

● SPECIAL BEER SELECTION ●

✨ TWOBAYS (Gluten Free)

🍷 Japanese Rice Lager – \$10.50

🍷 Pale Ale – \$10.50

🇦🇺 GFB AUSSIE CLASSICS

🍷 Aussie Ale – \$10.50

🍷 Draught – \$10.50

All beers served chilled. Perfect for gluten-free lovers



Add-Ons

Available by the Glass – \$10 | Bottle – \$25

Perfect accompaniments to any course. Light to luscious:

Wine	Style	Notes
• Twelve Signs Sparkling	• Sparkling White	• Lively bubbles, citrus zest
• Lake Breeze Moscato	• Sweet Sparkling	• Floral, low alcohol, easy-drinking
• Young Poets Moscato	• Sweet Sparkling	• Juicy grape, delicate fizz

★ 3. Fireside Red – A Rare Beauty

Rockford Alicante Bouchet – \$77

Velvety and fruit-forward with juicy red berry notes. A warm embrace in a glass, perfect for winter evenings.

★ 4. Cellar Classic – Iconic Riesling

Rockford Hand Picked Riesling, Eden Valley – \$77

A classic dry Riesling with bright acidity, layered lime, and mineral complexity. Age-worthy and beautifully structured.

★ 5. Alpine Breeze – Cool Whites

Schlumberger Pinot Blanc 2020 – \$77

Elegant and crisp, with soft orchard fruit and alpine minerality. A refined white for cool climates and creamy dishes.

★ **6. Toasted Arrival – Sparkling Welcome**

Billecart-Salmon Brut Réserve (375ml) – \$77 750 (ml) \$143

A prestigious French champagne showcasing refined bubbles, citrus zest, and brioche.

Billecart-Salmon Brut Rosé (375ml) – \$77

Aromas of red berries and rose petals with fine mousse and elegance.

Veuve Clicquot Brut – \$117

Bold and classic – the hallmark of celebration.

★ **7. Golden Hour – Creamy Chardonnays**

Montalto The Eleven Chardonnay 2019 – \$77

Rounded and elegant, with subtle oak and stone fruit richness.

Mount Mary Chardonnay 2018 – \$197

Iconic and impeccably balanced, featuring toasted nuts, ripe peach, and flinty minerality.

All wines are selected to complement our seasonal à la carte and tasting menus. Please ask your sommelier for pairing suggestions

To Our Valued Guests,

Thank you for choosing to dine at STEAM.

Your visit is more than a meal — it's a celebration of community, craftsmanship, and culture. By being here, you support local farmers, producers, and a passionate team who pour heart into every detail.

We are truly honoured to share our table with you.

***With sincere gratitude,
The STEAM Team***



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