



## ENTREE

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

Caviar Service;

potato gems & sour cream, blinis & creme fraiche

Giaveri White Sturgeon 15g 130 / 30g 215

Giaveri Oscietra 30g 315

Giaveri Beluga x Siberian 30g 380

Yarra Valley Caviar 'Rainbow Trout Caviar' 30g 80

Tataki, pickled vegetables, ponzu, fresh Tasmanian wasabi

*Sher FI Wagyu Tenderloin 30*

*Stone Axe Full Blood Wagyu Tenderloin 38*

*Kumamoto Full Blood Wagyu A5 Porterhouse 85*

Wagyu Steak Tartare,

'soto sauce', potato & chicken skin cracker 36

Mayura FB Wagyu tri-tip kushiyaki,

tare glaze, shimeji mushroom, yuzu kosho (2 pieces) 34

Pan-fried calamari, harissa, Geraldton wax, salmon roe 36

Kingfish ceviche, green chilli, avocado, finger lime 36

Prawn katsu sandwich (2 pieces),

sambal mayonnaise, coriander, shokupan bread 36

King brown mushroom, fennel, confit leek, miso dashi 30

Wagyu Pithivier (allow 15 mins),

butternut pumpkin, pearl onion, pepper sauce 38

## MAIN

Pan-fried barramundi fillet,

clam, bok choy, dashi, spring onion oil 55

Margra lamb loin,

salsa verde, red shiso vinaigrette 55

Roasted cauliflower,

almond pesto, Warrigal greens, nori furikake 44

"Steak & Eggs" Sher FI Wagyu tenderloin, Giaveri White Sturgeon

Caviar, pan-fried Foie-Gras, mushroom sauce 199

### SIGNATURE WAGYU DEGUSTATION

Snacks

Sher FI Wagyu Tenderloin tataki,  
pickled vegetables, ponzu, fresh Tasmanian wasabi

Wagyu Steak Tartare,  
'soto sauce', potato & chicken skin cracker

Mayura FB Wagyu tri-tip kushiyaki, tare glaze,  
shimeji mushroom, yuzu kosho

Wagyu Duo;  
Kagoshima Porterhouse A5 100g  
& Sher FI Wagyu, Tenderloin 100g,  
butternut pumpkin, pearl onion, pepper sauce

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

Menu 299

Standard Wine Match 120

Premium Wine Match 200

Museum Wine Match 450

## 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 255

Scotch Fillet A5 - 400g 509

#### Ozaki, Full Blood Wagyu - Miyazaki Prefecture; Japan

Porterhouse A5 - 200g 299

Chuck Roll A5 - 300 199

Denver A5 - 300g 299

#### Kagoshima, Full Blood Wagyu

- Kagoshima Prefecture, Kyushu; Japan

Porterhouse A5 - 200g 219

Scotch Fillet A5 - 400g 438

#### 2GR Full Blood Wagyu - NSW & QLD

Porterhouse 9+ - 300g 209

Scotch Fillet 9+ - 300g 209

#### Rangers Valley 'Infinite' - NSW

Porterhouse 9+ - 500g 299

Scotch Fillet 9+ - 500g 299

#### Mayura Station, Full Blood Wagyu - Limestone Coast; SA

Porterhouse 9+ - 300g 199

Scotch Fillet 9+ - 300g 199

Rib Eye 9+ - 1kg 425

T-Bone 9 - 800g 329

#### Stone Axe, Full Blood Wagyu - VIC & NSW

Tenderloin (Eye Fillet) 9 - 200g 155

Porterhouse 9 - 300g 159

Scotch Fillet 9 - 300g 159

#### Sher, Full Blood Wagyu - Ballan; VIC

Porterhouse 9+ - 300g 185

Scotch Fillet 9 - 350g 185

#### Sher, FI Wagyu - Ballan; VIC

Tenderloin (Eye Fillet) 8 - 200g 99

Scotch Fillet 9 - 300g 109

Delmonico 9 - 500g 165

Rib Eye 9 - 1kg 285

#### Black Opal FI Wagyu - Dimboola; Victoria

Denver Steak 9+ - 250g 79

Rump Cap 9+ - 300g 89

Scotch Fillet 7 - 300g 115

## DRY-AGED SELECTION

#### Sher Full Blood Wagyu

Porterhouse on bone 9+ / aged 65 days - 520 per kg

Rib Eye 9+ / aged 65 days - 520 per kg

T-Bone 9+ / aged 110 days - 550 per kg

#### Stone Axe Full Blood Wagyu

Porterhouse on bone 9 / aged 135 days - 500g 225

#### Mayura Station Full Blood Wagyu

Porterhouse on bone 9+ / aged 110 days - 520 per kg

Rib Eye 9+ / aged 110 days - 540 per kg

## SAUCE

A5 Wagyu Beef Fat Butter 7

Tasmanian Wasabi, soy, ginger 10

Red Wine Jus 8

Béarnaise 7

Pepper 7

Mushroom 7

## SIDES

Onion Rings, rosemary salt 20

Hand Cut Steak Chips 16

Shoestring Fries 12

Mashed Potato 15

Cos, ranch, shallot 16

Stir Fried Greens 16

Pan-fried Foie Gras, mash, red wine jus 65

## DESSERT

Coconut custard,

lime gel, citrus meringue, passion fruit sorbet 24

Banana parfait, bergamot curd,

salted caramel tuile, doughnut ice cream 25

Gianduja tart,

vanilla ganache, hazelnut praline, baileys ice cream 32

International and local Artisan & Farmhouse cheese,

One cheese 16 | Two cheese 28 | Three cheese 38



WORLD'S  
**101**  
BEST  
2023  
No.51  
STEAK  
RESTAURANTS



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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