

STÉAMÍ

BANQUET

STYLE DINING – MINIMUM 2 PEOPLE

Everyone's Favourite \$80pp

Duck pancakes
Pork gyoza
Bao bun (pork or chicken)
Chicken spring rolls
Choose one
Chicken Sambal (spicy)
Pork Belly braised
Beef Bulgogi
Butter chicken
Chef's choice dessert

Vegan & GF Favourite \$75pp

San choi bow
Crispy tofu
Vegetable gyoza
Veg nigiri
Choose one
Nasi Goreng
Pad Thai
Vegetable stir fry
Thai Vegan curry
Chef's choice dessert

Chef's Favourite \$100pp

Chinese dumplings
Calamari
Waygu dumplings
Chicken satay
Duck pancakes
Choose one
Eye fillet, greens
Beef Bulgogi
Duck curry
Pork Belly braised
Chef's choice dessert

Pescatarian Favourite \$100pp

Salmon Nigiri
Kingfish dressed
Scallop dressed
Prawn dumplings
Calamari
Choose one
Seafood Curry
Barramundi
Seafood-on-hot-plate
Chef's choice dessert

Note: 4 or more diners can choose 2 half mains. Surcharge swapping of mains

not the same value as the banquet will incur \$10pp.

Choose Your Own \$60 pp

Choose 3x Small plates or dressed sashimi
Choose 1 x Main plate

**Exclude: - eye fillet, barramundi, seafood hot plate,
seafood curry surcharge \$10pp**

Note: 4 or more diners can choose 2 half mains.

A LA CARTE

OYSTERS natural

3 oysters for \$16, 6 oysters for \$30, 12 oysters for \$50

SEAFOOD TOWER \$100

Natural oysters, trio of natural sashimi, prawns, calamari, scallop dressed, rice, nori sheets, avocado, cucumber, rice, wakame, wasabi*, pickled ginger, furikake*, sauces, lemon

SASHIMI

NATURAL GF \$40

Trio of Natural Sashimi platter (tuna, salmon, kingfish) & condiments wakame, furikake*, ginger, wasabi*, soy sauce GF (*not gf)

DRESSED SASHIMI

Kingfish

Scallion oil, sesame & soy ponzu, coconut cream, native lime pearls, furikake. 26

Salmon

Soy ponzu, nam jim, pickled daikon ribbons, tobiko, ponzu pearls, scallions 25

Tuna

Soy, carrot pickle, avo wasabi, wakame, scallions, cucumber, wasabi pearls 25

Scallop

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

SMALL PLATES

San choi bow Iceberg lettuce filled wombok, bean shoot, carrot, mushroom, corn, shallot, sweet miso garlic sauce, crushed peanuts
V VEG 20 GF DF

Vegetable Nigiri (6) nori, avocado, cucumber, rice, soy, wasabi*, ginger pickle 22 V VEG GF DF

Salmon Nigiri (6) nori, salmon, rice, soy, wasabi*, ginger pickle
26 GF DF

Asian loaded fries, tofu, chilli mayo, sweet chilli, sauce, sesame seed, coriander 20 VEG (vegan available)

Vegetable gyoza sesame chilli soy ponzu (GF Vegan available) 24

Pork gyoza chilli ponzu soy. 24

Chicken & corn spring rolls sweet chilli sauce 23

Chinese dumplings sesame chilli soy ponzu 24 (GF available)

Spicy Wagyu beef dumplings sesame chilli soy ponzu. 25

Chicken satay peanut sauce, roquette, pickled vegetable salad, fried shallots 24

Karaage chicken pickled vegetable ribbons, mayo, pickled carrot, cucumber, daikon 24

Bao buns pickled vegetable ribbons, coriander, chilli, sesame seeds yuzu mayo. **Pork Belly or Chicken** 22 (2) / **Tofu** 20 (2)

Crispy Tofu ponzu soy, VEG 22

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

Calamari sweet sour citrus dressing rocket & herb salad pickled veg, yuzu mayo. 26

Tuna tartare avocado, shallots, coriander, sesame soy ponzu, wasabi, egg yolk, veggie pickle, sriracha oil, wasabi pearls 26
GF available

Seafood tartare prawn, calamari, scallop, avocado, yuzu mayo, shallot, coriander, prawn crackers 26 gf available

Vegetable fritters (vegan) (2), sweet chilli sauce 20

Vegetable Stir fry bok choy, garlic, ginger, carrot, zucchini, onion, mushroom sauce, coriander, coriander, chilli 22

MAINS

Thai vegan curry, tofu, carrot, beans, spinach, coriander, coconut, chilli, jasmine rice DF, GF, V, VEG 35

Butter chicken, tomato puree, mixed spices, tomato, cream, cashew nuts, served with jasmine rice 38

Khmer Seafood curry fish, prawn, beans, spinach, coconut, lime, cherry tomato, coriander, chilli, served with jasmine rice GF, DF 50

Barramundi soy sauce, ginger, dashi, shiitake mushroom, rice wine, broccolini, spinach, furikake, served jasmine rice 46 (GF option available)

Durry duck baby corn, lychee, carrot, cherry tomato, coriander, chilli, spinach, served with jasmine rice 45

Sizzling Beef eye fillet spring onion, chilli, peanut oil, mushroom soy, sesame oil, side Asian greens stir fry, steamed rice 55
(GF option available)

Korean Beef Bulgogi meat finely sliced, stir fry, onion, zucchini, carrot, garlic, ginger, soy sauce, sesame oil, garnish rocket, sesame seeds, served jasmine rice. 45

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, cherry tomato, mozzarella cheese, served with jasmine rice GF 38

Seafood-on-hot-plate

Scallop, prawn, calamari, tossed in wok, broccolini, zucchini, garlic, ginger, soy, rice vinegar, palm sugar, steamed rice 50

Pad Thai rice noodles, bean shoots, peanuts, house made sauce DF
(GF option available)

Prawns 35 or Tofu 32 V VEG

Nasi goreng Indonesian chicken fried rice, egg, ginger, garlic, cassava spring onions, coriander DF (GF option available)

Chicken 34 or Tofu 32 V VEG

SIDES & EXTRAS

Edamame 8

Kimchi 7 LG VEG

Crackers (prawn or casava),

Jasmine rice GF 6

All sauces, chilli, condiments \$2.5

DESSERT

Tapioca Pearls, sugar syrup, coconut milk, roasted coco flakes,
served cold GF, DF, V DF \$15

Affogato, vanilla ice cream (2), espresso pearls, coffee \$15

Fried banana split or fried banana pancake with ice cream, cream,
chocolate syrup

Sorbet (1) with fruits GF, DF, V \$10

Vanilla ice cream (1) with fruits \$10

Mochi (v/gf), with fruits, cream \$10

HOT BEVERAGES Extras: soy, oat, almond, lac free, shot

Coffee: Latte, Cappuccino, Flat White, Long Black, hot chocolate,
chai powder S \$5 M \$6

Teas (pot): Peppermint, Lemongrass ginger, Sencha green, English
breakfast, Jasmine Pearls \$6

Chai leaves pot \$6.5

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.

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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.

Disclaimer

As we operate a working kitchen environment, please be aware that there always a risk that

traces of allergens may be transferred to ingredients during storage or preparation of food in our kitchen.

We are therefore unable to guarantee that any food item sold free from traces of allergens or cross contamination with other foods.

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

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