

# 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 & pickle cucumber	6 Pieces \$16 12 Pieces \$29
Creamy Crab & Prawn Chowder, served with garlic toasted Turkish croutons	\$16
Tasmanian Scallops; pancetta bacon-wrapped, sweet corn & chorizo salsa, garlic butter & saffron aioli (GF)	\$16
Handmade Peking Duck Spring Rolls with plum & Hoisin dipping sauce	\$14

## SALADS

Peri Peri spiced Chicken Salad, baby spinach, rocket, Spanish onion, avocado, pancetta bacon chilli macadamia nuts & honey mango dressing (GF)	\$18
Crispy Salmon Salad; mesclun leaves, green tea noodles, avocado, cucumber, radish, cherry tomato tempura crunch & ponzu mayonnaise	\$21
Spicy Seared Beef Salad (Medium Rare) fresh mango, red onion, carrot, Hokkien noodles, peanuts, fresh mint, coriander & sesame ginger dressing	\$21
Vegetarian Salad; crispy chilli tofu, baby bok choy, asparagus, shallots, coriander, lime & soy caramel	\$17

## PASTAS

Veal & Bacon Meatballs filled with mozzarella & pesto, Neapolitan sauce, linguini & shaved pecorino	\$25
Slow Cooked Beef Cheek Pappardelle, Spanish chorizo, olives, cherry tomatoes, porcini mushrooms, ricotta & parmesan cheese	\$26
Chilli Crab & Garlic Prawn Risotto; fried garlic prawns, picked crab meat, saffron butter, rocket leaves & parmesan	\$27
Prawn & Bacon Linguini, garlic butter, fresh chilli, continental parsley & shredded parmesan	\$27
Mushroom Fettuccini; porcini cream, button mushrooms, white truffle oil & pecorino cheese	\$22



## SEAFOOD

### THE GRILL SEAFOOD

Tasmanian Salmon Fillet 300gram, herb buttered potato, asparagus, tomato garlic confit & charred capsicum glaze \$29

Pan fried NZ Hoki fillets, sweet potato mash, asparagus, warm garlic prawn & tomato salsa \$27

### CLASSIC FISH & CHIPS

Beer Battered Fish with tartare sauce & lemon served with chips & Italian tomato salad or slaw \$18

### CALAMARI

Salt & Pepper Calamari with fresh lime, chilli & coriander with a rice noodle, cucumber salad, ponzu mayo \$24

Spicy Chilli Calamari with Schwan chilli-black bean, shallots, coriander, lime & soy caramel sesame coconut steamed Jasmine rice \$24

### MUSSELS – NZ GREEN LIP

Steamed with white wine, garlic, pancetta bacon, cherry tomato confit & fresh herbs (GF) \$22

### LAKSA

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

### PRAWNS

Salt & Pepper fried with chilli, lime, coriander with a rice noodle & pickled cucumber salad (GF) \$29

Garlic Prawns in a rich garlic cream sauce with steamed Jasmine rice (GF) \$29

Spicy Chilli Prawns with Schwan chilli black bean, shallots, coriander, lime & soy caramel (GF) sesame coconut steamed Jasmine rice \$29

### SCALLOPS

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

### 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	\$47
Steelers Surf & Turf, 500gram Riverine T- Bone, garlic bugs, king prawns & garlic cream sauce	\$49

### **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	\$34
New York Sirloin 350gram 100-day grain fed	\$36
Rib on the bone 500gram 100-day grain fed	\$49

### **DARLING DOWNS WAGU marble score 6+**

12hour slow cooked Wagu Beef short rib, Smokey bourbon glaze, sweet potato mash, buttered asparagus	\$33
Wagu Rump 350-gram, grain fed up to 500 days	\$39
Wagu Scotch Fillet 300-gram, grain fed up to 500 days	\$60

### **GRASSLANDS free-range grass-fed beef**

New York Sirloin strip 350-gram	\$38
'The Deluxe' -Eye Fillet 300-gram wrapped in pancetta bacon with garlic buttered prawns	\$65

---

All Steaks are served with your choice of Beer Battered Chips, Herb Buttered Potato's or Sweet potato Mash  
And American style Slaw or Italian tomato & cucumber salad

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

Additional options available

**Add Garlic Cream Prawns \$12**

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

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

Beef Burger – 200g beef patty, bacon, crispy onion rings, double cheese, Chipotle mayo & tomato relish	\$19
Steak Burger - 200g scotch fillet, tomato, lettuce, cheese, caramelised onion, garlic aioli & BBQ sauce	\$19
Southern style buttermilk fried Chicken Burger - with bacon, avocado, ranch slaw, cheese, aioli	\$19
Vegetarian Burger – Lentil & vegetable patty, rocket leaves, eggplant chutney, roast capsicum and tomato relish & cheese (V)(VG) vegan cheese available upon request	\$16

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

**Meat lovers;** tomato base, ham, bacon, chorizo, salami, continental sausage & BBQ sauce  
**Peri Peri Chicken** ,tomato base, avocado, capsicum, red onion ,feta, mozzarella, chipotle aioli  
**Margarita;** (VG) Neapolitan base, mozzarella & basil pesto  
**Salami with bacon;** capsicum, Spanish onion & 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

<b>SCHNITZELS - Hand cut with Japanese breadcrumbs</b>	<b>Chicken / Pork</b>
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 your choice of Beer Battered Chips, Herb Buttered Potato's or Sweet potato Mash and American style Slaw or Italian Tomato & Cucumber Salad

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

## **SIDE DISHES**

Garlic buttered baby spinach with toasted Almonds (GF)	\$ 5
Button Mushrooms with Garlic and Parsley (GF)	\$ 5
Steamed Asparagus with hollandaise sauce	\$ 5
Sweet 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

**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!**