

# STEVES

## DINING MENU

Available **12pm - 3pm** and **5.30pm - 9pm** everyday

### SMALLS

<b>THAI STYLE PUMPKIN SOUP</b> <sup>gf, vg, v</sup> coconut, ginger, coriander	13
<b>KOREAN STYLE CHICKEN</b> sticky glazed drumettes, sesame	18
<b>HOUSE CHICKEN LIVER PATE</b> caramelised onion jam, baguettes	15
<b>PAN SEARED PORK GYOZA</b> ponzu, coriander, sesame, spring onion	18
<b>NORI ROLLS (8pc)</b> - katsu chicken - raw salmon - teriyaki tofu <sup>vg, v</sup>	17ea
<b>CRUMBED CHICKEN KATSU</b> steamed rice, tonkatsu sauce, kewpie mayo	16
<b>SALUMI PLATE</b> artisan sliced meats, pickles, baguette	25
<b>HOUSE SASHIMI</b> japanese pickles, wasabi, soy	26
<b>FRESHLY SHUCKED OYSTERS</b> <sup>gf</sup> natural, lemon & tobasco kilpatrick	4ea 4.50ea
<b>SHARK BAY ½ SHELL SCALLOPS</b> <sup>gf</sup> seared, lemon, butter	6ea
<b>NORTHWEST JUMBO TIGER PRAWNS</b> grilled, tamarind glaze, lime	6ea
<b>SALADS</b>	
<b>CAESAR SALAD</b> cos, soft egg, bacon, parmigiano-reggiano, croutons	21
<b>ORGANIC SOBA NOODLES</b> <sup>vg, v</sup> edamame, sesame, fresh herbs, chilli roasted peanuts + add chicken 6 + add house smoked salmon 8	21
<b>THAI CHICKEN SALAD</b> <sup>gf</sup> steamed chicken, toasted peanuts, pickled papaya, herbs, nam jim	24
<b>SIDES</b> <sup>9ea</sup>	
<b>BAGUETTES</b> , french butter <sup>v</sup>	
<b>SAUTEED KAI LAN</b> , sesame <sup>gf, vg, v</sup>	
<b>RUSTIC CUT CHIPS</b> , aioli <sup>v</sup>	
<b>GARDEN SALAD</b> , sherry vinaigrette <sup>gf, vg, v</sup>	
<b>ASIAN CABBAGE SLAW</b> , nam jim <sup>gf, v</sup>	
<b>ROTI PARATHA</b> <sup>v</sup>	

### THE CLASSICS

<b>BEEF BURGER</b> house ground burger, bacon, cheese, cos, aioli, smoked tomato relish, milk bun, chips	25
<b>CHICKEN BURGER</b> panko crumbed chicken, korean sweet chilli sauce, mayo, asian slaw, milk bun, chips	25
<b>STEAK SANDWICH</b> grilled sirloin, onion relish, provolone, rocket, aioli, turkish bun, chips	27
<b>FISH &amp; CHIPS</b> battered or grilled WA blue spot emperor, tartare, lemon	29

<b>300g SCOTCH FILLET</b>	48
<b>250g EYE FILLET</b> Bindaree, NSW, grain few angus	54
<b>300g SIRLOIN</b> Kerrigan Valley, WA, grain fed	45
all steaks served with fondant potato, broccolini, red wine jus <sup>gf</sup>	
<b>CARNARVON GOLDBAND SNAPPER</b> <sup>gf</sup>	48
exotic mushrooms, yuzu, kai lan	
<b>LAND &amp; SEA</b>	

### THE MAINS

<b>SPAGHETTI BOLOGNESE</b> the classic, parmigiano-reggiano	28
<b>BRAISED PORK PAPPARDELLE</b> slow cooked pork ragu, spinach, goats curd	30
<b>MIXED MUSHROOM RISOTTO</b> <sup>gf, v</sup> spinach, parmigiano-reggiano	26
<b>PAUL'S FAMOUS BRATWURST</b> mash, onion rings, peppercorn jus	28
<b>YELLOW CHICKEN CURRY</b> <sup>gf</sup> baby corn, snake beans, kai lan, steamed jasmine rice	29
<b>MOTTAINAI LAMB MASSAMAN CURRY</b> <sup>gf</sup> sweet potato, kai lan, peanuts, steamed jasmine rice	39
<b>COCONUT BRAISED BEEF RIB</b> steamed bao buns, slaw, kewpie	34
<b>STICKY SOY &amp; GINGER GLAZED PORK RIBS</b>	45
asian slaw, steamed rice	

v = vegetarian gf = gluten free gfo = gluten free option vg = vegan  
dietary requirements & allergies can be accommodated on request. due to the use of  
allergens in our kitchen, please inform our staff if have any allergies before ordering

# STEVES

## HOUSE RULES

As the Coronavirus (COVID-19) continues to evolve both globally and across Australia, we would like to share with you some important information regarding our dining, in keeping with the WA government's easing of restrictions.

First and foremost, we assure you that our highest priority at Steves right now is the health and safety of all our staff and of course you, our loyal patrons.

Steves Phase 4:

Maximum capacity of patrons in the venue at any given time, in keeping with social distancing guidelines is 252.

Our kitchen's opening hours are:

Lunch: 12pm-3pm

Light Dining: 3pm-5.30pm

Dinner: 5.30pm-9pm

Unfortunately, Entertainment Cards, Member Cards and other discounts will not be accepted at this time.

Standard lunch bookings are 1.5hours for lunch and 2 hours for dinner.

If you need a little more time, please let us know.

Please be mindful of your fellow guests and adhere to responsible social distancing of 1.5m where possible.

Please know that we are carefully monitoring the situation at Steves with increased health and strict clean hygiene precautions to ensure a minimised-risk dining experience in our venue. This includes frequent sanitisation of all contact areas and materials, increased hand sanitisation stands for all staff members, and compulsory isolation periods for all staff returning from travel or who are felling unwell.

We also ask that as visiting customers, to please practice your own best health practices by visiting our bathrooms for handwashing and sanitising stations. Simply ask our friendly staff if you require assistance.

**WE'RE DOING OUR PART TO HELP KEEP YOU SAFE  
PLEASE RESPECT THE RULES AND OUR STAFF**

The Steves Team