

STEVES

LIGHT DINING MENU

Available **3pm - 5.30pm** everyday

SMALLS

RUSTIC CUT CHIPS v	12	HOUSE SASHIMI	27
aioli		japanese pickles, wasabi, soy	
CHILLI ROASTED CASHEWS vg, gf	8	NORI ROLLS (8pc)	20ea
MARINATED OLIVES vg, gf	8	- katsu chicken - raw salmon	
HOUSE CHICKEN LIVER PATE	19	- teriyaki tofu vg	
caramelised onion jam, brioche wafers		FRESHLY SHUCKED OYSTERS gf	
CRUMBED CHICKEN KATSU	19	natural, lemon & tobasco min. 3	5ea
rice, tonkatsu sauce, kewpie mayo		kilpatrick min. 3	5.50ea
PAN SEARED PORK GYOZA	19	CHEESE SELECTION v, gf	
ponzu, coriander, sesame, spring onion		single cheese serve	16
QLD BANANA PRAWN CREPES	24	additional cheeses	10
mayo, chilli jam, fresh herbs, slaw		served with seasonal accompaniments	
SALUMI PLATE	26	BUCHE D'AFFINOIS	
artisan sliced meats, pickles, baguette		cow's milk, white mould/washed rind, rhône, france	
		MAFFRA CLOTHBOUND CHEDDAR	
		cow's milk, hard artisan, tinamba, victoria	
		BERRY'S CREEK TARWIN BLUE	
		buffalo milk, blue mould, gippsland, victoria	
		AGOUR OSSAU-IRATY AOP	
		ewe's milk, semi-hard-artisan, basque region, france	

BEEF BURGER 29
house ground burger, bacon,
cheese, cos, smoked tomato relish,
aioli, chips

STEAK SANDWICH 32
grilled sirloin, onion relish, aioli,
provolone, rocket, turkish roll, chips

CHICKEN BURGER 29
panko crumbed chicken,
korean sweet chilli sauce,
mayo, asian slaw, milk bun, chips

FISH & CHIPS 32
battered or grilled WA blue spot
emperor, tartare

THE CLASSICS

THE STEVES TEAM THANKS YOU

FOR YOUR SUPPORT & UNDERSTANDING OVER THE LAST 2 YEARS
AND DURING THE RECENT RESTRICTIONS

WE ESPECIALLY THANK YOU FOR SHOWING KINDNESS TO OUR STAFF DURING THIS PERIOD

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