



MENU & WINE LIST

FRESH SALADS

Fresh Mixed Green Salad

Fresh mixed lettuce leaves blended with fresh tomatoes, cucumbers, capsicums, and a honey, orange and seeded mustard dressing..... 12.50

Caesar Salad

Fresh Cos lettuce, crispy bacon pieces, anchovies, shaved parmesan & croutons blended in our chef's classic Caesar salad dressing..... 16.50

Roasted Chicken Caesar Salad24.50

Smoked Salmon Caesar Salad24.50

BBQ Lamb Salad

Succulent strips of spiced BBQ'd lamb, tossed with mixed fresh lettuce greens, capsicum, fresh avocado and a tropical mango dressing..... 24.50

Fresh Prawn and Tropical Avocado Salad

Fresh ocean prawns on a bed of fresh tropical avocado, lettuce greens, tomatoes & a julienne of capsicum drizzled with a citrus lime & coriander dressing..... 24.50



Fresh Prawn & Tropical Avocado Salad

PASTAS

Fresh Mushroom Crème Pasta

Fresh mixed mushrooms in a white wine & cream sauce, pine nuts, baby spinach, fresh lemon zest with thyme and topped with shaved parmesan cheese

Entrée size..... 19.50

Also available as large main meal size.....29.50

Pasta Carbonara

Traditional blend of creamy pasta, bacon ham, black pepper & parmesan cheese

Entrée size..... 19.50

Also available as large main meal size.....29.50

Tasmania's King Island Smoked Salmon Pasta

Creamy pasta with Smoked Salmon, fresh spinach, zucchini, garlic and a white wine sauce

Entrée size..... 24.50

Also available as large main meal size.....34.50

Fresh Prawn Linguini

A medley of fresh prawns blended with pasta, garlic, fresh lemon, chili & roma tomatoes

Entrée size..... 24.50

Also available as large main meal size.....34.50



LIGHT MEALS & ENTREES SELECTIONS

Fresh Oysters...our choice of...

Kilpatrick: grilled with bacon pieces & a rich Worcestershire sauce

Mornay: topped with selected cheeses & grilled

Natura: served chilled with fresh lemon wedges and a red wine vinaigrette

Dozen (12)\$44.50 Half Dozen (6) 24.50

Salt & Pepper Calamari

Lemon peppered calamari tossed in a light salt & pepper spice, fried, served with a fresh green salad and a tropical lemon lime dipping sauce

Entrée size..... 24.50

Also available as large main meal size.....34.50

Honey Chili Prawns

Ocean prawns tossed in honey & fresh chili, served with steamed rice

Entrée size..... 24.50

Also available as large main meal size.....36.50

BBQ Prawns

BBQ King Prawns drizzled with a garlic butter on a bed of steamed rice

Entrée size..... 24.50

Also available as large main meal size.....34.50

Thai Style BBQ Beef Stirfry

Beef strips with roasted cashew nuts fresh capsicum, onion, ginger and a chili jam served with steamed rice

Entrée size..... 24.50

Also available as large main meal size.....34.50



Fresh Natural Oysters



BBQ Prawns

STEAKS, LAMB & KANGAROO

BBQ'd Prime Rump Steak

BBQ'd MSA grade Rump steak from Queensland's Diamantina River district, topped with caramelised onion, a black pepper & herb butter drizzled with brandy red wine & served with golden potato chips..... 29.50

Pepper Steak

Grain fed sirloin steak 220gm topped with a rich peppercorn sauce, served on herb dusted roasted potatoes with a fresh greens garnish 36.50

Prime Fillet Mignon

Premium Beef fillet (180 gm), wrapped in New England bacon, char grilled, served with wild mushrooms with a side of creamy potato mash 39.50

Rib Eye Steak & King Prawns - "The Boston Chop"

A favourite onboard the ship

400gm Prime Rib eye steak served with seasonal greens, oven baked roasted potatoes, and topped with fresh ocean prawns and a rich garlic sauce 39.50

Kangaroo Fillet

BBQ'd Kangaroo fillet, topped with bush spices served with a creamy pepper and potato mash and sweet chilli plum jus (served medium) 39.50

The Sundowner BBQ Meat Platter selection (for two)

The Meat lovers platter – A selection of BBQ'd Lamb, prime sirloin steak, topped with caramelised onion and a peppercorn sauce, kangaroo fillet marinated with bush spices and chicken breast served with a side of golden chips..... 89.50

Lamb - Lamb Napoleon

Oven baked premium Lamb rump topped with a French mustard and garlic crust, rested on roasted potatoes & served with fresh greens and a mint jus 36.50

Chicken Supreme

Tender oven-baked chicken breast, served on a creamy potato & fresh chives mash with fresh greens and a creamy white wine sauce 29.50



BBQ'd Prime Rump Steak



"The Boston Chop"



Kangaroo Fillet



Lamb Napoleon



Market fresh West Australian Lobsters



Seafood Platter

SEAFOOD...AND SEAFOOD PLATTERS

Garlic Prawns

Sautéed Ocean Prawns in a garlic peppered cream sauce with fresh shallots on a bed of steamed rice..... 29.50

Fish & Chips of the Day - Fresh Fish Fillets

Fresh catch of the day fillets in a light golden batter with a fresh green garnish, golden fried chips, lemon & tartare sauce 29.50

Fresh Tasmanian Salmon

Seared Tasmanian Salmon fillet topped with a lemon lime hollandaise sauce served with a lightly peppered potato and chive mash & fresh seasonal greens 36.50

Barramundi "Macadamia"

Australia's favourite fish - Barramundi fillet oven baked & topped with roasted macadamia nuts served with steamed rice and a white wine sauce..... 39.50

West Australian LOBSTER

West Australian lobster (half) mornay style with a creamy cheese topping, lettuce and fresh lemon on a bed of golden crisps

WHOLE LOBSTER (600gm) 89.50

HALF LOBSTER 49.50

Seafood Platters...Hot & Cold Selection

West Australian lobster with a lime mayonnaise, fresh oysters with lemon wedges, mornay and Kilpatrick oysters, fresh ocean prawns, barramundi fillets and salt & lemon pepper calamari - served with golden potato chips

Seafood platter for two 149.50

Seafood platter for one 89.50

DAILY SPECIALS

Each day we have various steak & seafood specials for you to choose from.
Ask you wait staff for today's list.

ON SUNDAYS WEEKENDS A SURCHARGE OF \$3.50 IS APPLICABLE FOR ADULTS
ON PUBLIC HOLIDAYS AND PUBLIC HOLIDAY WEEKENDS \$4.50 PER ADULT

SIDE DISHES

Baked sourdough rolls (2)	6.50
Herb & cheese bread or toasted garlic bread selection	8.50
Steamed rice	8.50
Onion Rings.....	9.50
Potato chips	9.50
Potato wedges with dipping sauce & sour cream	9.50
Creamy potato & chive mash.....	9.50
Steamed or stir-fry vegetables	12.50
Sautéed mushrooms	12.50

DAILY SPECIALS

Each day we have various menu specials for you to choose from. Ask you wait staff for today's list.

CHILDREN'S MENU

Shipmates "Fish & Chips"

Fish pieces dipped in a light batter served golden brown with chips & a salad garnish

14.50

Pirate Pete's Oriental Beef Stirfry...

BBQ'd Beef slices tossed with fresh capsicum, tomato, diced onion & ginger on a bed of steamed rice

14.50

Calamari twirls with fresh garden salad

Calamari lightly crumbed served on a bed of fresh salad drizzled with a light vignette

14.50

Captain Kid's...Chicken & Chips

Crumbed chicken fillet with chunky chips and tomato sauce

14.50

Potato Wedges

Golden Potato Wedges served with sour cream and tomato or sweet chilli sauce.....

9.50

Children's Desserts

Creamy Vanilla ice cream topped with rainbow sprinkles.....

6.50



Fish and Chips

DESSERTS

Fresh Strawberries

Fresh strawberries garnished with fresh mint and topped with ice cream & fresh cream

16.50

The "Kit Kat Ice Cream Sundae"

A duo of honeycomb and vanilla ice cream with a rich chocolate sauce and topped with Kit Kat wafers

15.50

Double Chocolate Mississippi Mud Cake

Rich chocolate cake served warm with raspberry coulis & King Island cream

14.50

Butterscotch Sticky Date Pudding

Served warm with a rich butterscotch sauce and double cream

16.50

Lemon Lime Citrus Tart

Nice and light – tangy citrus tart served with a raspberry coulis & double cream

14.50

Cheese Plate

A selection of Australian cheeses with dried & fresh seasonal fruits, nuts and crackers For two.....

19.50

COFFEES & HOT CHOCOLATE Choose from...

Cappuccino * Long or Short Black * Café Latte * Flat White or Hot Chocolate

4.95

TEAS

English Breakfast * Earl Grey * Peppermint

4.50

HOT WATER

With fresh lemon.....

2.00

LIQUEUR COFFEES Choose from...

Irish Whisky -Tia Maria - Baileys - Kahula or Frangelico.....

12.50

BIRTHDAY CAKES...bring your own cake

Bring your own birthday or special event cake along. We will slice, plate and dress the cake with fresh cream and a raspberry coulis.....

7.50 per guest



Fresh Strawberries

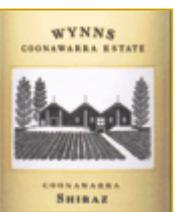
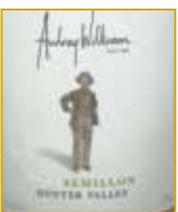
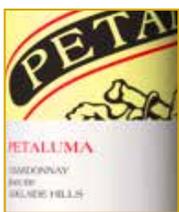


The "Kit Kat Ice Cream Sundae"



WINE LIST

WHITE WINES	Bottle	Glass
Chardonnays		
Wine of the week	\$29.50	\$9.50
Cockfighters Ghost Hunter Valley Chardonnay	\$39.50	\$12.50
Peppertree Hunter Valley Chardonnay	\$39.50	\$14.50
Petaluma Bridgewater Mill Barossa Chardonnay	\$49.50	\$15.50
Semillon		
Wine of the week	\$29.50	\$9.50
Audrey Wilkinson Hunter Valley (NSW)	\$39.50	\$12.50
Brokenwood Hunter Valley Smillion	\$49.50	\$15.50
Sauvignon Blanc		
Wine of the week	\$29.50	\$9.50
Brokenwood Cricket Pitch (Hunter Valley)	\$39.50	\$14.50
Oyster Bay (New Zealand's #1)	\$39.50	\$14.50
Moscato		
Audrey Wilkinson Pink (Hunter Valley)	\$39.50	\$12.50
Rieslings (fresh fruity style wines)		
Wolf Blass Traminer Riesling	\$39.50	\$12.50
Pewsey Vale Barossa Valley (SA)	\$49.50	\$15.50
Pinot Gris - Pinot Grigio		
Devils Corner Pinot Grigio (Tasmania)	\$39.50	\$14.50
Cape Captivate Pinot Gris (New Zealand)	\$39.50	\$14.50
Verdelho		
Tullochs Hunter Valley (NSW)	\$39.50	\$14.50
Premium Hunter Valley Whites		
Tyrrell's Vat 47 Chardonnay	\$79.50	
Tyrrell's Vat 1 Semillon (Voted Australia's Best)	\$89.50	



SPARKLING WINES	Bottle	Glass
Wine of the week	\$29.50	\$9.50
Wolf Blass Chardonnay Pinot	\$39.50	\$12.50
Brown Brothers Sparkling Pinot (Gold Medal)	\$49.50	\$15.50
Tyrrell's Hunter Valley Pinot Noir Chardonnay	\$49.50	\$16.50

Check with your wait staff for our other current selections

FRENCH CHAMPAGNE

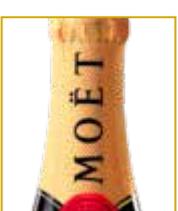
Moët & Chandon \$95.00

Check with your wait staff for our other current selections

PORTS BY THE GLASS	Bottle
Penfolds Classic Port	\$12.50
Penfolds Grandfather	\$24.00

COOLERS AND CIDERS	Bottle
Lemon Ruskies	\$12.50
Midori Spice	\$12.50
Cider	\$9.50

SPIRITS & LIQUEURS	Bottle
House Brands	\$10.50
Premiums, Liqueurs:	
- Glen Fiddich, Chivas, Cointreau	\$12.50



WINE OF THE WEEK SPECIAL

Each week "South Steyne" has a promotional wine from throughout Australia's various wine regions on offer. Check the daily menu for this weeks special. **\$29.50**

RED WINES	Bottle	Glass
Cabernet Sauvignon		
Wine of the week	\$29.50	\$9.50
Rosemount Estate - District Selection	\$39.50	\$14.50
Brown Brother King Valley Vic (Gold Medal)	\$44.50	\$14.50
Shiraz		
Audrey Wilkinson Hunter Valley Shiraz	\$39.50	\$12.50
Brokenwood Cricket Pitch Hunter Valley	\$39.50	\$14.50
Wynns Coonawarra Shiraz (Gold Medal)	\$45.50	\$15.50
Merlot		
Peppertree Merlot - Coonawarra (SA)	\$39.50	\$14.50
Rouge Homme Cabernet Merlot (Gold Medal)	\$49.50	\$16.50
Pinot Noir		
Devils Corner (Tas) (Gold Medal)	\$39.50	\$14.50
Dessert Wine - 375ml bottle		
D'Arenburg McLaren Vale "Stump Jump"	\$39.50	\$15.50
Premium Red Wines		
Penfold Bin 389 Shiraz Cabernet (SA)	\$99.50	
Penfolds Bin 407 Cabernet Sauvignon (SA)	\$99.50	

BYO Wine (Restaurant Only)
 BYO wines attract a corkage fee of \$12.50 per bottle

BEERS	Bottle
Light Beers	
Boags Premium Light - Tasmania	\$6.95
Local Beers	
Victoria Bitter	\$7.95
Toohey's Old (Dark Beer)	\$7.95
Crown Lager	\$8.50
Boags Premium Lager	\$8.50
Beer of the week... see daily specials list	
Imported Beer	
Corona	\$9.50
Heineken	\$9.50

SOFT DRINKS	Glass	Jug
Lemonade, Lemon Squash, Coke, Diet Coke	\$5.45	\$12.50

BOTTLED WATER - Still & Sparkling	Bottle
Still Water - Bottle	\$4.95
Sparkling water (500ml)	\$8.95
FRUIT JUICE	
Orange, Apple, Pineapple, Tomato	\$5.45 Jug \$12.50



PARTY TIME...LOOKING FOR A VENUE FOR YOUR NEXT EVENT?



South Steyne is one of Sydney's unique maritime venues...

In addition to the ship's restaurant, there are four banquet rooms onboard the ship to choose from including...

The Harbourview Lounge:

Located on the promenade deck, 200 guests for dinner or 250 for a cocktail party (absolute waterfront views of the city skyline).

The Manly Lounge

Located on the promenade deck, 90 guests for dinner, 125 for a cocktail party (the outer decks offer a spectacular backdrop and atmosphere for your event).

The Saloon Lounge

Art deco surroundings - Located on the main deck, 30 guests for dinner (perfect for smaller birthday parties and celebrations).

The South Steyne Boardroom

Located on the main deck – up to 24 guests for dinner (elegant surroundings that have hosted dinners for Premiers, Prime Ministers & Royalty).

For large groups you can hire the entire ship.

Please note: The South Steyne is permanently berthed – it does not leave the wharf.

Open daily for functions and special events.

SOUTH STEYNE

Seven miles from Sydney and a thousand miles from care...

The Steamship "South Steyne" arrived in Sydney on the 9th of September 1938 after a 64 day voyage from Leith in Scotland.

Launched on April 1st 1938 and built for the Port Jackson & Manly Steamship Company, it was the largest and fastest ferry in the British Empire .

There are few things on the water as superb as the South Steyne which still carries the green and white colours of the original Manly ferries which the current Sydney ferries are repainting their vessels back to.

It weighs more than 40 fully laden coal trucks, measures three quarters the length of a football field and its two majestic black and white stand taller than a four storey building.

But inside the South Steyne is no longer a simple Manly ferry as we know today. It's walls are covered by inlaid teak and burl timber planks and in the saloon lounge silk panels. An art deco chandelier hangs under the glass pyramid ceiling. Fittings throughout the ship are polished brass.

There is granite trim and the original floors are restored lacquered timber or carpeted in the original shades of grey and pink of the Port Jackson Company.

And below decks is the huge 3200hp still operational steam engine that propelled the South Steyne from its birthplace in Scotland via the Suez Canal over 64 days under its own steam to Sydney in 1938.

It was the biggest...It could carry 1780 passengers each trip and throughout the 36years it operated on Sydney Harbour crossing the seven mile run from the Quay to Manly over 100,000 times and carrying well in excess of 92 million passengers throughout this time.

The historic ferry is well remembered by Sydneysiders who travel to Darling Harbour these days but the ship has a chequered history on the waterways. It rammed the aircraft carrier HMAS Melbourne in the sixties, ran down a fishing trawler, overturned the odd sailing vessel and overshot Circular Quay wharf on no less than 26 occasions and the Manly wharf crashing through the promenade and demolishing the Ocean Pool.



And yes, the ship does have a ghost...

In 1974 a mysterious fire in the engine room late one night, almost totally destroying this famous ship.

A preservation society to save the vessel from the wreckers yard was formed and purchased the burnt out vessel from the State Government in the late seventies. After a series of owners and dedicated groups, "South Steyne" has been restored and refurbished to its present glory.

These days the ship is privately owned and has been classified by the National Trust and the NSW Government Heritage in order to maintain its Australian ownership.

We hope you enjoy your time and memories aboard the South Steyne...

Many thanks to the National Maritime and Powerhouse Museums and Sydney Heritage fleet for their ongoing support of the project.

We also acknowledge both the Federal & State Government to their long term commitment to the South Steyne which will be saved for future generations.

