



Menu

The Steaming Cup

CAFE ~ RESTAURANT ~ BAR



Welcome to the Steaming Cup

Our food may contain traces of nuts, please
notify our staff of any allergies



ONE BILL PER TABLE

Please see your waiter for separate payment

Bookings Highly Recommended

STARTERS

Chicken Wings (8 pcs) \$12.00

Tossed with your choice of honey soy or spicy sauce, with ranch dressing on the side.

Pan Seared Scallops (6 pcs) [GF, DF] \$15.00

Succulent, pan-seared scallops bathed in a simple garlic butter sauce and a hint of lemon.

Citrus Pepper Calamari (10 pcs) \$15.00

Crispy lightly fried calamari tossed with a vibrant blend of salt and black pepper served with a creamy dipping sauce or a wedge of lemon.

Lamb Skewers \$25.00

2 medium skewers of tender lamb marinated in a flavourful blend of spices, cooked until juicy and slightly charred, served with pita bread and any dip of your choice.

Cajun Spice (4 pieces) \$15.00

Succulent tenderloin coated in a home-made Cajun blend, seared for rich flavour and served perfectly juicy.

SALADS

Grilled Pesto Chicken and Mushroom Salad \$28.00

Grilled chicken tenderloin and sauteed mushroom, on a bed of fresh garden salad and walnuts topped with honey mustard dressing.

Lamb Salad \$30.00

Grilled lamb cutlets on a bed of fresh garden salad, with goat's cheese, walnuts and dukkha with honey mustard dressing.

Pumpkin, Chickpea and Avocado Salad \$25.00

Baby spinach, pumpkin, sliced avocado, semi dried tomato, onion and pumpkin seed tossed in our sweet balsamic dressing.

Halloumi Falafel Salad [V, GF Option] \$25.00

House made falafel and grilled halloumi drizzled with creamy tahini dressing on mixed leaves, carrot, cucumber, raddish, cherry tomatoes, toasted pepitas and sunflower seeds. Served with naan and beetroot hummus.

MAINS

Fresh Tasmania Salmon \$30.00

Grilled salmon served with mashed potato, and steamed broccoli, finished with our creamy garlic sauce.

Barramundi Poached in Coconut Curry \$28.00

Tender Barramundi fillets gently poached in a creamy coconut curry sauce over steamed jasmine rice with fresh herbs.

Pan Seared Duck Breast [GF] \$32.00

Caramelised beetroot purée, lemon herb potatoes, blanched asparagus, burnt mandarin beurre blanc.

Garlic Prawns [GF] \$29.00

10 sautéed tiger prawns with garlic and onion confit, finished with white wine cream sauce served over steamed rice, rocket and lemon.

Lamb Shank [GF] \$30.00

Slow cooked in rich tomato, red wine and vegetables, served with creamy mashed potato and seasonal vegetables.

Pork Ribs \$36.00

Full plate USA style, fall off the bone, sticky, honey BBQ ribs served with chopped salad.

PASTA

Potato Gnocchi \$28.00

Potato gnocchi cooked with rich homemade Napoli sauce, basil and vegetables.

Spaghetti Marinara \$27.00

Prawns, baby clams, scallops and crab meat tossed in fresh tomatoes, garlic, cream and fresh herbs.

Fettucine Carbonara \$28.00

Chicken pieces, bacon, mushroom, onion, and garlic tossed with spaghetti in a creamy sauce finished with shaved parmesan.

Seafood Ravioli \$30.00

Ricotta and spinach ravioli with sand crab meat, prawns, and scallops served with creamy garlic sauce and shaved parmesan.

Pumpkin and Ricotta Spaghetti \$25.00

Semi dried tomatoes, sliced mushroom, roast pumpkin and baby spinach in a creamy sauce.



CHARGRILL

All steaks are cooked to your liking.
Served with chips, salad, and your choice of sauce.

300G Black Angus Sirloin Steak [GF] \$38.00

Riverina certified Black Angus MB 2+, 120 days grain fed, consistent flavour and tenderness.

300G Rib Fillet [GF] \$38.00

Beef City Platinum, 100 days grain fed, tender beef with rich flavour.

180G Eye Fillet [GF] \$38.00

Diamantina Grass fed, balance of tenderness and flavour.

300G Wagyu Rump [GF] \$35.00

Sanchoku Wagyu, 350 days grain fed, MB4-5. Sourced from the finest Japanese Wagyu heritage, outstanding tenderness, superior marbling and fabulous flavour.

Steak Toppers

Creamy Garlic Prawns

Lemon Pepper Calamari

Beer Battered Onion Rings

Sauces

Mushroom

Green Peppercorn

Garlic Cream

Gravy

Diane

Hollandaise



BURGERS

All burgers are served with chips

Grilled Chicken Burger \$24.00

Marinated fried chicken, maple bacon, pineapple, onion rings, tomato, crisp lettuce, baby cucumber pickle, and chipotle mayo served on brioche bun.

Classic Veggie Burger \$24.00

Veggie patty, caramelised onions, halloumi, jalapeno, lettuce, tomato, zesty lemon and herb sauce, baby cucumber pickles, and beetroot served on a brioche bun.

Beef Burger \$24.00

Flamed-grilled beef patty with melted cheese, maple bacon, pineapple, onion rings, tomato, crisp lettuce, and baby cucumber pickle served on a brioche bun with our signature sauce.

SIDES

Rice \$3.00

Chips with Aioli \$9.50

Potato Mash (Garlic, Cream) \$6.00

Side Salad \$7.50

Side Vegetables \$8.00

Broccoli with Garlic & Herb Butter and Toasted Almonds \$7.00

Beer Battered Onion Rings with Chipotle Mayo \$9.50

Side Gravy/Sauce \$1.50

- Mushroom
- Green Peppercorn
- Garlic Cream
- Gravy
- Diane
- Hollandaise



KIDS MENU

Chicken Nuggets and Chips (6 pcs) \$12.00

Kids Fish and Chips (1 pcs) \$12.00

Loaded Hot Dog \$12.00

Sausage with cheese and tomato sauce

DESSERT

Baileys Creme Brulee [GF] \$16.00

Irish cream infused custard with a caramelized top, served with sliced banana.

Tiramisu \$14.00

Traditional recipe with coffee & Nocello soaked biscuits layered with mascarpone and sweet cream.

Sticky Fig Pudding \$16.00

Warm and delicious served with vanilla ice cream & hazelnut syrup.

Vanilla Panna Cotta [GF] \$15.00

A light creamy classic Italian dessert served with a strawberry and pistachio salsa.





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