



DINING
EXPERIENCES





MENUS



At Steer, we believe that sharing brings people together and creates a warm dining experience for the table.

We offer a range of shared-style menus for groups of 8 and above. Most dietary requirements can be accommodated, with prior notice preferred.

- Menu 1 - The Wagyu Experience
- Menu 2 - The Award-Winning Experience
- Menu 3 - Signature Wagyu Degustation



Our menu is guided by the season - today it shines with the vibrant and fresh flavours of Summer.

WAGYU EXPERIENCE

A premium dining experience offering the finest Full Blood & F1 Wagyu beef in a variety of primary and secondary cuts sourced from Australia's best farmers.

Three Course - 220 per guest

Minimum 8 guests



PRELUDE

Southern Rock Oyster natural, shallot mignonette (2pp)

Canadian scallop ceviche, pineapple, cucumber, curry leaves

SHARED ENTREE

Sher F1 Wagyu Tataki, pickled vegetables, ponzu

Wagyu steak tartare, black garlic, oyster emulsion, saltbush

SHARED MAIN

Chef's selection of 4 premium cuts of beef representing both Full Blood & F1 Wagyu, carved for the table to share.

Sher, F1 Wagyu Scotch Fillet (VIC) mb9

Black Opal F1 Rump Cap (VIC) mb9

Mayura Station, Full Blood Wagyu Tri-tip (SA) mb9

Stone Axe, Full Blood Wagyu Porterhouse (NSW & VIC) mb9

ON THE SIDE

Hand cut steak chips | Stir fried greens

Garden Salad | Béarnaise sauce | Red Wine Jus

SHARED DESSERT

Mascarpone mousse cheesecake,
black olive crumb, cherry swirl, vanilla ice cream

AWARD WINNING WAGYU EXPERIENCE

A luxury dining experience offering the finest Full Blood Wagyu beef in a variety of primary cuts sourced from Award-Winning farmers in Australia and Japan.

Four Course - 320 per guest

Minimum 8 guests

SNACKS

Natural oyster, lemon, mignonette

Puffed beef tendon, miso mayo, pickled cucumber

Canadian scallop ceviche, pineapple, cucumber, curry leaf



SHARED ENTREE

Sher F1 Wagyu Tataki, pickled vegetables, ponzu

Wagyu karubi, compressed tomato, leek bread sauce, society garlic

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

SHARED MAIN

Chef's selection of 4 finest primary cuts of Full Blood Wagyu beef sourced from Award-Winning farmers in Australia & Japan, carved for the table to share.

Kumamoto, Full Blood Wagyu Porterhouse A5 (JPN)

Mayura Station, Full Blood Wagyu Scotch Fillet (VIC) mb9+

Stone Axe, Full Blood Wagyu Tenderloin (VIC & NSW) mb9

2GR, Full Blood Wagyu Porterhouse (NSW) mb9+

ON THE SIDE

Hand cut steak chips | Stir fried greens

Garden Salad | Béarnaise sauce

SHARED DESSERT

Mascarpone mousse cheesecake,
black olive crumb, cherry swirl, vanilla ice cream

Dark chocolate marquise,
balsamic glazed summer berries, white chocolate sorbet

SIGNATURE WAGYU DEGUSTATION

An artistic narrative of the prized Wagyu.

Six Course - 325 per guest



SNACKS

Natural oyster, shallot mignonette
Puffed beef tendon, miso mayo, pickled cucumber
Canadian scallop ceviche, pineapple, cucumber, curry leaf

WAGYU STEAK TARTARE

oyster emulsion, black garlic, saltbush

WAGYU KARUBI

compressed tomato, leek bread sauce, society garlic

WAGYU RIB FINGERS

romesco, chilli oil, parsley

WAGYU DUO

Kumamoto A5 Porterhouse A5 100g
& Stone Axe, Tenderloin 100g,
zucchini flower, kombu carrot, red wine jus

MASCARPONE MOUSSE CHEESECAKE

olive crumble, cherry swirl, vanilla ice cream



Wine Match

Standard 120 | Prestige 200 | Museum 600

SEMI PRIVATE DINING



Our semi-private space can accommodate up to 10 guests.

Separated from the main dining area with velvet curtains, it is an ideal space for a bit of separation whilst still enjoying the ambience of the restaurant.

Minimum Spend for Semi-Private Dining
Tuesday to Thursday - \$2000
Friday & Saturday - \$3500



Due to the layout of our dining room, the maximum group size we can accommodate is 10 guests.

Exclusive Hire of the venue is also available for groups of 20 and above.

CONTACT

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Please note the menus presented in this booklet are sample menus only and are subject to change according to seasonal availability of produce and creative flair.

All group bookings will require a credit card guarantee and/or a deposit, which will be organised upon booking.

Group bookings are recommended minimum 2-3 weeks in advance.



SIGNATURE WAGYU DEGUSTATION

An artistic narrative of the prized Wagyu.

Six Course - 325 per guest



SNACKS

Natural oyster, shallot mignonette
Puffed beef tendon, miso mayo, pickled cucumber
Wagyu steak tartare, chimichurri, anchovy mayo, potato crisp

WAGYU RIB FINGERS

bullhorn pepper glaze, pistachio, sage crisp

WAGYU KARUBI

shimeji mushroom, caper sauce, nasturtium

WAGYU SUKIYAKI

Ozaki A5 chuck roll, horseradish, chives, sukiyaki sauce

WAGYU DUO

Kumamoto A5 Porterhouse A5 100g
& Sher F1 Wagyu, Tenderloin 100g,
zucchini, wild watercress, red wine jus

THAI TEA TRIFLE

chiffon cake, orange, brown sugar gel, salted coconut ice cream



Wine Match

Standard 180 | Prestige 280 | Museum 660

Menu available to order until 8.45pm only.