



Dining Experiences

AUTUMN 2025



WORLD'S
101
BEST

STEAK
RESTAURANTS



Welcome to Steer...

We are a modern contemporary steak restaurant offering the finest award-winning Japanese and Australian Wagyu.

Our cuisine pays homage to the origin of Wagyu – Japan, whilst still preserving the hallmarks of a classic steakhouse.

Our intimate dining room exudes luxury & warmth; and can be tailored to suit dining affairs on a small and large scale.





Menus

At Steer, we believe that sharing brings people together and creates a warm dining experience for the table.

We offer a range of shared-style menus for groups of 8 and above. Most dietary requirements can be accommodated, with prior notice preferred.

Menu 1 – The Wagyu Experience
Menu 2 – The Award-Winning Experience



The Wagyu Experience

A premium dining experience offering the finest Full Blood & F1 Wagyu beef in a variety of primary and secondary cuts sourced from Australia's best farmers.

Three Course – 200 per guest
Minimum 8 guests

Prelude

Southern Rock Oyster natural
shallot mignonette (2pp)

Roasted Hokkaido scallop,
turnip, dashi butter, carrot crisp

Shared Entree

Sher F1 Wagyu Tataki, pickled vegetables, ponzu

Salt & pepper Wagyu karubi,
chipotle romesco, pickled cucumber

Shared Main

Chef's selection of 4 premium cuts of beef representing both Full Blood & F1 Wagyu, carved for the table to share.

Sher, F1 Wagyu Scotch Fillet (VIC) mb9

Black Opal F1 Rump Cap (VIC) mb9

Mayura Station, Full Blood Wagyu Tri-tip (SA) mb9

Stone Axe, Full Blood Wagyu Porterhouse (NSW & VIC) mb9

On The Side

Hand cut steak chips

Stir fried greens

Cos, ranch, shallot

Béarnaise sauce

Shared Dessert

Pineapple tarte tatin, butterscotch, roasted white chocolate,
brown butter ice cream



Sample Menu Only. Final detail of dishes are subject to change with seasonal produce and creative flair.
Most dietary requirements can be accommodated, with prior notice preferred.



The Award-Winning Experience

A luxury dining experience offering the finest Full Blood Wagyu beef in a variety of primary cuts sourced from Award-Winning farmers in Australia and Japan.

Four Course – 320 per guest
Minimum 8 guests

Snacks

Natural oyster, lemon, mignonette
Puffed beef tendon, miso mayo, pickled cucumber
Roasted Hokkaido scallop, turnip, dashi butter, carrot crisp

Shared Entree

Kingfish crudo, ssamjang, yuzu fennel,
squid ink cracker, perilla oil

Sher F1 Wagyu Tataki, pickled vegetables, ponzu

Salt & pepper Wagyu karubi,
chipotle romesco, pickled cucumber

Shared Main

Chef's selection of 4 finest primary cuts of Full Blood Wagyu beef sourced from Award-Winning farmers in Australia & Japan, carved for the table to share.

Kumamoto, Full Blood Wagyu Porterhouse A5 (JPN)
Mayura Station, Full Blood Wagyu Scotch Fillet (VIC) mb9+
Stone Axe, Full Blood Wagyu Tenderloin (VIC & NSW) mb9
2GR, Full Blood Wagyu Porterhouse (NSW) mb9+

On The Side

Hand cut steak chips
Stir fried greens
Cos, ranch, shallot
Béarnaise sauce

Shared Dessert

Pineapple tarte tatin, butterscotch, roasted white chocolate,
brown butter ice cream

Tiramisu, mascarpone, chestnut mousse,
chocolate & coffee crumb, vanilla ice cream



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Additional Add-ons

We offer a range of dishes to add on to your chosen menu to elevate your dining experience, making it extra special.

Please enquire for suggested types and quantities.

Southern Rock oyster natural,
shallot mignonette, lemon
7.5 per oyster

Caviar Service;
potato gems & sour cream; blinis & creme fraiche
Giaveri White Sturgeon 30g – 250
Giaveri Oscietra 30g – 335
Giaveri Beluga x Siberian 30g – 395

Wagyu tataki,
pickled vegetables, ponzu, Tasmanian wasabi; choice
of:

Sher F1 Wagyu Tenderloin, 30 per serve
Stone Axe Full Blood Wagyu Tenderloin, 38 per serve
Kumamoto A5 Tenderloin, 85 per serve



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Award- Winning Farmers

Steer is proud to work with many of Australia's top Award-Winning beef producers. We pride ourselves on sourcing the highest quality beef to provide to our guests a unique offering.

Sher Wagyu – Ballan, Victoria
Australian Food Awards – Gold 2019
Delicious Produce Awards – State Winner 2018, 2016 , Gold Medallist 2017

Black Opal Wagyu
Gold Medal – Wagyu Branded Beef Competition 2023
Gold Medal – Sydney Royal Fine Food

Stone Axe Wagyu – Victoria & New South Wales
Grand Champion – Wagyu Branded Beef Competition 2021, 2020
Gold Medal – Wagyu Branded Beef Competition 2021, 2022, 2023, 2024

Mayura Station – South Australia
Grand Champion – Wagyu Branded Beef Competition, 2022, 2023, 2024
Gold Medal – Wagyu Branded Beef Competition 2021
Champion , Full Blood Wagyu– Australian Wagyu Association Branded Beef Awards , 2019
Trophy Winner – Delicious Produce Awards 2018

2GR – QLD & NSW
Agribusiness Food & Beverages Award – WA Export Awards 2022
Gold Medal – World Steak Challenge

Kagoshima A5 – Japan
Winner – Zenkoku Wagyu Noryku Kyoshin-kai (The Wagyu Olympics, Japan) 2017
World's Best Steak – World Steak Challenge 2022





Beverages

Steer offers an extensive beverage list with over 400 selections and 60 wines by the glass. From rare museum releases through to interesting varietals and emerging wines, the luxury of choice is yours to explore.



All drinks are charged on consumption however it is recommended that you pre-select beverages for your event:

- 1 Sparkling/Champagne
- 2 White Wines
- 2 Red Wines
- 3 Beers

A current copy of the beverage list will be sent to you upon function enquiry and our sommelier will be available to assist in making the right choices for your menu.

We also have a range of signature cocktails and spirits to compliment your dining experience.





Group Sizes

Due to the layout of our dining room, the maximum group size we can accommodate is 12 guests.

Exclusive Hire of the venue is also available for groups of 20 and above.

Semi-Private Dining

A Semi-Private Dining space can be created in our main dining room for groups of up to 10 guests.

It is an ideal setting for those requiring some level of privacy whilst still enjoying the ambience and feel of the restaurant.

Minimum Spend for Semi-Private Dining

Tuesday to Thursday – \$2000

Friday & Saturday – \$3500





Get In Touch

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Please note the menus presented in this booklet are sample menus only and are subject to change according to seasonal availability of produce and creative flair.

All group bookings will require a credit card guarantee and/or a deposit, which will be organised upon booking.

Group bookings are recommended minimum 2–3 weeks in advance.

See you soon !

