

STEVES

Open 7 Days / @stevesnedlands / #stevesnedlands

BAR FOOD

AVAILABLE FROM 12PM EVERYDAY

Freshly shucked Cowell Bay oysters ^{gf}
natural, shallot vinegar, lemon 26 | 50 | kilpatrick, bacon, spicy bbq sauce 29 | 55

Olives & almonds, marinated olives, chilli & fennel almonds ^v ^{gf} 7

Fries, garlic aioli ^{gf} 7

Chunky house cut chips, garlic aioli ^{gf} 10

Toasted flat bread, olive oil, house dukkah, hummus 9

Crispy fried Busselton whitebait, 5 spice salt, whipped crème fraiche, lemon ^{gf} 12

Steves aperitivo plate, a selection of small bites 15

Chicken liver pate, caramelised onion, toasted brioche 17

Grilled chorizo board, selection of chorizo, fresh lemon ^{gf} 20

Charcuterie board, sliced meats, house made charcuterie, pickles, baguette 25 | 40

Classic Caesar, baby cos, soft boiled egg, grilled bacon, croutons, pecorino
add to your salad: *grilled chicken 6 | house smoked salmon 8*

Steak sandwich, Mayfield grassfed sirloin, provolone,
caramelised onion, aioli, rocket, toasted Turkish roll, fries

Beef burger, 100% beef burger, bacon, cheddar, smoked tomato & mustard relish,
baby cos, aioli, toasted pretzel bun, fries

Chilli fried chicken burger, twice cooked chicken thigh, house kimchi,
fried egg, Japanese mayo, mixed leaves, toasted brioche bun, fries

Roasted pepper open sandwich, melted camembert, fennel relish, rocket,
herb mayo, grilled ciabatta, fries ^v

beef burger & steak sandwich served medium, gluten free bread can be substituted on request

Fish & chips, beer battered or grilled cod, tartar, salad,
pickled onions & cornichons

NEW SEASON MANJIMUP TRUFFLES
Add freshly shaved truffle to any dish \$14

\$20 WEEKDAY SPECIALS

Monday	Tuesday	Wednesday	Thursday	Friday
Chix & Chips + Pint	Burger + Pint	Fish & Chips + Vino	Salad + SSB	Oysters + Moet

^{gf} - gluten free ^v - vegetarian | other dietary requirements can be accommodated on request
please inform our staff of any allergies | all credit card payments incur a 1% surcharge

STEVES

A LA CARTE

AVAILABLE 12 - 3 & 6 - LATE EVERYDAY

ENTREES

Shitake & Chinese cabbage wontons, oyster mushrooms, crispy shallots, ginger & star anise broth, coriander, lime v **16**

Ranger's Valley beef rump cap, maple cured & hickory smoked, roasted quince puree, grilled spring onion, wasabi rocket & watermelon radish gf **17**

Crispy soft shell crab, spiced hazelnut & morcilla mole, pineapple, herb salad gf **19**

Sautéed Shark Bay tiger prawns, mild chorizo, fresh paprika, vermouth, parsnip, chorizo oil, crisp quinoa gf **20**

Seasonal soup, ask our friendly staff for today's special available as E or M **MP**

MAINS

Kalamata olive & rocket bucatini, chilli, lemon, shallots, white wine, garlic herb & pecorino gremolata, fresh egg yolk v **24**

- add bacon 5 | add prawns 10

Seared gnocchi, 12hr braised pork ragu, baby spinach, aged cheddar **34**

Market fish, ask our friendly staff for today's catch, served with: white wine braised barley, sautéed pancetta, pickled beetroot salad **MP**

Seafood stew, carrot & shellfish bisque, market fresh seafood, fennel, baby carrots, crusty baguette **44**

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FROM THE GRILL All of our grill selections are served with fries & cos lettuce salad gf

Garlic & thyme free range ½ chicken, grilled lemon, roast chicken jus **36**

Linley Valley Pork Cutlet, 250g, duck fat & thyme butter, red wine jus **38**

Harvey Beef scotch fillet, 300g, WA, 100day+ grain fed, paris butter, red wine jus **42**

SALADS & SIDES

Baby cos lettuce salad, toasted almonds, salted onion, mustard vinaigrette v gf **8**

Pear, walnut & gorgonzola salad, rocket, onion, sherry vinaigrette v gf **15**

Classic Caesar salad, baby cos, soft boiled egg, grilled bacon, croutons, pecorino **17**

Spiced chickpea salad, puffed rice, pink grapefruit, fennel, yoghurt, mixed leaves v gf **18**
add to your salad: *grilled chicken 6 | house smoked salmon 8 | sautéed prawns 10*

Fries, garlic aioli v gf **7**

Buttered seasonal vegetables, lemon, garlic v gf **8**

Chunky house cut chips, garlic aioli v gf **10**

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LIGHT BREAKFAST

AVAILABLE FROM 8 - 11.30AM EVERYDAY

Sweet & savoury muffins, ask our staff for today's selection

Banana & walnut bread

Toast, house cultured butter & preserves, loafers sourdough, quinoa & linseed, fruit loaf or strange grains gluten free loaf

Free range eggs on toast

- + streaky bacon 4 + house smoked salmon 8
- + marinated feta 5

Honey & yoghurt pannacotta, fresh fruit, hazelnuts, rose syrup

Ham & cheese toasted sandwich, shaved ham, provolone, dijon, aioli

Steves oat & nut granola, fresh fruit, natural yoghurt, milk, honey

WEEKEND BREAKFAST EXTRAS

AVAILABLE FROM 8 - 11.30AM FRIDAY - SUNDAY

French toast, caramelised banana, maple syrup, whipped cream, cinnamon v 16

Steves benedict, poached eggs, english muffins, hollandaise

- roasted capsicum & rocket v 16
- braised ham hock & fennel 18
- smoked salmon & capers 20

Asparagus & quinoa, poached eggs, cherry tomatoes, rocket, goats curd v gf 19

Sweet corn & chorizo hash, potatoes, red pepper coulis, fried eggs, pickles gf 19

Chef's breakfast, rump steak, poached eggs, roasted tomato, lemon & thyme ricotta, roasted mushrooms gf

- + roasted tomato v gf 3
- + streaky bacon gf 4
- + roasted mushrooms v gf 4
- + grilled chorizo gf 4
- + marinated feta v gf 5
- + english spinach v gf 5
- + house smoked salmon gf 8

JUICE BAR

Have here or take-away everyday from 8am

- the alex**
watermelon, mint, pineapple, coconut water
- the cranston**
banana, oats, honey, almond milk
- the anghie**
mango, passionfruit, coconut water, mint
- the sam**
berries, banana, yoghurt, honey, skim

- the vic**
carrot, ginger, lemon, orange
- the alison**
kale, cucumber, lime, celery, apple, mint
- the wilkins**
pineapple, orange, lime, apple
- the mirrors**
watermelon, strawberries, mint

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DESSERT

AVAILABLE 12 - 3 & 6 - LATE EVERYDAY

SWEET

Amaretto & vanilla bean crème brûlée

Sour cherry compote, almond biscotti, white chocolate & cherry bark v gf 14

Roasted pear caramel tart

Spiced ginger mascarpone, pear puree, bourbon gel, crystallised ginger v 16

Dark chocolate & macadamia brownie

Caramelised sesame, matcha ice cream, green tea milk syrup v 16

CHEESE

One cheese served with seasonal accompaniments v gf

Additional cheeses 9ea

Will Studd Le Marquis Chevre du Pelussin

Goat's milk, white mould. Rhône Alps, France.

A unique brick shaped 'ingot' created by Will for friends in the wine industry who do not like strong and aged surface-ripened goats' milk cheeses. Made using modern techniques and ripened under a thin, golden rind covered in a special selection of slow-growing moulds and bacteria. Its flavour is delectably mild with a lingering lemony tang and creamy mouth-feel. granular feel as it matures. Flavours are of lovely brown butter with intense caramel undertones.

Colston Basset Stilton

Cow's milk, blue mould. Nottinghamshire, England.

One of the smallest dairies in the UK, they make their pasteurized cow's milk Stilton the traditional way using hand-ladled curd and animal rennet, not to be found at any other Stilton maker. A luscious texture, creamy and full-bodied, with a complex and deep flavour. An ivory paste that edges onto amber as it gets close to the rind and a homogeneous distribution of blue coloured veins. The wrinkly rind is slightly sticky, orange-brown in colour, speckled with patches of white mould.

Queso Tradicionales Manchego

Ewe's milk, semi hard. La Mancha Region, Spain.

The sheep graze on the shrubs & grasses of the Dahesa in the La Mancha region producing the thick, aromatic milk that gives its character. The distinctive pattern on the rind was originally the result of a plaited band of esparto grass. Interior is ivory in colour with small, irregular holes. Complexity of flavour depends on the age with a richness of Brazil nuts & burnt caramel with a slightly salty finish. Age develops a more intense flavour and can also develop a peppery bite.

L'Artisan Mountain Man

Organic cow's milk, washed rind. Geelong, Victoria.

Made from a single herd of Jersey cows by a 3rd generation cheese maker Matthieu Megard. A washed rind with a slight pungency yet round and complex meaty flavour. Texture is soft with a surprising complex flavour. It's recipe originates from the Roblechon tradition in the French Alps.

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