

Beach Bar Bistro Menu

BISTRO • CAFE • COCKTAILS
SEAFOOD • SIGNATURE STEAKS

BISTRO HOURS *Monday - Saturday* Midday – 10pm *Sunday* Midday – 9pm

TO SHARE

Steyne Fresh Seafood

Tasting Plate *GF, DF*

• 140 •

*Fresh QLD tiger prawns, rock oysters,
Moreton Bay bug, half shell scallops, spicy
salmon ceviche & selection of condiments*

+ Squealing Pig Prosecco 44

800G O.P

Rib Eye Cutlet

• 120 •

*200-day grain fed, Grainge Silver MSA,
garlic & onion roasted potatoes, sautéed
seasonal greens & selection of house sauce*

+ Dalwood Shiraz 44

ENTREES

Duck Liver Pâté 18

Served with fig chutney & brioche toast

Buffalo Chicken Wings 18

Franks Hot sauce, blue cheese dip & crudities

Salt & Szechuan Pepper Calamari *GF* 24

Sriracha mayo & lime

Beetroot Cured Ocean Trout 26

Served with shaved fennel, crème fraiche & brioche toast

Skillet of Prawns 28

*Sautéed garlic prawns in white wine, blush tomato
cream & garlic buttered baguette*

Burrata Cheese *V* 26

*Heirloom tomato, wild rocket, basil oil & white balsamic
served with artisan bread*

Spicy Tuna Crudo *DF* 27

Avocado crema, chives, lime aioli & crispy wonton crisps

Beef Fillet Carpaccio 29

*Served with wild rocket, shaved grana padano, toasted
pine nuts, truffle oil & house baked grissini*

BREADS

Warm Brioche *V* 12

*Served with your choice of truffle &
sea salt butter or garlic herb butter*

Garlic Bread *V* 12

Toasted baguette with garlic butter

OYSTERS

(Minimum 6)

Natural 6.5ea

Lemon, eschalot & cabernet vinegar

Kilpatrick 7ea

Maple cured bacon & Steyne signature sauce

Rockefeller 8ea

*Baked spinach, cream & parmesan
crumbs*

Half Shell Abrolhos

Island Scallop 9ea

(Minimum 4)

*Served with garlic butter & herb
parmesan crust*

FROM THE GRILL

Market Fish Fillet 38

Served with crushed kipfler potatoes, capers, black olives & sauce vierge

**Chargrilled Mooloolaba
Swordfish** 38

Black pepper crust, served with roasted sweet & sour peppers

Mediterranean Half Chicken 34

Roasted garlic & onion potatoes, kalamata olives, caramelised lemon & tzatziki



280G Rump 34

Southern Prime, 100-day Grain Fed

300G Butchers Cut 36

Pasture Fed, Little Joe, MB4+MSA

250G New York 42

200-day Grain Fed, Grainge Silver MSA

300G Scotch Fillet 48

Southern Prime, 100-day Grain Fed

Signature Steaks

Hotel Steyne carefully sources premium Australian Beef from Riverina, King Island, and Darling Downs. Our cattle enjoy lush pastures and nutritious grains, resulting in marbled beef that's a culinary delight, known for its flavor, tenderness, and consistency

250G Eye Fillet 55

Southern Prime, 100-day Grain Fed

300G Scotch Fillet 65

Pasture Fed, Little Joe, MB4+MSA

500G Sirloin on the Bone 55

200-day Gran Fed, Grainge Silver MSA

*All steaks served with your choice of two:
mash potato GF, sautéed greens GF, chips DF,
wild rocket, cherry tomato & parmesan salad GF*

Sauces

*Red wine gravy GF, DF | Three pepper brandy cream GF
Porcini mushroom GF | Café de Paris butter GF
Bearnaise GF*

MAINS

Smashed Cheeseburger 24

Beef pattie, American cheese, lettuce, tomato, onion, pickles & house sauce

+ Beef Pattie 5 + Bacon 3 + GF Bun 5

Steak Sandwich 28

Chargrilled rump, rocket, tomato, caramelised red onion jam, crispy onions & tarragon aioli

Fish & Chips DF 28

Four Pines beer battered John Dory served with chips, house tartare sauce & lemon

Rigatoni V 32

Vodka sauce, tomato, burrata, fresh basil & chilli flakes

**Hand Crumbed Chicken
Schnitzel** 26

Served with chips, wild rocket, tomato & parmesan salad

+ Parmigiana 4

San Marzano tomato, shaved leg ham & mozzarella

Porchetta GF, DF 36

Roasted pork belly, apple, shaved fennel & wild rocket salad served with rosemary jus

Crab Spaghetti 42

Local blue swimmer crab, squid ink spaghetti with cherry tomato, garlic, white wine, chilli & shellfish oil

+ GF pasta option 3

FRESH SALAD BOWLS

Sashimi DF 29

Tuna & salmon, citrus fruit, greens, wonton crisps & Japanese yuzu dressing

Salmon Niçoise GF, DF 28

Poached salmon, kipfler potato, green bean, tomato, olives, white anchovies & red wine vinegar

Caesar 24

Gem lettuce, smoked house bacon lardons, poached free-range egg, garlic croutons, white anchovies & shaved parmesan

Greek DF, VG 24

Tomato, baby cucumber, kalamata olives, red onion, pickled green chilli, marinated feta dressed with cabernet vinegar & olive oil

+ Poached Salmon GF, DF 10

+ Poached Chicken GF, DF 6

PIZZA

+ Gluten Free Base 5 + Chilli Oil 1
+ Anchovies 2.5 + Vegan Cheese 6

Margherita V 23

*San Marzano tomato, buffalo mozzarella, basil
& extra virgin olive oil*

Portobello Mushroom V 25

*Biache sauce, goat cheese, caramelised
balsamic onion & wild rocket*

Pepperoni 27

San Marzano tomato & mozzarella

Prosciutto 29

*San Marzano tomato, wild rocket,
shaved parmesan & balsamic glaze*

Peri Peri Chicken 30

*Roasted peppers, caramelised onion,
mozzarella, shallots, bocconcini &
peri peri aioli*

Chilli Prawn 30

*San Marzano tomato, nduja, grilled zucchini
& cherry tomato*

Signature Pizza

Korean Pork Belly 30

*Gochujang spicy glaze, kimchi, green onions,
mozzarella & black sesame*

Surf 'meats' Turf 35

*Seared peppered beef, garlic prawns,
mozzarella & hollandaise sauce*

BBQ Seafood 36

*San Marzano tomato, prawns, calamari, crab,
mussels in the shell, mozzarella, chilli oil
& oregano*

Peking Duck 36

*Chinese BBQ Duck, hoisin sauce, mozzarella,
capsicum & shallots*

SIDES

Chips DF, V 10

Sea salt & aioli

Mash Potato GF, V 10

Truffle butter & chives

Steamed Green

Beans GF, V 12

Toasted almond butter

Steyne House

Salad GF, DF, VG 12

Green leaves & herbs with sherry

mustard vinaigrette

KIDS

Children Under 10

Includes seasonal fresh fruit cup

Chicken Nuggets & Chips 12

Cheeseburger & Chips 12

Pasta, Tomato Sauce &

Parmesan Cheese V 12

Fish & Chips DF 12

DESSERT

Summer Berry

Pavlova V, GF 14

Lemon curd & chantilly cream

Warm Sticky Date

Pudding V 14

Toffee sauce & double cream

Vanilla Bean Crème

Brûlée V 14

Fresh summer berries & almond tuile