



ENTREE

Southern Rock Oyster Natural, shallot mignonette, lemon 45/90

Caviar Service;

potato gems & sour cream, blinis & creme fraiche

Giaveri White Sturgeon 15g 135 / 30g 250

Giaveri Oscietra 30g 335

Giaveri Beluga x Siberian 30g 395

Tataki, pickled vegetables, ponzu, fresh Tasmanian wasabi

Sher FI Wagyu Tenderloin 30

Stone Axe Full Blood Wagyu Tenderloin 38

Kumamoto Full Blood Wagyu A5 Porterhouse 85

Wagyu steak tartare, semi-dried tomato, basil emulsion 36

Wagyu rib fingers,

tamarind glaze, burnt onion aioli, curry leaf crisp 36

Mayura Station Wagyu karubi,

smoky miso eggplant, chimichurri, puffed wild rice 36

Mayura Station Wagyu tri-tip kushiyaki (2 pcs),

tare glaze, king brown mushroom, yuzu kosho 34

Kingfish crudo,

roasted pineapple, jalapeño, coriander confetti 36

Hokkaido scallop ceviche (3pcs) trout roe, tomatillo, green chilli 36

Grilled Abrolhos Island octopus,

char siu anchovy butter, plum, fried potato 39

Tempura zucchini flower (2pcs)

Comté & ricotta, corn & leek espuma, popcorn salt 34

MAIN

Pan fried barramundi,

green coconut, diamond clam, kaffir lime oil 55

Wagyu tenderloin strap,

carrot & kombu cream, pearl onion, mushroom sauce 55

"Steak & Eggs"

Sher FI Wagyu Tenderloin 200g, White Sturgeon Caviar,

pan-fried Foie Gras, mash, mushroom sauce 199

Shallot tart tatin,

crème fraîche, wild watercress, Sichuan pepper chilli oil 55

SIGNATURE WAGYU DEGUSTATION

Snacks

Stone Axe full blood Wagyu Tenderloin tataki,
pickled vegetables, ponzu

Wagyu rib fingers,
tamarind glaze, burnt onion aioli, curry leaf crisp

Wagyu karubi,
smoky miso eggplant, chimichurri, puffed wild rice

Wagyu Duo;
Kumamoto A5 Porterhouse A5 100g
& Sher FI Wagyu, Tenderloin 100g,
carrot & kombu cream, pearl onion, mushroom sauce

Mille-feuille,
grapefruit, mascarpone, Earl Grey ice cream

Menu 320

Standard Wine Match 140

Premium Wine Match 200

Museum Wine Match 450

STEAK

GRAIN FED WAGYU

Kobe, Full Blood Wagyu

- Hyogo Prefecture, Honshu; Japan



Porterhouse A5 - 200g 349

Rump Cap A5 - 200g 225

Kumamoto, Full Blood Wagyu

- Kumamoto Prefecture, Kyushu; Japan

Tenderloin A5 - 200g 349

Porterhouse A5 - 200g 259

Scotch Fillet A5 - 400g 489

Ozaki, Full Blood Wagyu - Miyazaki Prefecture; Japan

Chuck Roll A5 - 300 199

Denver A5 - 300g 299

Kagoshima, Full Blood Wagyu

- Kagoshima Prefecture, Kyushu; Japan

Porterhouse A5 - 200g 229

Scotch Fillet A5 - 400g 429

Rib Cap A5 - 250g 159

2GR Full Blood Wagyu - NSW & QLD

Porterhouse 9+ - 300g 209

Scotch Fillet 9+ - 300g 209

Rangers Valley 'Infinite' - NSW

Porterhouse 9+ - 500g 279

Scotch Fillet 9+ - 500g 279

Mayura Station, Full Blood Wagyu - Limestone Coast; SA

Porterhouse 9+ -300g 199

Scotch Fillet 9+ - 300g 199

Delmonico 9+ - 550g 299

Rib Eye 9+ - 1.1kg 499

T-Bone 9 - 1.1kg 525

Stone Axe, Full Blood Wagyu - VIC & NSW

Tenderloin (Eye Fillet) 9 - 200g 155

Porterhouse 9 - 300g 159

Scotch Fillet 9 - 300g 159

Sher, Full Blood Wagyu - Ballan; VIC

Porterhouse 9+ - 500g 299

Scotch Fillet 9 - 500g 299

Sher, FI Wagyu - Ballan; VIC

Tenderloin (Eye Fillet) 8 - 200g 99

Scotch Fillet 9 - 300g 115

Black Opal FI Wagyu - Dimboola; Victoria

Rump Cap 9+ - 300g 89

Scotch Fillet 7 - 300g 99

DRY-AGED SELECTION

Sher Full Blood Wagyu

Porterhouse on bone 9+ - 300g / aged 70 days 275

Delmonico 9+ - 300g / aged 70 days 275

T-bone 9+ - 800g / aged 90 days 449

Mayura Station Full Blood Wagyu

Porterhouse on bone 9+ - 600g / aged 70 days 349

Rib Eye 9+ - 750g / aged 70 days 438

SAUCE

A5 Wagyu Beef Fat Butter 7

Gochujang Butter 8

Tasmanian Wasabi, soy, ginger 10

Red Wine Jus 8

Béarnaise 7

Pepper 7

Mushroom 7

SIDES

Onion Rings, rosemary salt 20

Hand Cut Steak Chips 16

Shoestring Fries 12

Mashed Potato 15

Cos, ranch, shallot 16

Stir Fried Greens 16

Pan-fried Foie Gras, mash, red wine jus 65

DESSERT

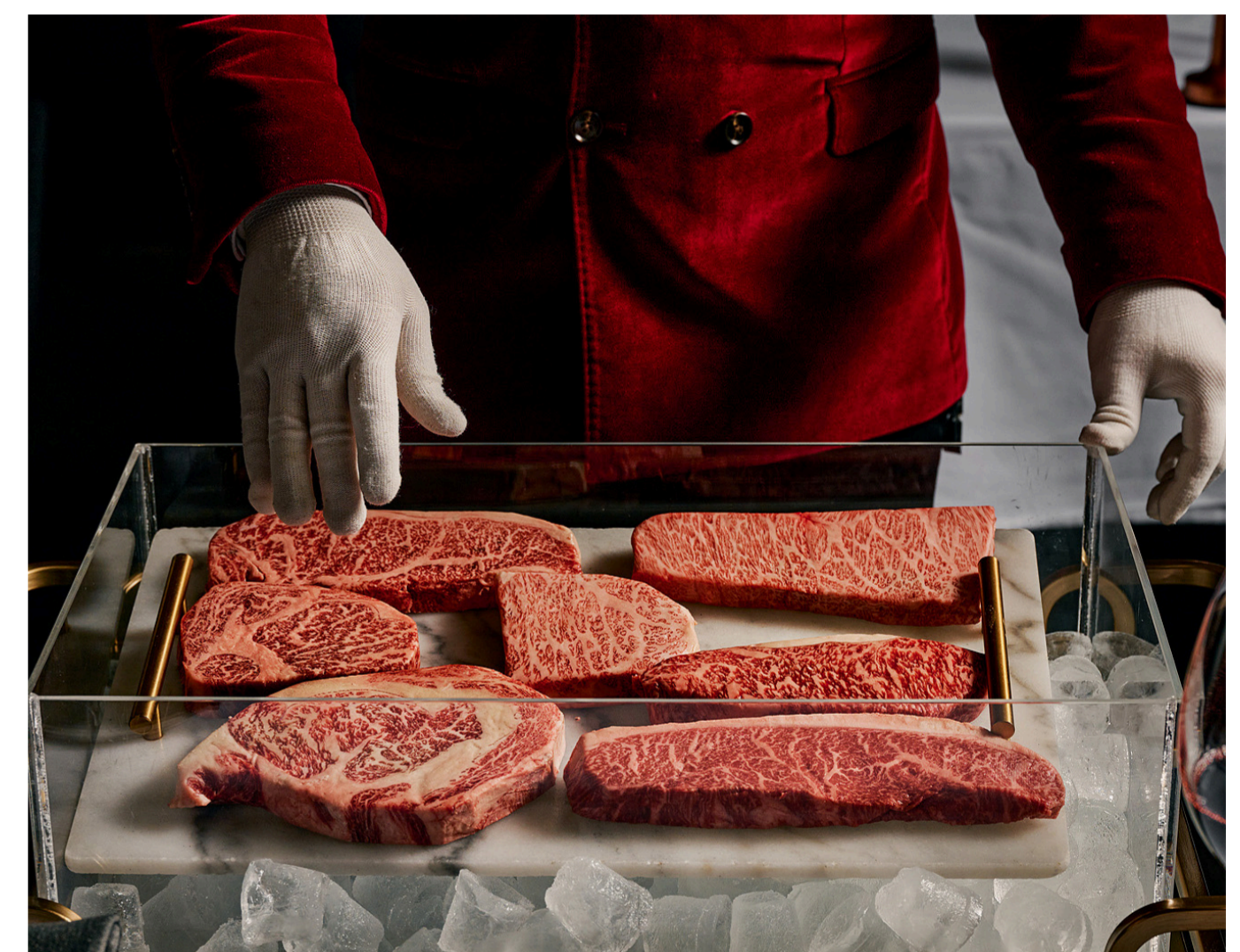
White chocolate mousse,

raspberry, gingerbread, chocolate sorbet 30

Mille-feuille

pastry, grapefruit, mascapone cream, Earl Grey ice cream 26

Pavlova, egg nog cream, cherry, peach sorbet 24



WORLD'S
101
BEST 2024
No.17
STEAK
RESTAURANTS



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OPENING HOURS

TUESDAY TO SATURDAY - 6PM UNTIL LATE

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