



SMALLS

Chilli roast cashews gf, vg	8
Freshly shucked oysters gf	6 each
Red curry & pumpkin rice balls, wasabi mayo (4) v	24
Crying tiger marinated beef sirloin, Asian herbs gf	29
Slow roasted pork belly bites, oyster caramel, Sichuan pickled cucumber & shiitake	28
Torched seven spiced salmon, seasoned sushi rice, yuzu mayo, herbs gfo	29
½ Shell Abrolhos Island scallops, Shaoxing, sesame, ginger (3)	36
Karaage chicken, butter crunch lettuce, lemon	24
Teriyaki tofu, broccolini, edamame, sesame	24
Prawn and ginger dumplings	26
Char siu style lamb cutlets	32
Pork gyoza, ponzu & sesame	24
Prawn crepe rolls, panko prawns, fragrant herbs, chilli jam, cabbage	28
House nori rolls (choice of)	25
• Salmon gfo	
• Seared beef gfo	
• Chicken	
• Miso pumpkin vg, gfo	

LARGE

Barbecued tamarind chicken breast, fragrant herbs gf	38
Seafood grill, ½ Geraldton crayfish, tiger prawns(2), ½ shell scallops(2), squid gf	89
Local mushroom pad siew, fresh rice noodle, crispy fried egg vgo	38
Spicy beef short ribs, chilli salted cucumber	42
Sichuan spiced duck breast, king oyster mushroom, black vinegar gf	42
Miso glazed salmon, sesame broccolini, coriander	42
Char-grilled eye fillet, local mushrooms, ponzu, wasabi gf	62

EXTRAS

	3 each
Steamed rice gf, v	
Bao bun v	
Roti v	

SIDES

	15 each
Rustic cut chips, aioli	
Mixed leaves, soft herbs, nam jim, crispy shallot gf, v	
Chilled broccolini, soba noodle, ponzu, herbs gfo	
Sauteed Brussels sprouts, tamarind, chilli gfo	

BAR CLASSICS

House made sausage rolls, ketchup	20
House ground beef burger, beetroot relish, bacon, aioli buttercrunch, chips gfo	29
Steve's steak sandwich, sirloin, onion relish, provolone, rocket, aioli, chips gfo	34
Chicken burger, house marinated karaage chicken, chilli jam, pickled cabbage, ginger, chips	29
Beer battered local fish, tartare, chips, salad gfo	35
Char-grilled 250g scotch fillet, rustic fries, peppercorn sauce gf	58
Lamb sausages, slow braised lentils, garlic mash gf	35

STEVES

a la carte menu

SALADS

	28 each
Roasted cauliflower, crispy chickpea, fragrant spiced eggplant, herbs gf, vg	
Green vegetables, quinoa, edamame, broccolini, zucchini, cucumber, avocado gf, v, vgo	
Buttercrunch, fresh figs, pickled shallot, pomegranate, goat's feta gf, v, vgo	
Watermelon, chilli lime cashew, pickled red cabbage gf, vg	
Add	
• ½ Crayfish gf	35
• Grilled chicken gf	12
• Steamed prawns gf	17
• Seared lean beef sirloin gf	18

v = vegetarian gf = gluten free vg = vegan gfo = gluten free option vgo = vegan option

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

Please note that a payment processing fee is added to card payments Mastercard & Visa 1.5% | Amex 2%

Please note that a public holiday surcharges of 15% applies to all Food & Beverage

AVAILABLE 12PM - 3PM AND 5.30PM - 9PM EVERYDAY

STEVES

a la carte menu



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