



Dining Experiences

AUTUMN 2024





Welcome to Steer...

We are a modern contemporary steak restaurant offering the finest award-winning Japanese and Australian Wagyu.

Our cuisine pays homage to the origin of Wagyu – Japan, whilst still preserving the hallmarks of a classic steakhouse.

Our intimate dining room exudes luxury & warmth; and can be tailored to suit dining affairs on a small and large scale.





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



The 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 – 200 per guest
Minimum 8 guests

Shared Entree

Caviar Service;
Yarra Valley Salmon Caviar,
potato gems & sour cream; blinis & creme fraiche

King brown mushroom,
fennel, confit leek, miso dashi

Kingfish ceviche,
green chilli, avocado, finger lime

Wagyu steak tartare,
coconut, fried potato, prawn cracker

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
Sher, Full Blood Wagyu Rump Cap (VIC) mb9+
Black Opal F1 Wagyu Denver (VIC) mb9
Stone Axe, Full Blood Wagyu Porterhouse (NSW & VIC) mb9

On The Side

Hand cut steak chips
Stir fried greens
Cos, ranch, shallot
Béarnaise sauce

Shared Dessert

Banana parfait,
bergamot cremeux, salted caramel tuile,
doughnut ice cream



Sample Menu Only. Final detail of dishes are subject to change with seasonal produce and creative flair.
Most dietary requirements can be accommodated, with prior notice preferred.



The Award-Winning 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, labneh, pickled cucumber, leek ash
Wagyu croquette, fermented chilli

Caviar Service;
Yarra Valley Salmon Caviar,
potato gems & sour cream; blinis & creme fraiche

Shared Entree

King brown mushroom,
fennel, confit leek, miso dashi

Kingfish ceviche,
green chilli, avocado, finger lime

Wagyu steak tartare,
coconut, fried potato, prawn cracker

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.

Kagoshima, Full Blood Wagyu Porterhouse A5 (JPN)
Sher, 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
Cos, ranch, shallot
Béarnaise sauce

Shared Dessert

Coconut custard,
lime gelee, citrus meringue, passion fruit sorbet

Banana parfait,
bergamot cremeux, salted caramel tuile,
doughnut ice cream

Cheese plate;
(Hard) Quicke's Farmhouse Cheddar – UK
(Soft) Bouche D'Affinios Brie – France
(Blue) Roquefort – France
... quince, honeycomb, grapes, lavosh



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Additional Add-ons

We offer a range of dishes to add on to your chosen menu to elevate your dining experience, making it extra special.

Please enquire for suggested types and quantities.

Southern Rock oyster natural,
shallot mignonette, lemon
7.5 per oyster

Caviar Service;
potato gems & sour cream; blinis & creme fraiche

Giaveri Osietra 30g – 280
Giaveri Beluga x Siberian 30g – 380
Yarra Valley Salmon Caviar 30g – 80

Wagyu tataki,
pickled vegetables, ponzu, Tasmanian wasabi; choice
of:

Sher F1 Wagyu Tenderloin, 30 per serve
Stone Axe Full Blood Wagyu Tenderloin, 38 per serve
Kumamoto A5 Tenderloin, 85 per serve



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Award- Winning Farmers

Steer is proud to work with many of Australia's top Award-Winning beef producers. We pride ourselves on sourcing the highest quality beef to provide to our guests a unique offering.

Sher Wagyu – Ballan, Victoria
Australian Food Awards – Gold 2019
Delicious Produce Awards – State Winner 2018, 2016 , Gold Medallist 2017

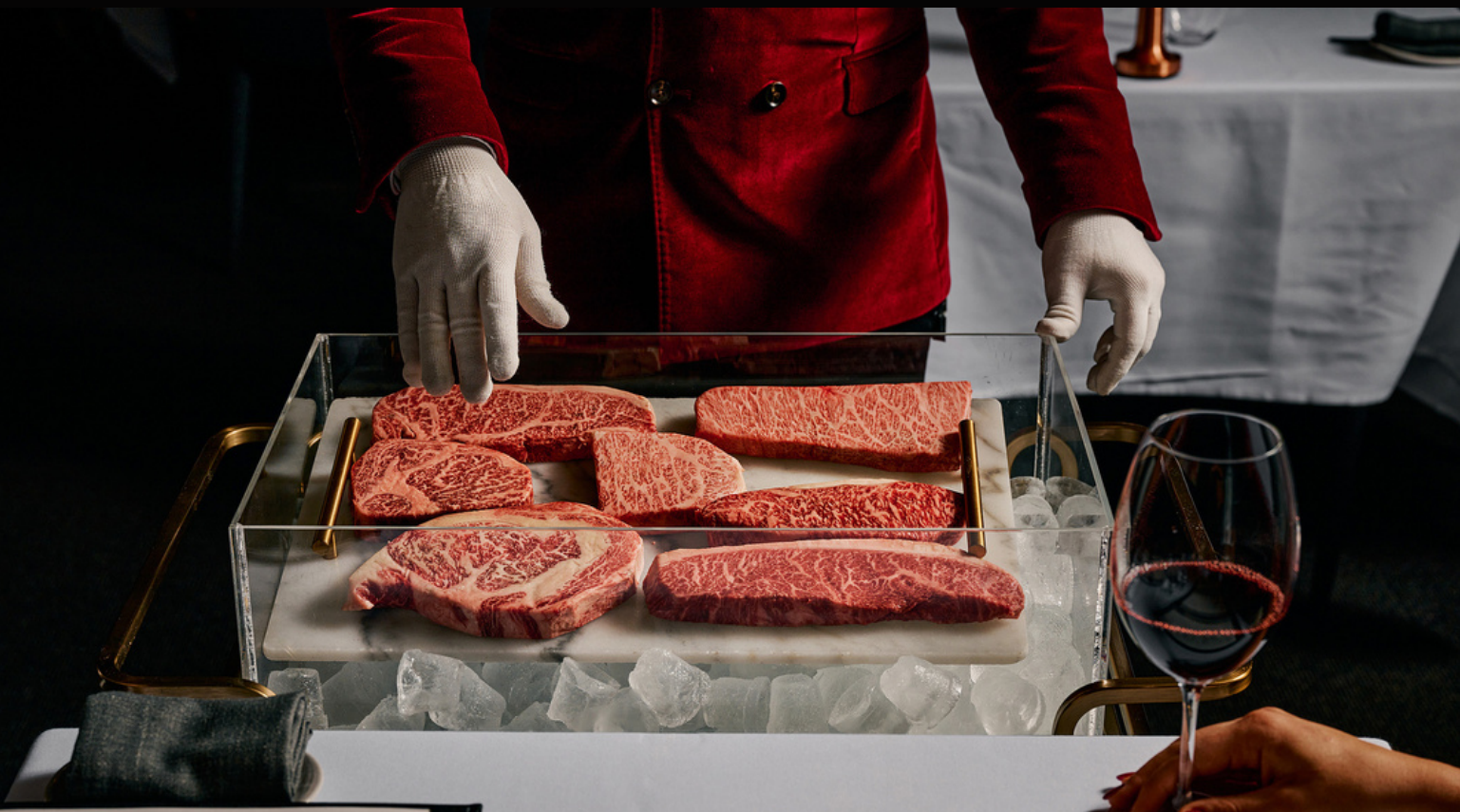
Black Opal Wagyu
Gold Medal – Wagyu Branded Beef Competition 2023
Gold Medal – Sydney Royal Fine Food

Stone Axe Wagyu – Victoria & New South Wales
Grand Champion – Wagyu Branded Beef Competition 2021, 2020
Gold Medal – Wagyu Branded Beef Competition 2021

Mayura Station – South Australia
Grand Champion – Wagyu Branded Beef Competition, 2022
Gold Medal – Wagyu Branded Beef Competition 2021
Champion , Full Blood Wagyu– Australian Wagyu Association Branded Beef Awards , 2019
Trophy Winner – Delicious Produce Awards 2018

2GR – QLD & NSW
Agribusiness Food & Beverages Award – WA Export Awards2022

Kagoshima A5 – Japan
Winner – Zenkoku Wagyu Noryku Kyoshin-kai (The Wagyu Olympics, Japan) 2017
World's Best Steak – World Steak Challenge 2022





Beverages

Steer offers an extensive beverage list with over 400 selections and 60 wines by the glass. From rare museum releases through to interesting varietals and emerging wines, the luxury of choice is yours to explore.



All drinks are charged on consumption however it is recommended that you pre-select beverages for your event:

- 1 Sparkling/Champagne
- 2 White Wines
- 2 Red Wines
- 3 Beers

A current copy of the beverage list will be sent to you upon function enquiry and our sommelier will be available to assist in making the right choices for your menu.

We also have a range of signature cocktails and spirits to compliment your dining experience.





Group Sizes

From Tuesday to Thursday, we are able to accommodate groups of up to 30 guests.

For Friday and Saturday nights, we can accommodate groups up to 15 guests only.

Exclusive Hire of the venue is also available for larger group sizes.

Semi-Private Dining

A Semi-Private Dining space can be created in our main dining room for groups of up to 12 guests.

It is an ideal setting for those requiring some level of privacy whilst still enjoying the ambience and feel of the restaurant.

Minimum Spend for Semi-Private Dining

Tuesday to Thursday – \$2000

Friday & Saturday – \$3500





Get In Touch

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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.

See you soon !

