

# STÉAMÍ

## **BANQUET STYLE DINING – TO SHARE BETWEEN THE TABLE**

### **Everyone's Favourites (\$80 per person)**

Duck pancakes  
Chicken and corn spring rolls  
Karaage chicken  
Seafood tartare  
Pork gyoza

### **Choose 1 Main**

Chicken Sambal (spicy) \*  
Green chicken curry \*  
Korean Bulgogi Beef or Pork \*  
(\* served with rice)

### **Chef's choice dessert**

### **Vegan & Low Gluten Favourites (\$80 per person)**

Avocado cucumber sushi  
San choi bow  
Veg Dumplings  
Crispy tofu  
Vegetable gyoza

### **Choose 1 Main**

Green Veg Curry \*  
Nasi Goreng  
Pad Thai  
(served with rice)

### **Chef's choice dessert**

*Note: (4 or more diners choose 2 half mains. Swapping of mains  
not the same value as the banquet will incur \$10pp)*

GF – Gluten free, LF – Low gluten, V – Vegan, VEG – Vegetarian.

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## **Chef's Favourites (\$100 per person)**

Fresh Oysters  
Tuna Tartare  
Duck Pancakes  
Wagyu dumplings  
Chicken satay  
Calamari

### **Choose 1 Main**

Duck Curry\*  
Pork Belly (braised) \*  
Eye fillet & Asian greens \*  
(\*served with rice)

**Chef's choice dessert**

## **Pescatarians Favourites (\$100 per person)**

Fresh Oysters  
Salmon sashimi  
Kingfish sashimi  
Jumbo scallop sashimi  
Calamari  
Seafood tartare

### **Choose 1 Main**

Seafood Curry \*  
Barramundi \*  
(\*served with rice)

**Chef's choice dessert**

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## A LA CARTE

### Oysters natural

3 oysters for \$16.50, 6 oysters for \$30, 12 oysters for \$55

### SEAFOOD DELUXE \$88 LG

Fresh Oysters, scallops, poached prawns, calamari, tuna, salmon & king fish sashimi, 3- dipping sauces, wakame seaweed, pickled ginger, furikake, wasabi, lemon wedges, rice, nori seaweed

### SASHIMI GF 40 (serves 2)

Trio of Sashimi platter & condiments wakame, furikake, ginger, wasabi, soy sauce LG

#### Kingfish

Scallion, sesame & soy ponzu, coconut cream, furikake and finger lime. 25

#### Salmon

Nouc cham, coriander nam jim oil, pickled cucumber ribbons, salmon roe. 25 LG

#### Tuna

Soy ponzu, smashed avo wasabi, pickled daikon ribbons, sriracha oil, wakame seaweed and scallions 25

#### Scallop

Gochujang charred mayo, soy ponzu sesame oil, soy pearls, scallions 26

## SMALL PLATES

Lumpia (fresh spring rolls) pancake wrapper, wombok, bean shoot, carrot, mushrooms, corn, shallot, lettuce, sweet miso garlic sauce VEG 25

San choi bow Iceberg lettuce filled wombok, beanshoot, carrot, mushroom, corn, shallot, sweet miso garlic sauce 20

Asian loaded fries, sweet potato fries, crispy tempeh, sriracha and lime mayo, chilli, spring onion, pickled vegetable ribbons, coriander. VEG 20

Avocado cucumber sushi, wasabi, gf soy sauce 20

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Vegetable gyoza, ponzu soy, chilli garlic oil GF (not LG) 23

Pork gyoza, ponzu soy, chilli garlic oil. 24

Chicken & corn spring rolls, sweet chilli sauce 23

Assorted Chinese dumplings, ponzu, house made chilli oil. 25 (gf available)

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

Chicken satay, peanut sauce, roquette, pickled vegetable salad, fried shallots 25

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

Bao buns, pickled vegetable ribbons, coriander, wakame mayo.  
Pork Belly or Chicken \$22 (2)

Crispy Tofu, ponzu soy, chilli garlic oil LG V 22

Vegetable fritters, sweet chilli sauce 22 VEG

Duck pancakes, Asian herbs, iceberg lettuce, chilli plum sauce. 25

Calamari, sweet sour citrus dressing rocket & herb salad pickled veg, yuzu mayo. 25 LG

Tuna tartare, avocado, shallots, chilli, egg yolk, coriander, sesame soy ponzu, smashed avo wasabi, pickled daikon puree, sriracha oil, sliced cucumber 26 LG

Seafood tartare (charred) of crab, prawn, scallop, avocado, yuzu mayo, shallot, coriander, fresh chilli, crackers 28 LG

## MAINS

**Khmer Green curry** (spicy) carrot, beans, spinach, cherry tomatoes basil, served with jasmine rice DF, GF, V, VEG 33  
+ chicken \$38

**Duck curry** baby corn, pineapple, lychees, basil served with jasmine rice LG, DF \$45

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**Seafood curry** fish, prawn, scallop, bok choy, basil, served with  
jasmine rice LG, DF 46

**Barramundi** pan fried, bok choy, broccolini, ginger, garlic, chilli, lime,  
vinegar, shitake mushrooms, furikake, spring onions, served jasmine  
rice 48 (LG option available)

**Sizzling Beef eye fillet** spring onion, chilli, peanut oil, mushroom soy,  
sesame oil, and Asian greens stir fry, Jasmine rice \$50 LG

**Korean Bulgogi** meat finely sliced, Smokey stir fry, onion, zucchini,  
carrot, garlic, ginger, sesame oil, garnish rocket, sesame seeds,  
Jasmine rice.

Beef eye fillet, soy sauce 40

Pork Belly, Gochujang (spicy) 38

**Pork Belly** braised, soy sauce, dark sauce, garlic, ginger, shitake  
mushroom, sesame, bok choy, chilli, spring onion 45

**Chicken Sambal** (spicy), chilli, shallot, ginger, garlic, tomato, capsicum,  
mozzarella cheese, jasmine rice GF 38

**Pad Thai** rice noodles, bean shoots, peanuts, house made sauce LG DF  
Prawns 33

Tempeh 30 V VEG

**Nasi goreng** Indonesian chicken fried rice, egg, cassava crackers,  
spring onions, coriander DF (LG option available)

Chicken 31

Tofu 30 V VEG

## SIDES & EXTRAS

Edamame VEG V GF 8

Kimchi, Wakame 7 LG VEG

Jasmine rice GF 6

sesame or casava crackers LG V VEG 6

Asian Greens LG 14

Sauces, condiments \$3

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## DESSERT

Cambodian glutinous sweet dumplings, coconut sugar syrup, salted roasted black sesame seeds, served warm GF DF V 15

Tapioca Pandan pearls, sugar syrup, coconut milk, roasted coco flakes, served cold GF DF, V 15

Silken tofu, brown sugar syrup, crispy toffee, shaved palm sugar, served cold or warm VG DF GF 15

Sorbet, lychee, strawberry, roasted coco flakes 15 VEG DF

Affogato, vanilla ice cream, espresso pearls, espresso shot 15 GF

Chocolate Flourless Brownie, cream, fruits, dusted icing 15 GF

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*At Steam, we encourage the sharing of conversation, food and good company.*

*It's why we recommend banquet style dining and there are four banquets to choose from.*

*However, we understand the need for choosing your own, so we have introduced a La Carte options. You can view our terms and conditions online.*

## **Liquor License**

*Fully licensed only. Strictly No BYO.*

## **Bookings**

*Booking of 8 or more people (adults) must go on a banquet (exc children under 18). Ring to discuss your options or to answer your queries.*

## **Surcharge**

*15% Surcharge on all Public Holidays & Sunday trading.*

## **Private Function**

*We can customise your function specifically to your needs.*

*Call us to discuss & a minimum spend is required.*

## **Banquet & A La Carte Menus**

*The banquet menus have been created by our head chef with the enjoyment of patrons and balance of flavours in mind.*

*For this reason, we cannot change the set items in the menus.*

*A La Carte is a good option for those that prefer to choose their own plates.*

## **Dietary Requirements**

*Please be aware that many dishes can be altered to cater for dietary requirements, however you must tell our waitstaff when ordering.*

*Some dishes cannot be altered and will be substituted by chef's choice.*

## **Diners**

*We welcome you to our dine with us and we will endeavour to make your evening as pleasant as possible. However, we ask that you respect staff in return for a smooth dining experience when busy.*

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## TAKE AWAY MENU

Take Home Pack	
Singles Pack \$49	Couples Pack \$90
Choose 1 small plate from menu -&- Choose 1 Main from below Pad Thai Nasi Khmer Green Veg or Chicken* Chicken Sambal (spicy)* Koraen bulgogi*	Choose 3 small plates -&- Choose 1 Mains from below Pad Thai Nasi Khmer Veg or Chicken * Chicken Sambal (spicy)* Koren bulgogi*
Family Pack \$129	Extras
Choose 4 small plates -&- Choose 2 Mains Pad Thai Nasi Khmer Veg or Chicken* Chicken Sambal (spicy)* Koren bulgogi*	Want to choose your own Mains not listed on the take home deal?  To choose or add your own main \$15 extra Seafood Curry* Eyefillet, Asian greens* Barramundi*  \$10 extra Duck curry*  (* rice included)

*Prefer to Choose your own See Menu*

*Take Away drinks*

*Can soft drinks \$4, bottled still & sparkling \$5*

*Asian cold drinks – coconut water, lychee iced tea, grass jelly, aloe vera \$5*

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