

STEEL BAR & GRILL

\$75 MENU



— STARTERS TO SHARE —

Sourdough, extra virgin olive oil (v)

Olives, marinated with rosemary, chilli, thyme (v, gf)

Crisp Zucchini Flowers, ricotta, coconut, lime, mint, coriander, Jamaican curry spice (v)

Seared Canadian Scallops, parsnip, pancetta, red currant, Chinese five spice (gf)

Charcuterie Platter, prosciutto, bresaola, salumi, duck liver parfait, red onion jam, grilled brioche

— MAIN —

Black Sesame Risotto, black sesame, apple, parmesan, radicchio, zucchini flowers (gf, v)

Oakey Reserve Black Angus Sirloin, hand cut chips, red wine jus (gf)

Pan Roasted Corn Fed Chicken Breast, zucchini, herb salad, salsa verde, orange (gf, df)

Pan Roasted Tasmanian Salmon, watercress, mustard gel, potato, baby onion, witlof (gf)

Select salad leaves, grape tomatoes, lemon dressing (v, gf)

Shoestring fries, sea salt (v)

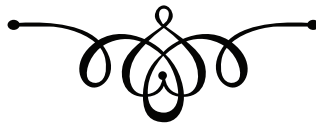
— DESSERT —

Frozen Parfait, honey, nashi pear, pine nuts, oats, lavender, white chocolate (gf, v, n)

Panna Cotta, chocolate, violet, pistachio, dew drops (v)

Incognito, chiffon cake, peanuts, raspberry, vanilla, crème Chantilly, dark chocolate (v, n)

Two Cheeses served with lavosh and accompaniments (v, gf upon request)



STEEL BAR & GRILL

\$90 MENU



Sourdough, extra virgin olive oil (v)

Olives, marinated with rosemary, chilli, thyme (v, gf)

— ENTREE —

Yellow Fin Tuna Poke, shallot, cashew nuts, chilli, soy sauce, sesame oil, yuzu, furikake (df, n)

Confit Calamari, white pudding, corns, yellow peach, saffron aioli (gf, df)

Wood Fire Grilled Pork Belly, kimchi, Korean chilli paste dressing, onion (df)

Crisp Truffled Polenta, sheep curd, carrots, cucumber, cauliflower, baby king brown mushroom (gf, v)

— MAIN —

Market Fish, Globe artichoke, red onion, celeriac, grapefruit, zucchini (gf, df)

O'Connor Premium Black Angus Scotch Fillet, hand cut chips, red wine jus (gf)

Wood Fire Grilled Duck Breast, garlic, asparagus, passionfruit, blood orange (gf)

Black Sesame Risotto, black sesame, apple, parmesan, radicchio, zucchini flowers (gf, vg)

Smoked beetroot salad, Binnorie feta, quinoa, watercress, lemon dressing (v, gf)

Broccolini, gai lan, green beans, oyster sauce, crisp eschalot (v, gf)

Shoestring fries, sea salt (v)

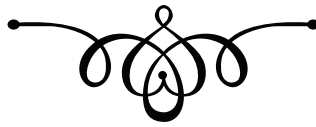
— DESSERT —

Frozen Parfait, honey, nashi pear, pine nuts, oats, lavender, white chocolate (gf, v, n)

Panna Cotta, chocolate, violet, pistachio, dew drops (v)

Incognito, chiffon cake, peanuts, raspberry, vanilla, crème Chantilly, dark chocolate (v, n)

Two Cheeses, served with lavosh and accompaniments (v, gf upon request)



STEEL BAR & GRILL

\$62 TWO COURSE MENU OPTION 1



— STARTERS TO SHARE —

Sourdough, extra virgin olive oil (v)

Olives, marinated with rosemary, chilli, thyme (v, gf)

Crisp Zucchini Flowers, ricotta, coconut, lime, mint, coriander, Jamaican curry spice (v)

Yellow Fin Tuna Poke, shallot, cashew nuts, chilli, soy sauce, sesame oil, yuzu, furikake (df, n)

Charcuterie Platter, prosciutto, bresaola, salami, duck liver parfait, red onion jam, grilled brioche

— MAIN —

Black Sesame Risotto, black sesame, apple, parmesan, radicchio, zucchini flowers (gf, vg)

Oakey Reserve Black Angus Sirloin, hand cut chips, red wine jus (gf)

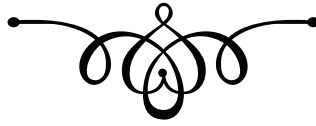
Pan Roasted Corn Fed Chicken Breast, zucchini, herb salad, salsa verde, orange (gf, df)

Pan Roasted Tasmanian Salmon, watercress, mustard gel, potato, baby onion, witlof (gf)

Shoestring fries, sea salt (v)

— DESSERT —

Chef's Selection of Petit Fours



STEEL BAR & GRILL

\$62 TWO COURSE MENU OPTION 2



— STARTERS TO SHARE —

Sourdough, extra virgin olive oil (v)

Olives, marinated with rosemary, chilli, thyme (v, gf)

— MAIN —

Black Sesame Risotto, black sesame, apple, parmesan, radicchio, zucchini flowers (gf, vg)

Oakey Reserve Black Angus Sirloin, hand cut chips, red wine jus (gf)

Pan Roasted Corn Fed Chicken Breast, zucchini, herb salad, salsa verde, orange (gf, df)

Pan Roasted Tasmanian Salmon, watercress, mustard gel, potato, baby onion, witlof (gf)

Shoestring fries, sea salt (v)

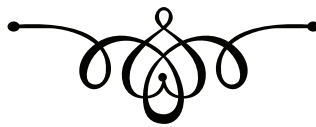
— DESSERT —

Frozen Parfait, honey, nashi pear, pine nuts, oats, lavender, white chocolate (gf, v, n)

Panna Cotta, chocolate, violet, pistachio, dew drops (v)

Incognito, chiffon cake, peanuts, raspberry, vanilla, crème Chantilly, dark chocolate (v, n)

Two Cheeses, served with lavosh and accompaniments (v, gf upon request)



STEEL BAR & GRILL

CANAPE MENU

Minimum 20 people
1 hour - 6 varieties \$45 per person
2 hours - 8 varieties \$55 per person

COLD

Sydney Rock Oysters, eschalot and red wine vinegar or Asian dressing (gf)

Tasmanian Salmon Nori Rolls, wasabi mayo, crisp eschalot (gf)

Yellow Fin Tuna Poke, frikake, soy sauce, sesame oil, shallots, cashew nuts (df)

Smoked Steak Tartare, cherry, mushrooms, lavosh, vodka, herring caviar

Baby Heirloom Tomatoes, buffalo mozzarella, black garlic, balsamic (gf, v)

Goat's Cheese Tarts, quince, vanilla oil (v)

HOT

Peking Duck Spring Rolls, hoisin sauce

Beetroot and Buffalo Mozzarella Arancini, parmesan, rocket (v)

Crisp Zucchini Flowers, ricotta, coconut, lime, mint, Jamaican Curry spice (v)

Braised Beef Quesadillas, chimichurri, provolone

Panko Crumbed Fried Prawns, Szechuan salt, sweet soy

Seared Scallops, parsnip, currant, Chinese five spice (gf)

Grilled Chicken Skewers, peanut satay sauce (d, n)

Grilled Beef Skewers, chimichurri sauce (gf, d)

Grilled Pork Belly, Korean chilli dressing (d)

Braised Beef Pies, red wine, mushroom (d)

SWEET

Vanilla and Rum Canelle (v)

Chef's Assorted Mini Tartlets (v)

Chocolate Truffles (v, gf)

Chef's Selection Mini Macaroons (v, gf)

Chef's Selection Petit Fours