



MENU & WINE LIST

FRESH SALADS

Green Salad

Fresh mixed lettuce leaves blended with fresh tomatoes, cucumbers, capsicums, Spanish onions and a tarragon vinaigrette \$12.50

Avocado Caesar Salad

Fresh avocado, cos lettuce, crispy bacon pieces, anchovies, shaved parmesan & croutons blended in our chef's classic Caesar salad dressing..... \$15.50

Chicken Caesar Salad \$19.50

Lamb and Tropical Mango Salad

Succulent strips of spiced BBQ'd lamb, tossed with mixed fresh lettuce greens, capsicum, avocado and zesty tropical mango dressing \$19.50

Greek Salad

Lettuce greens, fresh cucumber, tomato, onion, olives, feta cheese, fresh herbs and topped with a balsamic vinaigrette..... \$16.50

Fresh Prawn and Avocado Salad

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

DAILY SPECIALS

Check with your wait staff for our daily specials and seasonal selections menu. These vary from steaks to seafood and our wine of the week specials.

ENTREES - LIGHT MEALS

Salt & Pepper Calamari

Lemon peppered calamari, pan fried served with a fresh green salad & a tropical lemon lime dipping sauce
Main\$32.50 Entrée \$19.50

Fresh Oysters

Kilpatrick: oven grilled with bacon pieces & a rich Worcestershire sauce

Mornay: topped with selected cheese & grilled

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

Dozen (12).....\$39.50 Half Dozen (6)..... \$22.50

Fresh King Prawn Cocktail

Fresh ocean prawns on a bed of fresh lettuce with a lime and spicy cocktail sauce \$24.50

Honey Chilli Prawns

Ocean prawns tossed in honey & fresh chilli, then pan seared & served with jasmine and wild rice
Main\$32.50 Entrée \$24.50

Peppered Garlic Prawns

Ocean prawns in a rich garlic and lightly peppered cream sauce on a bed of steamed rice
Main\$32.50 Entrée \$24.50

Thai Chicken Curry

Tender chicken breast pieces sautéed with onion, garlic & ginger in a mild curry sauce served with steamed jasmine rice
Main\$32.50 Entrée \$24.50

The Captains Seafood Sampler.....(entrée platter for 2)

A selection of fresh mornay & natural oysters, fresh & BBQ'd ocean prawns, lemon peppered calamari, and grilled barramundi pieces with a fresh salad garnish..... \$49.50

SIDES & BREADS

Bread rolls (4) \$4.50

Herb or garlic bread selection \$7.50

Potato chips or wedges..... \$7.50

Creamy potato & chive mash..... \$8.50

Oven Roasted Chat Potatoes \$8.50

Steamed or stir-fry vegetables \$8.50

Sautéed mushrooms \$8.50

MAINS

South Steyne's - Beef & Mushroom Bake

Oven-baked beef marinated with lightly peppered mushrooms and herbs topped with filo pastry, served golden brown with peas and a creamy potato & chive mash \$27.50

Pepper Steak

Grain fed sirloin steak (250gm) topped with a rich peppercorn sauce, on herb dusted roasted potatoes served with a fresh green garnish..... \$36.50

Steak Dianne

BBQ'd prime sirloin steak (250gm) with a Dianne sauce, served to your liking on a bed of oven roasted potatoes with a fresh greens garnish \$36.50

The Boston Chop - Rib Eye Steak & Ocean King Prawns *A favourite onboard the ship*

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

Fillet Mignon

Prime beef fillet (200gm), wrapped in bacon, char grilled served with wild mushroom sauce, with potato gratin..... \$39.50

Reef & Beef

Prime fillet steak (200gm), topped with BBQ'd prawns, served with a béarnaise sauce, fresh greens on roasted chat potatoes..... \$42.50

Kangaroo Fillet

Kangaroo fillet, char-grilled, topped with bush spices served with a creamy pepper and potato mash and sweet chilli plum jus (served medium) \$36.50

Rack of Roasted Lamb

Oven baked rack of lamb, marinated with fresh oregano, thyme, rosemary garlic and olive oil, and served with baked potatoes, 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..... \$32.50

THE SUNDOWNER BBQ (Meat selection platter for two)

The meat lovers selection – BBQ'd Lamb, prime sirloin steak cut, topped with caramelised onion kangaroo fillet marinated with bush spices, and chicken breast served with oven roasted potatoes and a mushroom sauce..... \$79.50

SEAFOOD

LOBSTER MORNAY

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

WHOLE LOBSTER (600gm)\$69.50 HALF LOBSTER..... \$39.50

FRESH SEAFOOD PLATTER

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

Seafood platter for two guests..... \$139.50 Seafood platter for one..... \$69.50

Classic Fish & Chips - fresh 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 Ginger Snapper

Fresh Snapper fillets, pan seared, topped with a spicy ginger crust, served with steamed fresh greens and jasmine rice \$34.50

Barramundi "Macadamia"

Australia's favourite fish - barramundi fillet oven baked & topped with roasted macadamia nuts served with wild rice and a white wine sauce \$38.50

VEGETARIAN

Fresh Vegetable pasta

A selection of the vegetables, roasted with garlic, olive oil and herbs, served in a light tomato and basil sauce with penne pasta and fresh parmesan..... \$19.50

Fresh Mushroom and Vegetable Risotto

Risotto with fresh mushrooms sautéed with roma tomatoes, roasted vegetables, Arborio rice, sage & rosemary, and topped with parmesan cheese \$24.50

CHILDREN'S MENU

Shipmates "Fish & Chips"

Fish pieces dipped in a light batter served golden brown with chips & salad \$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 Nuggets & Chips

Crumbed chicken fillet nuggets with chunky chips and tomato sauce..... \$14.50

Children's Desserts

Creamy Vanilla ice cream topped with rainbow sprinkles..... \$6.50

DESSERTS

Fresh Fruit Salad

Fresh seasonal fruits selection topped with a vanilla ice cream..... \$14.50

Fresh Strawberries

Fresh strawberries garnished with fresh mint and topped with ice cream & fresh cream..... \$16.50

The "Kit Kat"

A duo of honeycomb and vanilla ice cream with a rich chocolate sauce and topped with Kit Kat wafers..... \$14.50

Mississippi Double Chocolate 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 \$14.50

The Peppermint Twist

Choc chip, peppermint & vanilla ice cream, topped with mint, strawberry and a rich choc mint topping \$14.50

Blue Mountain Apple Crumble

Oven baked apple crumble served warm with vanilla crème anglaise..... \$14.50

Lemon 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 one..... \$19.50 For two..... \$26.50

COFFEES

Cappuccino * Long or Short Black * Café Latte * Hot Chocolate * Flat White \$4.50

TEAS

English Breakfast * Earl Grey * Peppermint \$4.50

HOT CHOCOLATE \$4.50

LIQUEUR COFFEES..... \$12.50

PIANO PLAYERS WANTED

...to tickle the ivories and enjoy themselves onboard the South Steyne Showboat.

Play any five songs of your choice on the Ship's piano after 6pm nightly and we will give you a free bottle of wine to enjoy with dinner*

Ask your wait staff for details.

*performers must be over 18 year of age and the wine must be consumed onboard the vessel.



WINE LIST

WHITE WINES

Semillion

Audrey Wilkinson Hunter Valley (NSW)	\$36.50	\$9.50
Mount Pleasant "Elizabeth" (NSW)	\$39.50	\$9.50
Tyrrell's Vat 1 Hunter Valley (NSW)	\$99.50	

Chardonnays

Drayton's Hunter Valley Chardonnay	\$36.50	\$9.50
Brown Brothers King Valley Chardonnay	\$39.50	\$9.50
Sandalford Margaret River (WA)	\$49.50	
Tyrrell's Vat 47 Hunter Valley	\$79.50	

Rieslings (fruity style)

Wolf Blass Traminer Riesling	\$36.50	\$9.50
Pewsey Vale Barossa Valley (SA)	\$42.50	\$9.50

Pinot Gris/Grigio

Kim Crawford Pinot Gris (NZ)	\$42.50	\$9.50
Ninth Island Pinto Grigio (Tas)	\$49.50	\$12.50

Sauvignon Blanc

Brokenwood Cricket Pitch SSB (NSW)	\$39.50	\$9.50
Matau Valley Marlborough (NZ)	\$45.00	\$12.50
Bridgewater Mill (SA)	\$49.50	

Verdelho

Tullochs Hunter Valley (NSW)	\$39.50	\$9.50
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Rose

Annie's Lane	\$39.50	\$12.50
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RED WINES

Shiraz

Audrey Wilkinson Hunter Valley Shiraz (NSW)	\$36.50	\$9.50
McWilliams Phillip Shiraz (NSW)	\$39.50	\$9.50
Tyrrell's Hunter Valley Brokenback (NSW)	\$49.50	
Wynns Coonawarra Shiraz (SA)	\$49.50	\$12.50
Penfolds Bin 389 Shiraz Cab (SA)	\$99.50	
Maurice O'Shea Shiraz – McWilliams	\$99.50	

Cabernet Sauvignon

Draytons Hunter Valley	\$36.50	\$9.50
Brown Brother King Valley (Vic)	\$39.50	\$9.50
Thomas Hyland Coonawarra (SA)	\$45.00	\$12.50
Rosemount Show Reserve	\$49.50	
Penfolds Bin 407 (SA)	\$69.50	

Cabernet/Merlot/Shiraz

Tyrrell's Hunter Valley Old Winery Cab Merlot	\$39.50	
Brokenwood Hunter Valley Cricket Pitch	\$42.50	\$9.50
McWilliams Mt Pleasant Hunter Valley Merlot	\$42.50	
Rouge Homme Cabernet Merlot (SA)	\$49.50	

Pinot Noir

St Clair Marlborough (NZ)	\$49.50	
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BYO Wine (Restaurant Only)

BYO wines attract a corkage fee of \$12.50 per bottle

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

SPARKLING WINES & CHAMPAGNE

	Bottle	Glass
Hardy's Collection Sparkling	\$29.50	\$8.50
Lindeman's Reserve Pinot Noir	\$39.50	\$9.50
Brown Brothers Pinot Noir (Vic)	\$39.50	
Tyrrell's Hunter Valley Pinot Noir Chardonnay	\$49.50	
Peter Rumball Sparkling Merlot (SA)	\$39.50	
Verve Cliquot Champagne (France)	\$125.00	

PORTS BY THE GLASS

Brown Brothers	\$7.50
Seppelts Para Liqueur	\$12.50
Penfolds Grandfather	\$20.00

COOLERS AND CIDERS

Lemon Ruskies	\$9.50
Midori Splice	\$9.50
Bacardi Breezers	\$9.50
Strongbow Cider	\$7.50

PREMIUM SPIRITS & LIQUEURS

Premium Brands	\$8.50
Liqueurs: Glen Fiddich, Chivas, Cointreau	\$9.50

NON ALCOHOLIC WINE

Sparkling, Still	\$24.50
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BEERS

Light Beers

Hahn Premium Light	\$5.95
Boags Premium Light	\$5.95

Local Beers

Victoria Bitter	\$6.95
Toohey's New	\$6.95
Toohey's Old (Dark Beer)	\$6.95

The King Brown Beer

Resches Pilsner 750ml Big Beer	\$11.95
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(Immortalised by Rod Middleton in the hit TV series "Oil Man")

Premium Beers

Crown Lager	\$7.50
Cascade Premium	\$7.50
Boags Premium	\$7.50
Toohey's Dry	\$7.50
Blue Tongue	\$7.50

Imported Beer

Corona, Heineken, Guinness Stout or Stella Artois	\$7.95
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SOFT DRINKS

Lemonade, Lemon Squash, Coke, Diet Coke	\$4.95	Jug	\$11.50
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WATER

Still Water – Bottle	\$4.50
Sparkling water (250ml)	\$4.95
Sparkling water (500ml)	\$7.50

FRUIT JUICE

Orange, Apple, Pineapple, Tomato	\$4.95	Jug	\$11.50
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SOUTH STEYNE GIFT SHOP MEMORABILIA

South Steyne Ships Baseball Caps.....	\$15.00	Ferries of Sydney Harbour print.....	\$10.00
South Steyne Polo T Shirts.....	\$25.00	South Steyne prints	\$10.00
South Steyne aprons	\$15.00	South Steyne Coffee Mugs	\$20.00

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

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

Close to the CBD and right in the heart of Cockle Bay Darling Harbour.

In addition to the ships restaurant, there are four banquet rooms onboard 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 weights 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 places 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 it's 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 it's 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.