

BANQUET STYLE DINING **MINIMUM, 2 PEOPLE**

<u>Everyone's Favourite \$80pp</u>	<u>Vegan & GF Favourite \$75pp</u>
<ul style="list-style-type: none"> - Duck pancakes - Pork gyoza - Bao bun (pork or chicken) - Chicken spring rolls 	<ul style="list-style-type: none"> - San choy bow - Crispy tofu - Vegetable gyoza - Veg sushi roll
<i><u>Choose one</u></i>	<i><u>Choose one</u></i>
<ul style="list-style-type: none"> - Chicken Sambal (spicy) - Pork Belly braised - Beef Bulgogi 	<ul style="list-style-type: none"> - Nasi Goreng - Pad Thai - Thai Vegan curry
Chef's choice dessert	Chef's choice dessert
<u>Chef's Favourite \$100pp</u>	<u>Pescatarian Favourite \$100-pp</u>
<ul style="list-style-type: none"> - Chinese dumplings - Calamari - Wagyu Beef dumplings - Chicken satay - Duck pancakes 	<ul style="list-style-type: none"> - Salmon Nigiri - Kingfish dressed - Scallop dressed - Prawn dumplings - Calamari
<i><u>Choose one</u></i>	<i><u>Choose one</u></i>
<ul style="list-style-type: none"> - Eye fillet, greens - Beef Bulgogi - Duck curry - Pork Belly braised 	<ul style="list-style-type: none"> - Seafood Curry - Barramundi - Seafood-on-hot-plate
Chef's choice dessert	Chef's choice dessert

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

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STÉAMÍ



The Experience Matters

We believe dining should awaken all the senses — the warm glow of the room, the rhythm of conversation, the aroma of fresh herbs and spices. Our wine and cocktail list is designed to enhance every course, while our team ensures each visit feels personal, relaxed, and unforgettable.

Let this be more than a meal. Let it be a memory.



MODERN ASIAN FUSION

Fine Dining À La Carte Menu



OYSTERS & RAW BAR

Natural Oysters

Freshly shucked, served with lemon & condiments

3 for \$16 | 6 for \$30 | 12 for \$50

Seafood Tower · For Two · \$80

Sashimi platter, prawns, calamari, dressed scallop, veg sushi roll (8pc), wakame, pickled ginger, house sauces

Sashimi Platter · GF · \$40

Tuna, salmon, kingfish with traditional condiments

Dressed Sashimi

Scallop · Gochujang mayo, sesame soy, soy pearls – \$20

Kingfish · Coconut cream, finger lime, ponzu – \$20

Tuna · Avo-wasabi, cucumber, wasabi pearls – \$20

Salmon · Pickled daikon, nam jim, ponzu pearls – \$20

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SMALL PLATES

Duck Pancakes · \$25

Braised duck, iceberg, Asian herbs, chilli-plum glaze

Spicy Wagyu Dumplings · \$25

Chilli-soy ponzu, sesame, micro herbs

Seafood Tartare · \$25

Prawn, calamari, scallop, avocado, yuzu mayo, prawn cracker

Tuna Tartare · \$25 · *GF avail.*

Avocado-wasabi, sesame soy, shallots, egg yolk, sriracha oil

Bao Buns (2)

Pork Belly / Chicken – \$22 · Tofu – \$20 · *VEG avail.*

Vegetable Gyoza · \$20 · *Vegan/GF avail.*

Sesame chilli ponzu

San Choy Bow · \$20 · *VEG GF DF V*

Wombok, carrot, mushroom, sweet miso, peanuts

Karaage Chicken · \$20

Pickled vegetables, daikon, house mayo

Pork Gyoza - \$23

Sesame chilli ponzu

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STEAM

Crispy Tofu -\$20

Sesame chilli ponzu

Calamari · \$25

Rocket-herb salad, citrus dressing, yuzu mayo

Asian Loaded Fries - \$ 20 VEG

Sweet potato fries, crispy tempeh, Gochujang mayo, chilli, spring onion, pickled vegetable ribbons, coriander, sesame seeds

Chicken & Corn Spring Rolls- \$20

Sweet chilli sauce

Vegetable fritters ,sweet chilli -\$15 V

Assorted Chinese Dumplings -\$ 22

2 veg, 2 prawn, 2 scallop

Chicken Satay -\$ 24

Peanuts sauce, rocket, pickled vegetable, fried shallots



Sushi Selection

Salmon Nigiri – \$20

Fresh, sushi-grade salmon over hand-pressed seasoned rice. A simple yet refined classic, served with wasabi and soy sauce on the side.

Vegetable Roll · \$20

Cucumber, avocado, seasoned sushi rice, and nori A simple yet refined classic, served with wasabi and soy sauce on the side.

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California Roll – \$20

Delicately rolled sushi with vinegared rice, nori, fresh avocado, salmon, cucumber, and Philadelphia cream cheese. Wasabi & Pickled Ginger

Crispy California Roll – \$23

A golden, lightly deep-fried roll filled with avocado, salmon, cucumber, and Philadelphia cream cheese, wrapped in nori and seasoned rice. Wasabi & Pickled Ginger

Tuna Roll – \$20

A refreshing combination of avocado, cucumber, and Philadelphia cream cheese, wrapped in rice and seaweed with tender tuna. Wasabi & Pickled Ginger

Crispy Tuna Roll – \$23

A crisp, deep-fried variation of our classic Tuna Roll, featuring avocado, cucumber, and Philadelphia cream cheese. Wasabi & Pickled Ginger

Chicken Roll – \$20

Crisp fried chicken paired with cucumber and Philadelphia cream cheese, rolled in seasoned rice and Nori. Wasabi & Pickled Ginger

Crispy Chicken Roll – \$23

A rich, deep-fried roll filled Crisp chicken with avocado, cucumber, and Philadelphia cream cheese, wrapped in rice and Nori. Wasabi & Pickled Ginger



MAIN PLATES

Korean Beef Bulgogi · \$40

Soy-garlic glazed tender beef, stir-fried vegetables, sesame

Red Duck Curry · \$34

Lychee, tomato, coconut chilli broth, steamed rice

Thai Vegan Curry · \$32 · *VEG GF DF*

Seasonal vegetables, coconut chilli broth, jasmine rice

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Barramundi Fillet · \$45 · *GF avail.*

Soy-ginger dashi, shiitake, steamed greens, jasmine rice

Seafood-on-hot-plate \$ 50

Calamari, Scallops, Fish, and Prawns — deep-fried and then wok-tossed with Oyster Sauce, Soy Sauce, Ginger, Garlic Zucchini Served with Rice.

Sizzling Eye Fillet · \$50 · *GF avail.*

Mushroom soy, spring onion, Asian greens, jasmine rice

Butter Chicken · \$34

Tomato-cashew sauce, fragrant jasmine rice

Seafood Curry · \$40 · *GF DF*

Fish, prawns, coconut lime curry, steamed rice

Chicken Sambal (spicy) · \$32 · *GF*

Mozzarella, garlic-chilli sambal, jasmine rice

Pork Belly braised · \$34

Soy-braised with shiitake, bok choy, ginger, chilli

Pad Thai · \$32

Prawn or Tofu · *VEG GF DF avail.*

Nasi Goreng · \$32

Chicken or Tofu · *VEG GF DF avail.*



SIDES

Edamame · \$7 | Kimchi · \$4 · *VEG*

Jasmine Rice · \$6 | Prawn or Cassava Crackers · \$5

Sauces & Condiments · \$2.5 | Asian greens (bok choy) \$12

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DESSERTS

Tapioca Pearl Pudding · \$15 · *GF DF V*
Coconut milk, roasted coconut, palm sugar

Affogato · \$15
Vanilla ice cream, espresso pearls, hot espresso

Banana Split or Pancake · \$15
With ice cream, cream, chocolate drizzle

Seasonal Sorbet or Ice Cream · \$10 · *GF DF*
With fresh fruit

Mochi with Seasonal Fruit & Cream · \$10 · *V/GF*



HOT BEVERAGES

Coffee: Latte, Cappuccino, Flat White, Long Black, Chai, Hot Chocolate
S: \$5 / M: \$6

Teas · \$6: Peppermint, Lemongrass Ginger, Sencha Green, English Breakfast, Jasmine Pearls

Loose Leaf Chai · \$6.5

Alt milks: Soy, Oat, Almond, Lactose-Free



Cold Beverages · 6.5

Coke · Diet Coke · Coke Zero · Lemonade · Ginger Beer
Lemon Lime Bitters · Orange · Apple · Guava · Pineapple
Iced Lychee Tea · Coconut Water

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STEAM

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

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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 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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