glaze, king brown mushroom, yuzu kosho 34

Pan-fried Hokkaido Scallops,
green coconut broth, confit potato, dill oil 39

Fried calamari, eggplant, celery, squid ink sauce 38

Prawn katsu burger, tartare sauce, house made bun 38

Jerusalem artichoke, black garlic cream, walnut, black truffle 34

MAIN

Pan-fried red emperor, garden salad 55

Pan-fried duck breast, carrot, chilli & orange glaze, kohlrabi 55

Confit leek tart, goat cheese, balsamic vinaigrette, potato crisp 45

SIGNATURE WAGYU DEGUSTATION

Snacks:
Natural oyster, shallot mignonette
Puffed beef tendon, miso mayo, pickled cucumber
Jerusalem artichoke, black garlic cream, walnut, black truffle

Wagyu rib fingers,
maranggi sauce, cucumber acar, shallot sambal

Wagyu karubi,
butternut pumpkin, kale, soy glaze

Wagyu sukiyaki,
Ozaki A5 chuck roll, horseradish, chives, sukiyaki sauce

Wagyu Duo;
Kumamoto A5 Porterhouse A5 100g
& Sher F1 Wagyu, Tenderloin 100g,
cauliflower, spinach, black truffle jus

Matcha tofu mousse,
pear & ginger gel, black sesame crumb, kinako ice cream

Menu 320
Wine Match:
Standard 180
Prestige 280
Museum 660



STEAK

GRAIN FED WAGYU

KOBE, FULL BLOOD WAGYU
– Hyogo Prefecture, Honshu; Japan



Porterhouse A5 - 200g 349
Rump Cap A5 - 200g 225

KUMAMOTO, FULL BLOOD WAGYU
– Kumamoto Prefecture, Kyushu; Japan
Tenderloin A5 - 200g 349
Porterhouse A5 – 200g 259
Scotch Fillet A5 - 400g 489

OZAKI, FULL BLOOD WAGYU
– Miyazaki Prefecture; Japan
Chuck Roll A5 - 300 199
Denver A5 - 300g 299

KAGOSHIMA, FULL BLOOD WAGYU
– Kagoshima Prefecture, Kyushu; Japan
Porterhouse A5 – 200g 229
Scotch Fillet A5 - 400g 429

2GR FULL BLOOD WAGYU - NSW & QLD
Porterhouse 9+ - 300g 209
Scotch Fillet 9+ - 300g 209

RANGERS VALLEY ‘INFINITE’ - NSW
Porterhouse 9+ - 500g 279
Scotch Fillet 9+ - 500g 279

MAYURA STATION, FULL BLOOD WAGYU - SA
Porterhouse 9+ -300g 199
Scotch Fillet 9+ - 300g 199
Delmonico 9+ - 550g 299
Rib Eye 9+ - 1.1kg 499
T-Bone 9 - 1.1kg 525

STONE AXE, FULL BLOOD WAGYU – VIC & NSW
Tenderloin (Eye Fillet) 9 – 200g 155
Porterhouse 9 – 300g 159
Scotch Fillet 9 – 300g 159
Spinalis 9+ - 200g 85

SHER, FULL BLOOD WAGYU - VIC
Porterhouse 9+ - 500g 299
Scotch Fillet 9 – 500g 299

SHER, F1 WAGYU - VIC
Tenderloin (Eye Fillet) 8 - 200g 99
Scotch Fillet 9 - 300g 115

BLACK OPAL F1 WAGYU - VIC
Rump Cap 9+ - 300g 89
Scotch Fillet 7 - 300g 99

DRY-AGED SELECTION

SHER FULL BLOOD WAGYU
Porterhouse on bone 9+ - 300g / aged 70 days 275
Delmonico 9+ - 300g / aged 70 days 275
T-bone 9+ - 800g / aged 90 days 449

MAYURA STATION FULL BLOOD WAGYU
Porterhouse on bone 9+ - 600g / aged 70 days 349
Rib Eye 9+ - 750g / aged 70 days 438

PLEASE NOTE: SAMPLE MENU ONLY.
As we butcher in-house, menu and availability of steak cut is subject to change.

SAUCE

A5 Wagyu Beef Fat Butter 8
Red Wine Jus 8
Béarnaise 8
Pepper 8
Mushroom 8

SIDES

Onion Rings, rosemary salt 20
Hand Cut Steak Chips 16
Shoestring Fries 12
Mashed Potato 15
Roasted Wagyu fat potatoes, rosemary aioli, Parmigiano Reggiano 22
Garden salad 18
Stir Fried Greens 16
Pan-fried Foie Gras, mash, red wine jus 65

DESSERT

S’more tart,
chocolate ganache, marshmallow, macadamia praline,
smoked vanilla ice cream 32

Matcha tofu mousse,
pear & ginger gel, black sesame crumb, kinako ice cream 23

Orange souffle cheesecake,
mandarin marmalade, white chocolate ganache, mandarin frozen yoghurt 27



SCAN QR CODE FOR WEBSITE

OPENING HOURS
TUESDAY TO SATURDAY - 6PM UNTIL LATE
SUNDAY & MONDAY - CLOSED
15% surcharge applies on all public holidays

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