



STEVES

FINE WINE & FOOD

Mains

Confit duck leg, braised endive with orange & rosemary and confit fondant potato (GF) **\$28.50**

Roasted rabbit leg wrapped in prosciutto, creamy mash, peas broad beans & thyme (GF) **\$38.00**

'Grass fed' Cape Grim Black Angus beef fillet, sautéed kipfler potatoes, Jerusalem artichoke & slow roasted cherry truss tomatoes (GF) **\$39.50**

Aromatic pork belly, ginger, star anise & spring onion broth with egg noodles **\$31.00**

Slow roasted tomato, parmesan & rosemary char-grilled cornbread with sautéed spinach & creamed mushrooms (V) **\$28.50**

Crispy skinned ocean trout, balsamic roasted Raddichio, sautéed green beans & queen olives (GF) **\$33.00**

Market Fish: **\$MP**

Pan-fried with broccolini & lemon butter sauce (GF)

Sides

Mixed baby leaf salad with Steves dressing **\$6.00**

Rocket & parmesan with balsamic glaze **\$8.00**

House cut chips and aioli **\$7.50**

Green beans with Danish feta **\$6.50**

Buttered broccolini & runner beans **\$8.00**

Creamy mash with confit of garlic **\$6.50**

Pan fried zucchini & cherry tomatoes **\$6.50**

