

# STEVES

## DINING MENU

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

### SMALLS

<b>HOUSE CHICKEN LIVER PATE</b> caramelised onion jam, brioche wafers	15
<b>PAN SEARED PORK GYOZA</b> ponzu, coriander, sesame, spring onion	18
<b>NORI ROLLS (8pc)</b> - katsu chicken - raw salmon - teriyaki tofu vg	17ea
<b>CRUMBED CHICKEN KATSU</b> steamed rice, tonkatsu sauce, kewpie mayo	16
<b>QLD BANANA PRAWN CREPE ROLLS</b> mayo, chilli jam, fresh herbs, slaw	21
<b>SALUMI PLATE</b> artisan sliced meats, pickles, baguette	25
<b>HOUSE SASHIMI</b> japanese pickles, wasabi, soy	26
<b>FRESHLY SHUCKED OYSTERS</b> gf natural, lemon & tobasco <i>min. 3</i> kilpatrick <i>min. 3</i>	4ea 4.50ea
<b>SHARK BAY ½ SHELL SCALLOPS</b> gf seared, lemon, butter <i>min. 3</i>	6ea
<b>NORTHWEST JUMBO TIGER PRAWNS</b> grilled, tamarind glaze, lime <i>min. 3</i>	6ea
<b>SALADS</b>	
<b>CAESAR</b> cos, soft egg, bacon, parmigiano-reggiano, croutons	21
<b>ORGANIC SOBA NOODLES</b> vg edamame, sesame, fresh herbs, chilli roasted peanuts	21
<b>SUPERFOOD</b> gf, vg grilled avocado, broccolini, kale, sprouted grains, quinoa, goji berries, toasted seeds, salsa agresto + add chicken 6 + add house smoked salmon 8	22
<b>THAI CHICKEN</b> gf steamed chicken, toasted peanuts, pickled papaya, herbs, nam jim	24
<b>SIDES</b> 9ea	
<b>SOURDOUGH BAGUETTES</b> , french butter v	
<b>SAUTEED KAI LAN</b> , sesame gf, vg	
<b>RUSTIC CUT CHIPS</b> , aioli v	
<b>GARDEN SALAD</b> , sherry vinaigrette gf, vg	
<b>ASIAN CABBAGE SLAW</b> , nam jim gf, v	
<b>ROTI PARATHA</b> v	

### THE CLASSICS

<b>BEEF BURGER</b> house ground burger, bacon, cheese, cos, aioli, smoked tomato relish, milk bun, chips <i>burger served medium</i>	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 <i>steak served medium</i>	28
<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 fed angus	54
<b>300g SIRLOIN</b> Kerrigan Valley, WA, grain fed	45
all steaks served with herbed potato cake, broccolini, red wine jus, horseradish	
<b>CARNARVON GOLDBAND SNAPPER</b>	45
spiced sweet potato & black barley salad, labne	

### LAND & SEA

### THE MAINS

<b>ORECHIETTE PRIMAVERA</b> v spring veg, white wine, lemon & herb ricotta	26
<b>SPAGHETTI BOLOGNESE</b> the classic, parmigiano-reggiano	28
<b>PAUL'S FAMOUS BRATWURST</b> mash, onion rings, peppercorn jus	28
<b>YELLOW CHICKEN CURRY</b> gf baby corn, snake beans, kai lan, steamed jasmine rice	29
<b>SHARK BAY SCALLOP FRIED RICE</b> gf xo sauce, chinese sausage, egg, spring onion	32
<b>MOTTAINAI LAMB MASSAMAN CURRY</b> gf sweet potato, kai lan, peanuts, steamed jasmine rice	39
<b>COCONUT BRAISED BEEF RIB</b> steamed bao buns, slaw, kewpie	34

v = vegetarian gf = gluten free vg = vegan

dietary requirements & allergies can be accommodated on request.

due to the use of allergens in our kitchen, please inform our staff if you 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 251.

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.

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 feeling 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