

STÉAMÍ

FULLY LICENSED

Mon-Sat 7.30am-11pm Sun 10am-11pm / Good
Friday 12-11pm PUBLIC HOL ANZAC 12-11pm

BREAKFAST / LUNCH

Granola V 24

Orange segments, mango, pineapple, dragon fruit, kiwi,
mandarin, coconut yoghurt V

Pandan lemongrass panna cotta 24

Pandan, granola, kiwi, white & red dragon fruit, berries VEG

Avocado 25

Edamame, whipped yuzu tofu, chilli jam, pickled daikon
rocket and herb salad and nori and dried wakame crumb on
toasted peasant sourdough 2pc V, Veg

Mushroom 26

Sake sautéed aubergine, mushroom medley, gai lan, bok choy
and fried egg, Asian herb salad, coriander oil, ginger ponzu
peasant sourdough V, Veg

Chilli folded eggs 26

Coriander, shallots, chilli, chives, sriracha sesame oil, scallion
oil, Asian pickled herb salad on toasted croissant. Veg

SMALL PLATES

Betel leaf bites, betel leaves, condiments, shallots, chilli,
peanuts, pickled veg ribbons, herbs, wakame, rocket, bean
shoots and nori rice. *Jackfruit* \$22 *Crab meat* \$24

Tatsuta-age fried tempeh Thai pickled watermelon salad, cos
lettuce with gado gado sauce 26 V

Asian loaded fries, sweet potato fries, crispy tempeh, sriracha
and lime mayo, chilli, spring onion, pickled vegetable ribbons,
coriander. 18 (Add duck 5)

Vegetable, quinoa gyoza, ponzu soy, ginger garlic oil 18 V

GF – Gluten friendly, V – Vegan, VEG – Vegetarian

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Spring rolls 24 V, VEG

Pork gyoza, ponzu soy, scallion oil. 22

Chinese dumpling, ponzu, house made chilli oil. 22

Kara-age chicken, pickled cucumber mayo, kimchi. 25 *GF*

Bao buns, pickled vegetable ribbons, coriander, wakame
mayo. Pork Belly or Chicken \$10(1)/\$25(3)

Duck pancakes, Asian herbs, iceberg lettuce, chilli plum
sauce. 24

Crab croquettes, sriracha mayo, pickled avo and wasbabi
puree 26

Tatsuta- age prawns, yuzu mayo, and pickled vegetable
ribbons. 26 *GF*

Calamari, sweet sour citrus dressing roquette & herb salad,
yuzu mayo. 26 *GF*

Tuna tartare, avocado, shallots, chilli, egg yolk, coriander,
sesame soy ponzu, scallion oil, pickled daikon, puree sriracha
26

Wagyu beef dumplings, ponzu soy and house made chilli oil.
25

Beef tataki black bean sweet sauce, pepper jam and pickled
herb salad 26

COLD/RAW BAR

Oysters natural (Sydney, South Aus, Tasmania)
\$6.50 (1), ½ dozen \$35, 1 dozen \$65

Oysters dressed \$8.50 (1), ½ dozen \$50, 1 dozen \$100

Xo sauce, crispy pork skin crumb, finger lime.

Gochujang charred mayo, ponzu, soy pearls.

Wakame welsh rarebit, finger lime mignonette.

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Seafood platter Trio sashimi (5 condiments wakame, wasabi, pickled ginger, soy sauce), sushi vinegar, nori, rice, 12 oysters(natural) assortment of citrus and finger lime mignonette. \$125

SASHIMI GF

Trio of Sashimi platter & condiments wakame, furikake, ginger, wasabi, soy sauce. \$40

Kingfish

Scallion and chive oil, citrus chilli coconut cream, furikake and finger lime. 24

Salmon

Nouc cham, coriander nam jim oil, pickled cucumber ribbons, salmon roe. 24 GF

Tuna

Sesame and soy ponzu, pickled avocado and wasabi, pickled daikon ribbons, sriracha oil, wakame and scallions. GF 24

Scallop

Scallop nigiri, sliced scallop, ponzu ginger soy and lime dressing, wasabi, furikake and wakame. 24

MAINS

Vermicelli noodle salad, Asian herbs, bean shoots, onion, nouc cham, sesame seeds V VEG 25

Japchae sweet potato noodle, carrot, shitake mushrooms, Asian greens V VEG 28

Pad Thai rice noodles, bean shoots, prawn, peanuts. 29 V, VEG, GF

Nasi goreng – Indonesian chicken fried rice, cassava crackers, fried egg. 29 V, VEG, GF

Spicy beef rice noodles, oyster sauce, keycap Manis, Asian greens 29

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SIDES

Charred Mango, citrus Asian herbs and nouc cham \$25

Stir fry Asian greens 14

Vietnamese coleslaw 16

Jasmine rice GF V 6

Edamame GF V VEG 7

Kimchi 7

Wakame 7

Sauces, condiments \$2.50

SWEET TREATS

Spiced ginger cake, caramel sauce, whipped cream,
strawberry, dusted icing 15

Pandan tapioca pearls, coconut milk, lychee, jackfruit salsa,
roasted coconut. *GF, V* 15

Sorbet. *GF, DF V* \$15

Yuzu tart, watermelon coulis, honeycomb, chilli sugar 20

Chocolate, coffee, red wine and chilli brownie, honeycomb 18

Pandan lemongrass pannacotta granola, kiwi, dragon fruit,
strawberries, lavender sugar 22

Brunch: Fri Sat 10am-5pm

Sunday: 10am-3pm

Dinner: Tue Wed Thu Fri Sat 5.30pm-10pm

Izakaya: Tue Wed Thu Fri Sat 9pm-10.30pm

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NON-ALCOHOLIC

TEA \$6 per pot Chai \$6.50 per pot | COFFEE \$5 per cup

Butterfly Pea

From Southeast Asia, this caffeine-free herbal tea has a light flavour and has a slight green tea taste.

Jasmine Pearl

More delicate than its green tea relative, white tea leaves are rolled into small 'pearls' and dried with jasmine. Smooth and sweet in taste, this delicate tea is very mellow.

Sencha

This Japanese-style green tea is purely Australian. It's all organic and is grown in North-Eastern Victoria. Its displays crisp earthy flavours.

Lemongrass & Ginger

Refreshing lemongrass is perfectly balanced by the zest of ginger, offering an invigorating herbal tea. This smooth blend tea is calming.

Good morning – is a black tea blend, full-bodied, robust, rich and go well with milk and sugar.

Chai leaves - is a fragrant, spicy tea that may help boost heart health, reduce blood sugar levels, aid digestion and help with weight loss. V VEG

Latte | Cappuccino | Flat White | Long Black | Espresso

COLD DRINKS | ORGANIC JUICES

Coke | Diet Coke | Lemonade | Squash | Ginger beer 6

LLime Bitters | Grass Jelly | Aloe Vera | Coconut Water 6

Orange | Apple | Apple Guava | Lean & Green | Pineapple 7

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DINNER - BANQUET STYLE DINING – Shared plates

MENU 1 \$59 PER PERSON	MENU 2 \$80 PER PERSON	
Choose Your Own	Everyone's favourites	(Vegetarian /vegans favourites)
<p>Start</p> <p>4 x small plates 1 x main (4 people or more can choose 2xhalf serves of main) <i>(Surcharges apply to certain dishes *)</i></p>	<p>Start</p> <p>Edamame Duck pancakes Selection of Chinese dumplings Calamari Kara-age Chicken Pork belly bao's</p> <p>Main</p> <p>Nasi Goreng or Pad Thai or Crispy pork salad or Spicy beef noodles</p>	<p>Start</p> <p>Edamame Pickled vegetable ribbon salad pancakes Betel leaf wraps Tatsuta-age fried tempeh Thai pickled watermelon salad, cos lettuce with gado gado sauce Vegetable Spring rolls Vegetable, quinoa gyoza</p> <p>Main</p> <p>Green Curry OR Japchae</p>
MENU 3 \$90 PER PERSON (Chefs favourites)	MENU 4 \$100 PER PERSON (Pescatarians favourites)	MENU 5 \$100 PER PERSON (People's choice)
<p>Start</p> <p>Freshly shucked oysters 1x Sashimi from Cold Bar (dressed) Duck Pancakes Tatsuta-age prawns Crab croquettes Wagyu beef slider Beef tataki</p> <p>Main</p> <p>Confit duck leg or Eye fillet</p> <p>Dessert Chef's choice</p>	<p>Start</p> <p>Freshly shucked oysters Trio Sashimi (natural) with condiments 4x Sashimi (dressed) Tuna, Salmon, Kingfish, jumbo scallops Tuna tartare</p> <p>Main</p> <p>Kingfish katsu</p> <p>Dessert Chef's choice</p>	<p>Choose any 10 small plates from Starters.</p>

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COLD/RAW BAR

Oysters natural (Sydney, South Aus, Tasmania)
\$6.50 (1), ½ dozen \$35, 1 dozen \$65

Oysters dressed \$8.50 (1), ½ dozen \$50, 1 dozen \$100

Xo sauce, crispy pork skin crumb, finger lime.

Gochujang charred mayo, ponzu, soy pearls.

Wakame welsh rarebit, finger lime mignonette.

Seafood platter Trio sashimi (5 condiments wakame, wasabi, pickled ginger, soy sauce), sushi vinegar, nori, rice, 12 oysters(natural) assortment of citrus and finger lime mignonette. \$125

SASHIMI GF

Trio of Sashimi platter & condiments wakame, furikake, ginger, wasabi, soy sauce \$40 (*\$10 surcharge pp)

Kingfish

Scallion and chive oil, citrus chilli coconut cream, furikake and finger lime. 24

Salmon

Nouc cham, coriander nam jim oil, pickled cucumber ribbons, salmon roe. 24

Tuna

Sesame and soy ponzu, pickled avocado and wasabi, pickled daikon ribbons, sriracha oil, wakame and scallions. GF 24

Scallop

Scallop nigiri, sliced scallop, ponzu ginger soy and lime dressing, wasabi, furikake and wakame. 24

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SMALL PLATES

Betel leaf bites, betel leaves, condiments, shallots, chilli, peanuts, pickled veg ribbons, herbs, wakame, roquette, bean shoots and nori rice. *Jackfruit \$20, Crab meat \$22*

Tatsuta-age fried tempeh Thai pickled watermelon salad, cos lettuce with gado gado sauce 26 V

Asian loaded fries, sweet potato fries, crispy tempeh, sriracha and lime mayo, chilli, spring onion, pickled vegetable ribbons, coriander. 18 (Add duck 5)

Vegetable, quinoa gyoza, ponzu soy, ginger garlic oil 18 V

Spring rolls 24 V, VEG

Pork gyoza, ponzu soy, scallion oil. 22

Chinese dumpling, ponzu, house made chilli oil. 22

Kara-age chicken, pickled cucumber mayo, kimchi, pickled cucumber. 25 GF

Bao buns, pickled vegetable ribbons, coriander, wakame mayo. Pork Belly or Chicken \$10(1) / \$25(3)

Duck pancakes, Asian herbs, iceberg lettuce, chilli plum sauce. 24 F

Crab croquettes, sriracha mayo, pickled avo and wasbabi puree 26

Tatsuta- age prawns, yuzu mayo, and pickled vegetable ribbons. 26 GF

Calamari, sweet sour citrus dressing roquette & herb salad, yuzu mayo. 26 GF

Tuna tartare, avocado, shallots, chilli, egg yolk, coriander, sesame soy ponzu, scallion oil, pickled daikon, puree sriracha 26

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Wagyu beef dumplings, ponzu soy and house made chilli oil.

25

Beef tataki black bean sweet sauce, pepper jam and pickled herb salad 26

MAINS

Japchae sweet potato noodle, carrot, shitake mushrooms, Asian greens V VEG 28

Pad Thai rice noodles, bean shoots, prawn, peanuts. 29 V, VEG, GF

Nasi goreng – Indonesian chicken fried rice, cassava crackers, fried egg. 29 V, VEG, GF

Spicy beef rice noodles, oyster sauce, keycap Manis, Asian greens 29

Crispy pork belly vermicelli noodle salad, Asian herbs, bean shoots, onion, nouc cham, sesame seeds GF 29

Green Curry broccoli, Asian greens, snake beans, lotus roots, herbs, kaffir lime, steamed rice GF V VEG 32

Beef sizzling eye fillet served cut on sizzling plate with condiments and dressing, Asian greens, steamed rice 46
(*surcharges apply \$10pp)

Kingfish katsu, on a light katsu-based fish stock, steamed rice 35
(*surcharges apply \$10pp)

Confit duck leg with charred mango, citrus, pickled vegetable ribbons, herb salad and duck jus, steamed rice 35 (*surcharges apply \$10 pp)

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SIDES

- Charred Mango, citrus Asian herbs and nouc cham \$25
- Rice noodle salad with Asian herbs and nouc cham V VEG 25
- Stir fry Asian greens 14
- Vietnamese coleslaw 16
- Jasmine rice GF V 6
- Edamame GF V VEG 7
- Kimchi 7
- Wakame 7
- Sauces, condiments \$2.50

SWEET TREATS

- Spiced ginger cake, caramel sauce, whipped cream, strawberry, dragon fruit, dusted icing 15
- Pandan tapioca pearls, coconut milk, lychee, jackfruit, dragon fruit roasted coconut. *GF, V* 15
- Sorbet. *GF, DF V* \$15
- Yuzu tart, watermelon coulis, honeycomb, chilli sugar 22
- Chocolate, coffee, red wine and chilli brownie, honeycomb 20
- Pandan lemongrass pannacotta granola, kiwi, dragon fruit, strawberries, lavender sugar 22

At Steam we offer A La Carte & Banquet Style dining. Izakaya we offer Coldbar & small plates only from 9-10.30pm

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