



entrée & share plates

Garlic Bread - \$10 (GFO)

Cheesy Garlic Bread - \$12 (GFO)

Chicharrónes | Crispy Fried Pork Belly Strips | Guacamole | \$26

Smoked Chicken Wings | Chicken Wings | Choice of Sauce- Buffalo, BBQ or Korean | \$16

Salt & Pepper Squid | Lemon Pepper | Squid | Aioli | \$22

Arancini | Arancini of the Day (ask your waitperson) | \$16

Baked Brie | Honey Glazed Brie | Sweet Onion Jam | Charred Sourdough | \$22 (V)

Charred Corn Ribs | Spiced Corn Ribs | Garlic Butter | Parmesan | \$18 (V, VO)

Roast Harissa Carrots | Harissa Baby Carrots | Almond Cream | \$17 (V, VO)

Spanish Chorizo | Pan Fried Chorizo | Charred Sourdough | Lemon | \$19

Steel Tree Smoked Share Board (2 person share) | Selection of Meats | Corn Ribs
Pickles | Slaw | Mac n Cheese | Sourdough | Sauces | \$M/P (see Board for
details)

GF- Gluten Free | V-Vegetarian | VO- Vegan Option

GFO - Gluten Free Option | VG - Vegan



main menu

Garlic Prawns | Creamy Garlic Prawns | Jasmine Rice | \$34 (GF)

Pork Belly | Crispy Pork Belly | Paris Mash | Broccolini | Apple Cider Puree | Red Wine Jus | \$38 (GFO)

Steel Tree Vegan Bowl | Seasonal Greens | Roasted Vegetables | Brown Rice | Pickled Onions | Avocado | Toasted Dukkah | Maple Tahini Dressing | \$27 (V, GFO, VG)

Roast Chicken | Crispy Skinned Chicken Breast | Harissa Carrots | Roast Baby Potatoes | Gremolata | \$35

Salmon | Thai Green Curry Sauce | Steamed Rice | Wilted Greens | Coriander | Crispy Shallots | \$38 (GF)

Angus Scotch Fillet | (300g) Angus Scotch Fillet | Seasonal Greens | Duck Fat Potatoes | Sauce | Sauce Choice - Creamy Pepper | Creamy Mushroom | Red Wine Jus | Creamy Garlic | Béarnaise | \$46 (GFO) **Add Creamy Garlic Prawns \$9**

The Chef's Catch | Battered or Grilled Fish | Chips | Salad | Tartare | \$26 (GFO)

Beef Cheeks | Braised Beef Cheeks | Paris Mash | Winter greens | Red Wine Jus \$35 (GFO)

Garlic Mushroom Linguine | Wild Mushrooms | Onion | Garlic | Spinach | Grana Padano | Creamy Sauce | \$32 (GFO, V) **Add Chicken \$6**

Roast Pumpkin | Wood Fired Pumpkin | Smoked Maple Syrup | Candied Walnuts | Whipped Goats Curd | Roquette | \$30 (V, GFO, VO)

Chicken Parmigiana | Chicken Breast Schnitzel | Napolitana Sauce | Mozzarella | Garden Salad | Chips | \$32

Steel Tree Brisket Burger | Smoked Beef Brisket | American Cheddar | Slaw | Pickles | Chipotle Aioli | Chips | \$30 (GFO)

Reef On Reef | Grilled Fish | Creamy Garlic Prawns | Garden Salad | Chips | \$35 (GFO)

Steel Tree Smoked Share Board (2 person share) | Selection of Meats | Corn Ribs | Pickles | Slaw | Mac n Cheese | Sourdough | Sauces | \$M/P (See Board for Details)

ADD ON'S | Sauce \$2 | Chicken \$6 | Cheese \$3 | Chips \$6 | Steamed Vegetables \$8 | Mashed Potato \$6 | Garden Salad \$6 | Steamed Rice \$4 | Gluten Free \$4 | Exchange Salad & Chips for Mash & Vegetables \$6 | Duck Fat Potatoes \$9

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gourmet pizza for one

Smokey Texas

Smoked Beef Brisket | Onion | Mozzarella | Smokey BBQ Base | Chipotle Aioli | \$27

BBQ Chicken

Smoked Chicken Breast | Bacon | Red Onion | Mozzarella | BBQ Base | \$26

Pepperoni Pizza

Pepperoni | Mozzarella | Tomato Base \$25

Hawaiian Pizza

Ham | Pineapple | Mozzarella | Tomato Base \$23

Veggie Pizza

Olives | Mushrooms | Roast Pumpkin | Red Onion | Mozzarella Cheese | Fresh Roquette \$25 (V)

Margherita

Mozzarella | Tomato | Basil | \$21 (V)

Extra Toppings \$3 | Pineapple | Onion | Sauce | Cheese

Extra toppings \$4 | Ham | Pepperoni | Mushrooms | Olives

Extra Toppings \$6 | Chicken | Bacon | Chorizo | Brisket

Gluten Free Base \$4

**All our Pizza's are made with Fresh House Made
Dough**

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