

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 F1 Wagyu Tenderloin 30  
Stone Axe Full Blood Wagyu Tenderloin 38  
Kumamoto Full Blood Wagyu A5 Porterhouse 85

Wagyu steak tartare, sofrito, chilli aioli, cassava cracker 36

Wagyu rib fingers,  
green harissa, Thai basil, tomato oil 36

Salt & Pepper Wagyu karubi,  
chipotle romesco, pickled cucumber 36

Wagyu pastel,  
caramelised onion relish, pickled garlic shoots 32

Mayura Station Wagyu tri-tip kushiyaki (2 pcs),  
tare glaze, king brown mushroom, yuzu kosho 34

Kingfish crudo,  
ssamjang, fennel, perilla, squid ink tuile 36

Roasted Hokkaido Scallops, turnip, dashi butter, carrot crisp 36

Pan-fried Loligo Squid,  
prawn mousse, laksa bisque, salted egg yolk 38

Shiimeji Mushroom,  
confit egg yolk, black garlic emulsion, furikake 34

MAIN

Confit Ocean Trout, leek, uni butter, sea herbs 58

Black Opal F1 Wagyu Rump Cap,  
celeriac, burnt shallot, pepper sauce 65

Grilled Eggplant,  
Stracciatella, sundried tomato pesto, sourdough crisp 55

SIGNATURE WAGYU DEGUSTATION

Snacks:  
Natural oyster, shallot mignonette  
Puffed beef tendon, miso mayo, pickled cucumber  
Wagyu pastel, caramelised onion, pickled garlic shoots

Wagyu steak tartare,  
sofrito, chilli aioli, cassava cracker

Wagyu rib fingers,  
green harissa, Thai basil, tomato oil

Salt & Pepper Wagyu karubi,  
chipotle romesco, pickled cucumber

Wagyu Duo;  
Kumamoto A5 Porterhouse A5 100g  
& Sher F1 Wagyu, Tenderloin 100g,  
celeriac, burnt shallot, pepper sauce

Coconut trifle,  
coconut crème pâtissière, pandan sponge,  
apple & raspberry sorbet

Menu 320  
Prestige Wine Match



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 - 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 - VIC  
Porterhouse 9+ - 500g 299  
Scotch Fillet 9 – 500g 299

SHER, F1 WAGYU - VIC  
Tenderloin (Eye Fillet) 8 - 200g 99  
Scotch Fillet 9 - 300g 115

BLACK OPAL F1 WAGYU - VIC  
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

PLEASE NOTE: SAMPLE MENU ONLY.  
As we butcher in-house, menu and availability of steak cut is subject to change.

SAUCE

A5 Wagyu Beef Fat Butter 8  
Red Wine Jus 8  
Béarnaise 8  
Pepper 8  
Mushroom 8

SIDES

Onion Rings, rosemary salt 20  
Hand Cut Steak Chips 16  
Shoestring Fries 12  
Mashed Potato 15  
Roasted Wagyu fat potatoes, rosemary aioli, Parmigiano Reggiano 22  
Garden salad 18  
Stir Fried Greens 16  
Pan-fried Foie Gras, mash, red wine jus 65

DESSERT

Tiramisu mousse,  
mascarpone & chestnut cream, coffee crumb, vanilla ice cream 30

Coconut Trifle,  
coconut crème pâtissière, pandan sponge,  
apple & raspberry sorbet 24

Pineapple Tarte Tatin,  
butterscotch, roasted white chocolate, brown butter ice cream 28



SCAN QR CODE FOR WEBSITE

OPENING HOURS  
TUESDAY TO SATURDAY - 6PM UNTIL LATE  
SUNDAY & MONDAY - CLOSED  
15% surcharge applies on all public holidays

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