



Dining Experiences

AUTUMN 2024



WORLD'S
101
BEST
STEAK
RESTAURANTS



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

Kingfish ceviche,
kombu dressing, nori creme fraiche, crispy leek

Roasted carrot,
tofu cream, pistachio, kale crisp

Mayura Station Wagyu karubi,
spring onion relish, cucumber, char siu glaze

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

Chocolate delice,
salted caramel pearl, hazelnut crumb,
Jerusalem artichoke 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

Kingfish ceviche,
kombu dressing, nori creme fraiche, crispy leek

Roasted carrot,
tofu cream, pistachio, kale crisp

Mayura Station Wagyu karubi,
spring onion relish, cucumber, char siu glaze

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

Chocolate delice,
salted caramel pearl, hazelnut crumb,
Jerusalem artichoke ice cream

Blood orange tart,
white chocolate ganache, mandarin sorbet

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



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.



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 White Sturgeon 30g – 280
Giaveri Oscietra 30g – 335
Giaveri Beluga x Siberian 30g – 395
Yarra Valley Salmon Caviar 30g – 85

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



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.



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 2021,2022,2023,2024

Mayura Station – South Australia

Grand Champion – Wagyu Branded Beef Competition, 2022, 2023, 2024

Gold Medal – Wagyu Branded Beef Competition 2021

Champion , Full Blood Wagyu– Australian Wagyu Association Branded Beef Awards , 2019

Trophy Winner – Delicious Produce Awards 2018

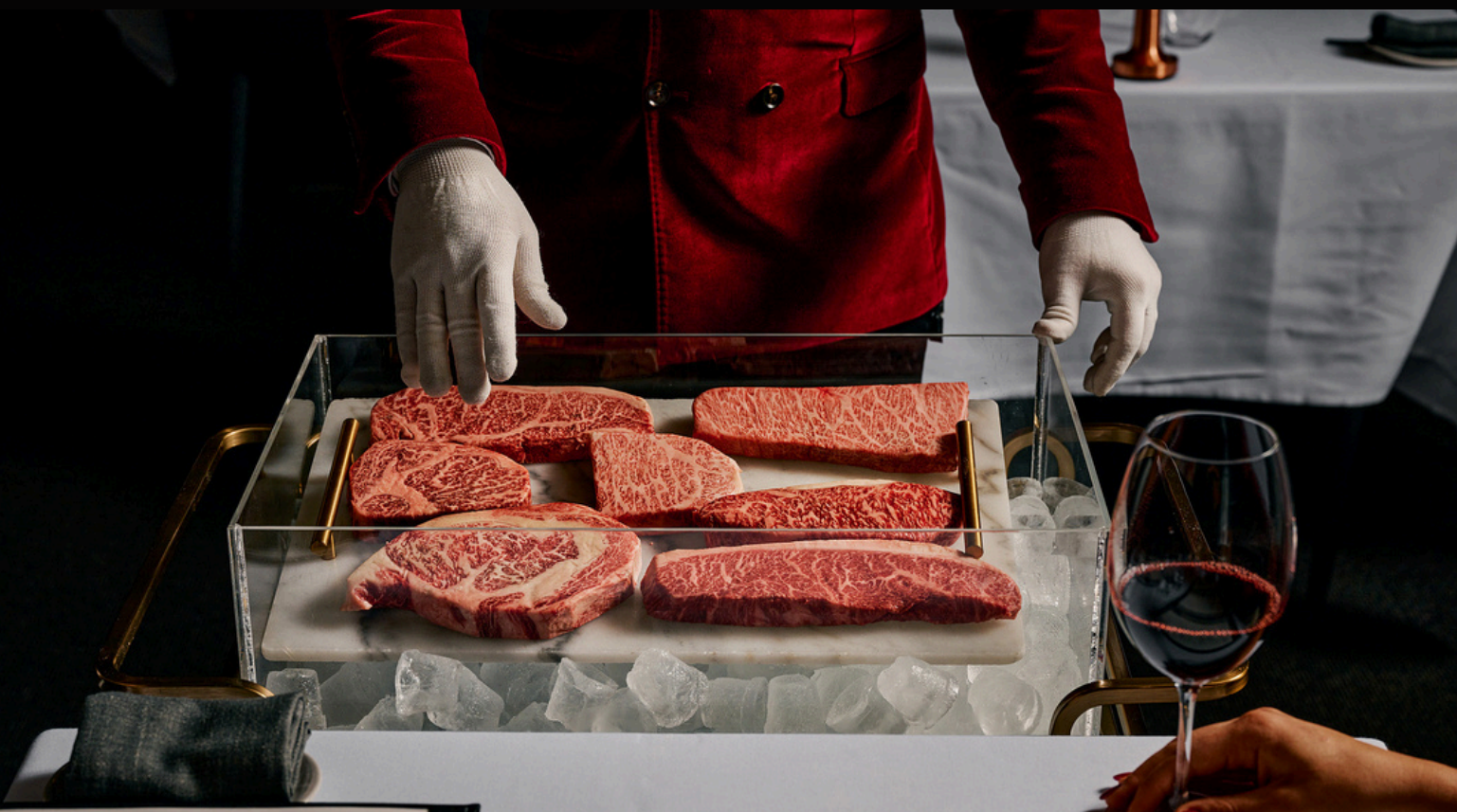
2GR – QLD & NSW

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

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.

See you soon !

