

MENU

BREADS & FIRST FLAVOURS

Freshly baked Turkish Loaf with garlic butter		\$ 3
Garlic Pizza Bread with parmesan cheese, mozzarella, fresh chives & salt flakes		\$12
Crusty Bruschetta Platter - Sliced prosciutto, tomato salsa, olive tapenade & basil pesto		\$13
Crusty Bruschetta Platter – Eggplant caponata, tomato salsa, feta cheese		\$12
Fresh Oysters Natural with lemon & aged Balsamic – subject to availability	½ Dozen	\$15
	1 Dozen	\$28
Fresh Oysters Kilpatrick, grilled with bacon & Worcestershire sauce- subject to availability	½ Dozen	\$16
	1 Dozen	\$29
Tasmanian Scallops wrapped in pancetta bacon, sweet corn salsa, garlic butter & saffron aioli (GF)		\$16
Peking Duck Spring Rolls with plum & Hoisin dipping sauce		\$14

SALADS

Tomato Salad, Balsamic caramelised Roma tomatoes, green & black olives, avocado, fresh basil crumbed cherry bocconcini & garlic croutons		\$17
Grilled Chicken Salad, baby cos lettuce, Spanish onion, avocado, pancetta bacon, chilli macadamia nuts, honey mango dressing		\$18
Crispy Oyster Salad, beer battered oysters, fresh roquette leaves, pickled cucumber, radish balsamic crème, saffron aioli		\$19

PASTAS

Alaskan Crab Ravioli, seared scallops, creamy white wine tomato sauce, saffron aioli, fried capers		\$29
Lamb Fettuccini, red wine braised lamb, tomato, pancetta bacon, oregano & parmesan cheese		\$27
Prawn & Bacon Linguini, garlic butter, fresh chilli, continental parsley & shaved parmesan		\$27
Fettuccini Carbonara, pancetta bacon, pecorino & parmesan, mushrooms & cracked pepper		\$24
Seafood Spaghetti, prawns, scallops, mussels, calamari with white wine, Neapolitan sauce.		\$28



SEAFOOD

THE GRILL SEAFOOD

Tasmanian Salmon Fillet 300 gram, creamy mash, asparagus, roast vine tomatoes & hollandaise sauce	\$29
Grilled Fish with citrus extra virgin olive oil with chips or rustic mash & coleslaw or tomato salad	\$23

CLASSIC FISH & CHIPS

Beer battered fish with tartare sauce & lemon served with garden salad	\$18
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CALAMARI

Salt & Pepper Calamari with fresh lime, chilli & coriander with a rice noodle & pickled cucumber salad	\$24
Spicy Caramelised Chilli Calamari with Schezwan peppercorns, shallots, coriander, lime & ginger with sesame coconut steamed Jasmine rice	\$24

MUSSELS – NZ GREEN LIP

Steamed with white wine, onion, pancetta bacon, cherry tomatoes & fresh herbs (GF)	\$22
South Indian Mussel Curry with turmeric, chilli, ginger, mustard seeds & coconut cream (GF)	\$22

SOFT SHELL CRAB

Soft Shell Crab Salt & Pepper; crispy battered with fresh chilli, lime, coriander & cucumber salad	\$28
Soft Shell Crab, crispy battered with a rice noodle & coconut yellow curry	\$28

LAKSA

White fish, scallops, prawns, calamari, mussels, rice noodles, choy-sum and spicy coconut broth (GF)	\$27
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PRAWNS

Salt & Pepper fried with chilli, lime, coriander with a rice noodle & pickled cucumber salad	\$29
Spicy caramelised Chilli Prawns with Schezwan peppercorns, shallots, coriander, lime & ginger	\$29
South Indian Prawn Curry with turmeric, chilli, ginger, mustard seeds & coconut cream (GF)	\$29

SCALLOPS

Tasmanian Scallops wrapped in pancetta bacon, sweet corn salsa, garlic butter & saffron aioli (GF)	\$29
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MORTON BAY BUGS

Garlic Bugs, pan seared with a champagne chive sauce & creamy mash	\$39
Salt & Pepper Fried with fresh lime, coriander & chilli with a rice noodle & pickled cucumber salad	\$39

THE GRILL

All Beef Steaks are MSA (Meat Standards Australia Accredited) Riverine Beef

STEELERS SIGNATURE STEAKS

Steelers Beef & Bug, 350gram fillet steak served with garlic grilled Morton Bay Bug & garlic cream	\$45
Pork & Prawns, garlic prawn cutlets with sticky Char Sui glazed pork belly	\$37
Steelers Surf & Turf, 500gram T- Bone, garlic bugs, King prawns & garlic cream sauce	\$49
The Carnivore, 500-gram Scotch fillet marble score 2+ grain fed – 100 days	\$50

JACKS CREEK consecutive winner world's best beef producer

Scotch Fillet 350gram marble score 3+	\$55
Sirloin Centre Cut 350gram marble score 3+	\$49

RIVERINE

Scotch Fillet 300gram marble score 2+ grain fed 100 days	\$38
Rump 400gram 100-day grain fed	\$26
T-Bone 500gram 100-day grain fed	\$32
New York Sirloin 350gram 100-day grain fed	\$34

Sauces: Mushroom, Peppercorn, Dianne, Garlic Cream, Gravy.

Truffle Porcini butter, Chimichurri or Hollandaise \$3

Prawns in a Garlic Cream \$10

Dishes above are served with Beer Battered Chips or rustic mash and American style Slaw with ranch dressing or Italian Tomato & Cucumber Salad

Vegetables are available – please see our side dishes

THE GRILL SPECIALITIES

BBQ Sticky Char Siu pork belly, served with asparagus, toasted sesame rice, Char Siu glaze & chilli jam	\$31
Slow Roasted Lamb shoulder, tahini yogurt, cauliflower rice, minted cucumber salad & toasted flat bread	\$27

BURGERS – served with beer

Pork Burger – BBQ Char Siu pork belly, rocket leaves, cucumber salad, chilli jam & mayonnaise	\$20
Beef Burger - 200gram beef patty with bacon, tomato, beetroot, cheese, lettuce mayonnaise & tomato sauce	\$18
Steak Burger – 200gram scotch fillet, tomato, lettuce, cheese, fried onion, mayonnaise & BBQ sauce	\$18
Chicken Schnitzel Burger – hand cut chicken breast with bacon, lettuce, tomato relish, avocado	\$18
Vegetarian Burger – Grilled field mushroom, tomato, eggplant caponata, feta cheese & pesto	\$16

PIZZAS – Artisan hand stretched pizza bases 12-inch \$22

Meat lovers, tomato base, ham, bacon, chorizo, salami, continental sausage & BBQ sauce

Margarita, (VG) fresh tomato, mozzarella & basil pesto

Salami with bacon, capsicum & Kalamata olives

Vegetarian, (VG) Cherry tomato, eggplant, roast capsicum, olives, feta cheese & Spanish onion

Hawaiian, tomato base fresh pineapple, shaved leg ham, & mozzarella cheese

Garlic Prawn, garlic butter base, prawn cutlets, roast capsicum, red onion & Italian parsley

Lebanese Pizza, slow roasted lamb, roasted pepper, red onion & tahini yogurt

Gluten Free bases are available upon request at an additional \$2

SCHNITZELS - Hand cut chicken breast with Japanese breadcrumbs Chicken / Pork

Regular Schnitzel with your choice of sauce \$19.50 / \$23.50

Regular Schnitzel with Garlic Cream Prawns \$25.50 / \$29.50

Regular Italian Schnitzel with prosciutto, tomato salsa & Mozzarella cheese \$24.50 / \$27.50

Regular Schnitzel, creamy mushroom, bacon & basil sauce & parmesan cheese \$23.50 / \$25.50

All Schnitzels are served with Beer Battered Chips or Rustic Mash and American style Slaw with ranch dressing or Italian Tomato & Cucumber Salad

Sauces: Gravy, Mushroom, Peppercorn, Dianne, Garlic Cream

Chimichurri or Hollandaise \$3

Vegetables are available – Please see our side dishes

SIDE DISHES

Baby Green Beans with toasted Almond Butter (GF) \$5.00

Button Mushrooms with Garlic and Parsley (GF) \$5.00

Steamed Asparagus with hollandaise sauce \$5.00 Rustic

Potato Mash \$5.00

American Style Slaw with Ranch dressing \$5.00

Side of Beer Battered Chips \$4.00

Beer Battered Chips & Gravy \$7.00

Spicy Wedges with sweet chilli & sour cream \$8.00

KIDS MENU \$10 per child under the age of 12 Years Old

Fish & Chips OR Salad

Chicken Nuggets & Chips OR Salad

American Hot dog with tomato sauce & cheese

Chicken Schnitzel & Chips OR Salad

Spaghetti with Neapolitan tomato sauce and cheese

Don't forget to bring your plate up for your Ice- cream kiddies!

Senior discount of 10% applies to Main Meals ordered with the presentation of a Seniors Card – Not available on Event Days or in conjunction with any other offer or special - \$1 surcharge for take away items may apply!