

STEAMERS RESTAURANT & BISTRO

À La Carte Menu

BREADS

	M	NM
FRESH BAKED BREADROLL	1.5	1.5
FOCACCIA		
Lightly toasted focaccia bread with a choice of Garlic or Herb butter. (V)	6	6
Add cheese	7	7
Add cheese and bacon	7	7
Add cheese and sweet chilli	7	7
BRUSCHETTA		
Tossed herb bread topped with tomato, fetta, basil pesto & balsamic (V)	9	9

OYSTERS

	1/2	DOZ
Natural, served with lemon cheeks (GF)	14	20
Kilpatrick, topped with rasher bacon and tangy bbq sauce (GF)	14	20

KIDS

Ham and pineapple pizza	10	10
Chicken tempura nuggets	10	10
Crumbed calamari rings	10	10
Fish cocktails	10	10
Chicken schnitzel	10	10

(all kids meals served with steak fries, soft drink and ice cream)

SALADS

RANCH	14	15
Mixed lettuce, crispy bacon, corn kernels, spanish onion, capsicum, crispy tortilla chips tossed with ranch dressing.		
THAI	14	15
Mixed lettuce, cherry tomato, cucumber, onion, capsicum, crispy noodles and cashews tossed with Asian herb and soy dressing. (V)		
PUMPKIN AND FETTA	14	15
Delicate honey and mustard dressing drizzled over baby spinach, rocket, cashews, fetta, caramelized butternut pumpkin and roasted tomatoes. Then topped with fried shallots. (V, GF)		
Add a topper to your salad		
100gm grilled chicken breast (GF)	5	5
150gm pan fried honey and soy beef strips	5	5
5 pieces of salt and pepper squid	5	5

LINGUINI PASTA

VEGETARIAN	15	16.5
Honey baked pumpkin, cherry tomato, cashew & baby spinach finished in white wine, pesto & butter sauce topped with feta cheese		
Add chicken	5	5
BOSCAIOLA	16	17.5
Rasher bacon and button mushrooms sautéed with crushed garlic, finished with white wine, cream, Napolitana sauce and parmesan		
Add chicken	5	5
BOLOGNAISE	15	16.5
Beef & tomato cooked the Italian way, with plenty of love. Topped with shaved parmesan cheese		

LIGHT MEALS

SALT AND PEPPER SQUID	15	15
Tender squid tossed in our secret blend of salt, pepper and spice flour. Served in a cone with lemon wedges, garlic aioli and fries		
TWICE COOKED PORK BELLY	15	15
350grams of tender pork belly coated in honey, soy & sweet chilli master stock. Accompanied by house garden salad		
STICKY CHICKEN WINGS	15	15
8 Southern fried wingettes tossed in smokey bbq sauce. Severed in a cone with tangy ranch & fries		
STEAK BURGER	16	16
100g Scotch fillet steak on toasted brioche, jack cheese, chiffonade iceberg, Tomato, Beetroot, Onion Marmalade & bbq sauce. Served with fries		
GOURMET CHICKEN BURGER	16	16
Grilled or Crumbed chicken breast, avocado, rasher bacon, jack cheese, lettuce, tomato, garlic aioli on toasted brioche bun. Served with fries		
SWEET CHILLI CHICKEN WRAP	16	16
Grilled or Crumbed chicken breast wrapped in warmed tortilla, lettuce, tomato, cucumber, Spanish onion, cheese, sour cream & sweet chilli. Served with fries		
PIZZA OF THE WEEK	15	15
See blackboard for details		
POTATO WEDGES		
Served with sweet chilli and sour cream. (V)		
Large	9.5	9.5
Small	6	6
BEER BATTERED FRIES		
Served with garlic aioli and tomato sauce. (V)		
Large	8	8
Small	5	5

MAINS

(Apart from Pork Ribs, All Mains served with chips and salad or mash and vegetable medley)

GRILL

Well seasoned and seared to your liking. (GF)

200gm scotch fillet 22.5 24.5

300gm scotch fillet 27.5 29.5

300gm MSA rump 23.5 25.5

CHICKEN BOSCAIOLA 22 24

Pan fried chicken breast with creamy bacon and mushroom sauce.

FISH 'N' CHIPS 16.5 18.5

3 Flathead fillets cooked in crispy beer batter, served with lemon & house made tartare sauce

FRITTO MISTO (fisherman's basket) 19.5 21.5

Beer battered flathead, prawn cutlets and calamari rings.

Served with lemon & house made tartare.

LAMB CUTLETS

Mouth watering lamb prepared in house and fried until golden brown.

2 cutlets 19.5 19.5

3 cutlets 24.4 24.5

CHICKEN SCHNITZEL 17.5 19.5

200grams of succulent chicken breast, lightly crumbed with our blend of bread and spices.

Try one of our popular toppers:

JACKEROO 22.5 24.5

Rasher bacon, cheese and mushroom sauce.

PARMIGIANA 21.5 23.5

Rich Italian tomato and herb sauce with melted cheese.

SALLY'S 21.5 23.5

Rasher bacon, cheese & sweet chilli glaze

PARMY OF THE WEEK 19.5 19.5

See blackboard for details

PORK RIBS

American style pork ribs, slow cooked until tender & finished in our very own smoked BBQ, chilli, soy & vinegar glaze. Served with a mountain of fries & Garden Salad

1/2kg rack

1kg rack 28.5 29.5

42 43

SAUCES

GRAVY Traditionally made in house from roast juices.	Inc.	Inc.
PEPPER Green, pink and black peppercorns in cream reduction. (GF)	3	3
DIANNE Tangy Worcestershire, gravy and cream based sauce.	3	3
MUSHROOM Red wine, cream, gravy and mushroom reduction.	3	3
GARLIC White wine and cream reduction. (GF)	3	3

DIETARY REQUIREMENTS

Should you have a specific dietary requirement, please ask one of friendly staff members or Chefs and we will do our best to accommodate your needs. Some items on our menu cannot be altered for allergies, if you are unsure, we urge you to ask our team if it will affect your allergies. Most sauces can be made GF.

Thanks for choosing Ellis Catering @ Steamers Restaurant & Bistro.