



STEEDS

Club Grill & Bar



bread

honey & garlic damper (<i>v</i>)	7
olive sour dough <i>w/ balsamic reduction extra virgin olive oil & mixed spreads</i>	10

entrée

freshly shucked pacific oysters (<i>gf</i>) <i>served natural or w/ red wine & shallot vinaigrette</i>	20/38
wild mushroom linguine (<i>v</i>) <i>w/ wilted baby spinach, white truffle oil & parmesan wafer</i>	18/26
szechuan salt & pepper crispy prawns <i>w/ chilli lime aioli & szechuan dust</i>	23/33
beef ceviche (<i>gf</i>) <i>w/ citrus, rocket & shaved fennel, Chardonnay dressing</i>	22/32
caramelised sea scallops (<i>gf</i>) <i>w/ turtle bean ragout, black pudding & bordelaise sauce</i>	22/32
salt & pepper soft shell crab <i>w/ Thai fish cake, snow pea tendril salad & miso lime dressing</i>	22/32
roasted duck ravioli <i>w/ bbq duck consommé & baby celery</i>	18/28



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main

oven roasted lamb fillet <i>(gf)</i> <i>w/ three bean ragout & heirloom carrot puree, port jus</i>	35
market catch of the day <i>pan fried w/ risotto nero, baby calamari & agrumato oil</i>	33
crispy skin atlantic salmon fillet <i>(gf)</i> <i>w/ confit baby fennel, Champagne sauce & salmon pearls</i>	33
dukkah crusted chicken breast <i>(gf)</i> <i>w/ rustic potato crush, buttered courgette ribbons, red currant reduction</i>	33
king henry pork cutlet <i>w/ crispy parmesan polenta chips, braised red cabbage, caramelised baby apples & star anise glaze</i>	34
braised grain fed veal cheek <i>w/ buttered winter vegetables & pepperberry jus</i>	34
duck duo – pan fried duck breast <i>w/ asian five spiced confit duck rosti, parsnip puree & wasabi jus</i>	37
char grilled grain fed beef fillet <i>w/ roasted bone marrow, king brown mushroom & bordelaise sauce</i>	38
trio tasting plate – veal cheek, lamb & market catch <i>(a sample of the respective dishes above)</i>	49



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from the grill

prime grain-fed msa black angus beef

(all steaks are recommended with a shiraz or cabernet sauvignon)

sirloin	300g	35
rump	300g	32
scotch	250g	36

*all served with your choice of red wine jus, peppercorn jus, wild mushroom jus
or café de paris butter*

Steeds signature steak

250g kobe striploin

this marble score 7+ striploin is a fine example of Australia's best beef. Kobe source their beef from some of the best cattle farms in Queensland with a commitment to producing only the best quality beef

(best enjoyed rare to medium rare with a big bold shiraz)

59

on the side

(all v/gf)

sautéed green beans w/ dijon butter	8
bridge chips	8
creamy mash potato	8
garden salad	8
rocket, pear & parmesan salad	8
sautéed button mushrooms	8

NB

(v = vegetarian & gf = gluten free)

please advise the wait staff if you have any other dietary needs or requirements



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dessert

tropical fruit plate (gf) <i>w/ passionfruit sorbet</i>	14
buttermilk panna cotta <i>w/ rosewater jelly, hazelnut praline</i>	15
pear, apple & maple crumble <i>w/ balsamic ice cream & honeycomb</i>	15
affogatto <i>espresso coffee w/ vanilla bean ice cream, biscotti & frangelico</i>	13
wattle seed pavlova (gf) <i>w / passionfruit reduction & kiwifruit glaze</i>	15
cheese plate <i>selection of Australian cheeses w/ seasonal fruits & crackers</i>	19

espresso coffee

<i>cappuccino, latte, flat white, long black, short black, macchiato, ristretto, mocha & hot chocolate</i>	4.5
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tea pot

<i>english breakfast, earl grey, peppermint or green</i>	4
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liqueur coffee

french - <i>grand marnier</i>	9.5
italian - <i>sambuca</i>	9.5
irish - <i>jameson irish whiskey</i>	9.5
jamaican - <i>tia maria</i>	9.5
mexican - <i>kahlua</i>	9.5

dessert wine

<i>de bortoli noble one botrytis semillon</i>	14/52
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port

penfolds club	6
galway pipe	9
grandfather	16