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D I N I N G R O O M

Penfolds®

WAGYU WINE DINNER



7pm - Thursday 17th September 2026

Tickets: \$495 per guest

Amuse Bouche

Sher Wagyu tartare tartlet, smoked oyster emulsion, spring onion relish, saltbush crisp

PENFOLDS CHAMPAGNE THIENOT X PENFOLDS ROSE CHAMPAGNE NV - VIN DE FRANCE

Abrinhos Island scallop, asparagus, finger lime, yuzu kosho vinaigrette

PENFOLDS BIN 51 RIESLING 2025 - EDEN VALLEY, SOUTH AUSTRALIA

Marble King Wagyu rump cap, shiitake mushroom, kombu & egg yolk gel, sukiyaki glaze

PENFOLDS BIN 23 PINOT NOIR 2024 - TASMANIA

Dry-aged 2GR Wagyu Denver, pea, roasted shallot jus

PENFOLDS BIN 600 CALIFORNIA CABERNET SHIRAZ 2021 - CALIFORNIA, USA

PENFOLDS BIN 389 CABERNET SHIRAZ 2019 - MULTI-REGIONAL, SOUTH AUSTRALIA

Stone Axe full-blood Wagyu striploin, zucchini, grilled baby leek, sauce Bordelaise

PENFOLDS DOURTHE II CABERNET SAUVIGNON 2022

- BORDEAUX, FRANCE & COONAWARRA, SOUTH AUSTRALIA

Dark choc marquise, pepperberry meringue, hazelnut, blackberry sorbet

PENFOLDS GRANDFATHER RARE TAWNY 20 YEAR OLD - SOUTH AUSTRALIA

Seats are limited and can be reserved via:

Reservations: [Click Here To Book Online](#)

Email: harold@steerdiningroom.com.au

Phone: 03 9827 1891