

# MENU

## BREADS & FIRST FLAVOURS

Freshly baked Turkish Loaf with Extra Virgin Olive Oil & Balsamic vinegar	\$ 3
Garlic Pizza Bread with parmesan cheese, mozzarella, oregano & salt flakes	\$12
Crusty Bruschetta Platter - Sliced prosciutto, tomato salsa, olive tapenade & basil pesto	\$13
Crusty Bruschetta Platter – Eggplant Chutney, tomato salsa & feta cheese(VG)	\$12
Beer Battered prawn cutlet Skewers, roast garlic aioli & carrot pickle	5 Pieces \$16 10 Pieces \$29
Creamy Seafood Chowder, scallops, white fish, prawns & mussels served with garlic toasted Turkish bread	\$16
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

Peri Peri spiced Chicken Salad, baby cos lettuce, Spanish onion, avocado, pancetta bacon chilli macadamia nuts, honey mango dressing (GF)	\$18
Crispy battered Scallop & Prawn Salad, fresh roquette leaves, pickled cucumber, radish, balsamic crème, saffron aioli	\$21
Tempura Silken Tofu & Vegetable Salad with fresh roquette, sesame carrot pickle, snow pea sprouts & white miso mayonnaise (VG)	\$17

## PASTAS

Crab Tagliatelle, Chipotle butter, cherry tomato & parsley	\$27
Veal Linguini Saltimbocca, fresh asparagus, fried sage, preserved lemon & parmesan cheese	\$25
Prawn & Bacon Linguini, garlic butter, fresh chilli, continental parsley & shaved parmesan	\$27
Mushroom Fettuccini, porcini cream, button mushrooms, white truffle oil & parmesan cheese	\$22
Seafood Gnocchi, prawns, scallops, mussels, calamari with white wine, Neapolitan sauce.	\$28



## SEAFOOD

### THE GRILL SEAFOOD

Whole baby Snapper stone oven baked with lemon olive oil, salt flakes & green herb salsa	\$32
Tasmanian Salmon Fillet 300gram, creamy mash, asparagus, roast vine tomato confit & hollandaise sauce	\$29
Pan fried grilled fish with citrus extra virgin olive oil, served with chips or rustic mash & slaw or tomato salad	\$23

### CLASSIC FISH & CHIPS

Beer battered fish with tartare sauce & lemon served with chips or & slaw or tomato salad	\$18
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### CALAMARI

Salt & Pepper Calamari with fresh lime, chilli & coriander with a rice noodle & pickled cucumber salad	\$22
Spicy Chilli Calamari with Schwan peppercorns, shallots, coriander, lime & ginger with sesame coconut steamed Jasmine rice	\$22

### MUSSELS – NZ GREEN LIP

Steamed with white wine, garlic, pancetta bacon, cherry tomato confit & fresh herbs (GF)	\$22
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### 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
Garlic Prawns in a rich garlic cream sauce with steamed Jasmine rice	\$29
Spicy Chilli Prawns with Schwan peppercorns, shallots, coriander, lime & ginger with sesame coconut steamed Jasmine rice	\$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 garlic butter & parsley with creamy mash and garden salad	\$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)

### **STEELERS SIGNATURE PLATES**

Steelers Beef & Bug, 350gram Scotch fillet steak served with garlic grilled Morton Bay Bug & garlic cream	\$45
Pork & Prawns, Char Sui glazed pork belly with garlic prawn cutlets	\$37
Steelers Surf & Turf, 500gram Riverine T- Bone, garlic bugs, King prawns & garlic cream sauce	\$49
BBQ Sticky Char Siu pork belly, served with asparagus, toasted sesame rice, Char Siu glaze & chilli jam	\$31

### **RIVERINE STEAKS marble score 2+**

Scotch Fillet 350gram 100-day grain fed	\$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
The Carnivore; 500gram Riverine Rib on the bone marble score 2+ 100 day-grain fed	\$49

### **STEELERS DELUXE STEAKS**

Wagu Scotch Fillet 300gram marble score 7+	\$65
Wagu Rump 350gram marble score 6+	\$39
Dry-Aged Rib Sirloin 400gram	\$48

Served with beer battered chips OR rustic mash AND American style slaw with ranch dressing  
OR Italian tomato & cucumber salad

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

**Additional options available - Hollandaise \$2 - Garlic Cream Prawns \$12**

**Add Morton Bay Bug & garlic buttered prawns to any steak \$18**

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### **BURGERS – served with beer battered chips**

Pork Burger – BBQ Char Siu pork belly, rocket leaves, cucumber salad, chilli jam & garlic aioli	\$20
Beef Burger – 180gm beef patty, bacon, crispy onion rings, double cheese, Chipotle mayo & tomato relish	\$18
Steak Burger - 200gram scotch fillet, tomato, lettuce, cheese, caramelised onion, garlic aioli & BBQ sauce	\$18
Peri Peri Chicken Burger - spiced roast chicken with bacon, lettuce, Aioli, tomato relish & avocado	\$18
Vegetarian Burger – Lentil & vegetable patty, rocket leaves, eggplant chutney, roast capsicum and tomato relish & vegan cheese (V)(VG)	\$16

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

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

**Margarita;** (VG) Neapolitan base, mozzarella & basil pesto

**Salami with bacon;** capsicum & Kalamata olives

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

**Ham & Mushroom;** tomato base, shaved leg ham, garlic roasted mushrooms & mozzarella cheese

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

**Prosciutto;** onion jam, Spanish onion, roast capsicum, feta cheese, topped with fresh rocket leaves

Gluten-free bases & Vegan cheese are available subject to availability at an additional \$2 per item

**SCHNITZELS - Hand cut with Japanese breadcrumbs** **Chicken / Pork**

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

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

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

Carbonara 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 included: Gravy, Mushroom, Peppercorn, Dianne, Garlic Cream**

**Hollandaise \$2**

For Vegetables – Please see our side dishes

**SIDE DISHES**

Baby Green Beans with toasted Almond Butter (GF) \$ 5

Button Mushrooms with Garlic and Parsley (GF) \$ 5

Steamed Asparagus with hollandaise sauce \$ 5

Rustic Potato Mash \$ 5

American Style Slaw with Ranch dressing \$ 5

Side of Beer Battered Chips \$ 4

Beer Battered Chips & Gravy \$ 8

Spicy Wedges with sweet chilli & sour cream \$10

Crispy onion rings with garlic aioli \$10

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

Fish & Chips OR Salad

Chicken Nuggets & Chips OR Salad

Cheese burger with tomato sauce & Chips OR Salad

Chicken Schnitzel & Chips OR Salad

Macaroni & Cheese with Salad

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 charge for take away containers may apply!**