



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 embraces the golden warmth and earthy richness of Autumn.

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)

Pan fried scallop, confit fennel, preserved lemon, puffed wild rice

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

Fig tart, English breakfast cream, candied pecan, toasted milk 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

Pan fried scallop, confit fennel, preserved lemon, puffed wild rice

SHARED ENTREE

Sher F1 Wagyu Tataki, pickled vegetables, ponzu

Wagyu rib fingers, caponata, celeriac, basil oil

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

Fig tart, English breakfast cream, candied pecan, toasted milk ice cream

Dark chocolate namelaka,

coffee ganache, espresso gel, miso caramel ice cream, cocoa tuile

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
Pan fried scallop, confit fennel, preserved lemon, puffed wild rice

WAGYU STEAK TARTARE

oyster emulsion, black garlic, saltbush

WAGYU KARUBI

warrigal greens, daikon, anchovy & kelp broth

WAGYU RIB FINGERS

caponata, celeriac, basil oil

WAGYU DUO

Kumamoto A5 Porterhouse A5 100g
& Stone Axe, Tenderloin 100g,
parsnip, confit shallot, blue oyster mushroom, red wine jus

DARK CHOCOLATE NAMELAKA

coffee ganache, espresso gel, miso caramel ice cream, cocoa tuile



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

Telephone: 03 9827 1891

Email: info@steerdiningroom.com.au

Website: www.steerdiningroom.com.au

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.