

FRESH SALADS

Garden Salad

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

Caesar Salads...choose from either...

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

Chicken Caesar Salad \$22.50

BBQ'd 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

Asian Chicken Salad

Roasted Chicken slices, toasted Cashews, mixed fresh greens with a sesame dressing & topped with crispy fried noodles \$22.50

Fresh King 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

ENTREES - LIGHT MEALS

Salt & Pepper Calamari

Lemon peppered calamari In a light tempura batter pan fried, served with a fresh green salad & a tropical lemon lime dipping sauce

Main\$29.50 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

Honey Chilli Prawns

Ocean prawns tossed in honey & fresh chilli, then pan seared & served with jasmine and steamed rice

Main\$36.50 Entrée \$24.50

Peppered Garlic Prawns

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

Main\$36.50 Entrée \$24.50

Thai Beef Stirfry

BBQ'd Beef strips with roasted cashew nuts fresh capsicum, onion, ginger and a chilli jam served with steamed rice

Main\$29.50 Entrée \$24.50

The Seafood Sampler Platter for 2...try a little bit of each

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

Baked Sourdough rolls (2) \$6.50

Herb & cheese bread or toasted garlic bread selection..... \$7.50

Steamed Rice \$6.50

Potato chips \$8.50

Potato Wedges with dipping sauce & sour cream..... \$9.50

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

Steamed or stir-fry vegetables \$9.50

Sautéed mushrooms \$9.50

OUR DAILY \$24.50 SPECIALS

Check with your wait staff for today's specials and seasonal selections menu. These vary daily from great steaks to seafood dishes and our chefs specials.

Restaurant Weekend Surcharge

On Sunday's & Public Holidays - add \$3.50 per adult person surcharge

MAINS

Lamb Napoleon

Oven baked Lamb topped with a French mustard and garlic crust, rested on roasted potatoes & served with fresh greens and a mint jus \$29.50

Sirloin Steak

BBQ'd grain fed Sirloin Steak (250gm) cooked to your liking & served with either golden chips or potato mash..... \$36.50

Choice of sauces - Pepper

Béarnaise

Garlic or a wild Mushroom sauce

The Boston Chop - Rib Eye Steak & 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 \$39.50

Reef & Beef

Prime fillet steak (200gm), topped with BBQ'd prawns, served with a béarnaise sauce, fresh greens on roasted chat potatoes..... \$39.50

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

Chicken Supreme

Tender oven-baked chicken breast, served on a creamy potato & fresh chives mash with fresh greens and a creamy white wine sauce..... \$34.50

THE SUNDOWNER BBQ MEAT PLATTER (for two)

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

OUR DAILY \$24.50 SPECIALS

Check with your wait staff for today's specials and seasonal selections menu. These vary daily from great steaks to seafood dishes and our chefs specials.

SEAFOOD

Classic Fish & Chips - 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 Fresh Tasmanian Salmon fillet topped with a lemon lime hollandaise sauce served with a lightly peppered potato and chive mash and fresh seasonal greens \$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 \$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) \$69.50 HALF LOBSTER \$39.50

FRESH SEAFOOD PLATTER

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 and a green leaf salad.

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

Restaurant Weekend Surcharge

On Sunday's & Public Holidays - add \$3.50 per adult person surcharge

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 pasta and fresh parmesan..... \$19.50

Fresh Vegetarian Special of the Day

Check with your wait staff for our Daily Special

CHILDREN'S MENU

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

Shipmates "Fish & Chips"

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

Calamari twirls with fresh garden salad

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

Captain Kid's...Chicken & Chips

Crumbed chicken fillet with chunky chips and tomato sauce

Children's Desserts

Creamy Vanilla ice cream topped with rainbow sprinkles

DESSERTS

Fresh Strawberries

Fresh strawberries garnished with fresh mint and topped with ice cream & fresh cream..... \$16.50
(Also available fresh Strawberries tossed in Cointreau Liqueur & brown sugar "*The Valentino*".....\$18.50)

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..... \$14.50

Double Chocolate Mississippi Mud Cake

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

Butterscotch Sticky Date Pudding

Served warm with a rich butterscotch sauce and double cream

The Peppermint Twist...Rock & Roll is here to stay

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

Blue Mountain Apple Crumble...

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

Lemon Lime Citrus Tart

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

Cheese Plate

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

For two\$26.50 For one \$19.50

COFFEES

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

TEAS

English Breakfast * Earl Grey * Peppermint

HOT CHOCOLATE

..... \$4.50

LIQUEUR COFFEES...choose from...

Irish Whisky -Tia Maria - Baileys - Kahula or Frangelico

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

	Bottle	Glass
Chardonnays		
Cockfighters Ghost Hunter Chardonnay	\$36.50	\$9.50
Brown Brothers King Valley Chardonnay	\$39.50	\$12.50
Sandalford Margaret River Chardonnay (WA)	\$45.50	
Semillon		
Audrey Wilkinson Hunter Valley (NSW)	\$39.50	\$12.50
Mount Pleasant "Elizabeth" (NSW)	\$39.50	\$12.50
Tyrrell's Vat 1 Hunter Valley (NSW)	\$99.50	
Sauvignon Blanc		
Brokenwood Cricket Pitch SSB (NSW)	\$39.50	\$12.50
Oyster Bay - New Zealand Sauvignon Blanc	\$39.50	\$12.50
Bridgewater Mill (SA)	\$39.50	
Alkoomi Franklin River Sauvignon Blanc	\$45.00	
Mt Riley New Zealand Marlborough	\$45.50	
Rieslings (fruity style)		
Wolf Blass Traminer Riesling	\$36.50	\$9.50
Pewsey Vale Barossa Valley (SA)	\$45.50	
Pinot Gris - Pinot Grigio		
Kim Crawford Pinot Gris (NZ)	\$42.50	\$12.50
Ninth Island Pinto Grigio (Tas)	\$49.50	\$16.50
Verdelho		
Tullochs Hunter Valley (NSW)	\$39.50	\$12.50
Rose		
Annie's Lane	\$39.50	\$12.50

RED WINES

	Bottle	Glass
Shiraz		
Audrey Wilkinson Hunter Valley Shiraz (NSW)	\$39.50	\$12.50
Tyrrell's Brokenback Shiraz (NSW)	\$39.50	
Thomas Hyland Coonawarra (SA)	\$45.50	\$12.50
Wynns Coonawarra Shiraz (SA)	\$45.50	\$12.50
Penfolds Bin 389 Shiraz Cab (SA)	\$99.50	
Cabernet Sauvignon		
Brown Brother King Valley (Vic)	\$39.50	\$12.50
Peppertree - Wrattontully - Coonawarra (SA)	\$39.50	\$12.50
Angoves Shield Cabernet Sauvignon (SA)	\$45.50	
Penfolds Bin 407 (SA)	\$89.50	
Cabernet/Merlot/Shiraz		
Tyrrell's Old Winery Cab Merlot	\$39.50	\$9.50
Brokenwood Hunter Valley Cricket Pitch	\$45.50	\$12.50
Cockfighters Ghost Merlot - Orange NSW	\$39.50	
Rouge Homme Cabernet Merlot (SA)	\$49.50	
Pinot Noir		
St Clair Marlborough (NZ)	\$49.50	

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
Seaview Sparkling	\$29.50	\$9.50
Lindeman's Reserve Pinot Noir	\$39.50	\$12.50
Tyrrell's Hunter Valley Pinot Noir Chardonnay	\$49.50	
Jansz Premium Cuvee - Tasmania	\$59.50	
Peter Rumball Sparkling Merlot (SA)	\$39.50	
Moet & Chandon (France)	\$125.00	
Verve Cliquot Champagne (France)	\$145.00	

PORTS BY THE GLASS

Brown Brothers	\$8.50
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	\$8.50

PREMIUM SPIRITS & LIQUEURS

Premium Brands	\$ 8.50
Liqueurs: - Glen Fiddich, Chivas, Cointreu	\$10.50

BEERS

Light Beers

Hahn Premium Light	\$6.50
Boags Premium Light - A taste of Tassie	\$6.50

Local Beers

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

The "King Brown" Beer

Resches Pilsner 750ml "Big Beer"	\$12.95
<i>The last remaining Resches iconic Big Beer produced in Australia</i>	

Premium Beers

Crown Lager	\$7.95
Boags Premium Lager	\$7.95
Blue Tongue	\$7.95

Imported Beer

Corona	\$8.95
Heineken	\$8.95

Soft Drinks

	Glass	Jug
Lemonade, Lemon Squash, Coke, Diet Coke	\$4.95	\$12.50

Bottled Water - Still & Sparkling

Still Water - Bottle	\$4.50
Sparkling water (250ml)	\$4.95
Sparkling water (500ml)	\$8.50

Fruit Juice

	Glass	Jug
Orange, Apple, Pineapple, Tomato	\$4.95	\$12.50

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.



Menu & Wine List