

# **BREAKFAST**



***Serve of Toast*** - Two Slices of Bread with Conserves 3.99

Turkish Toast 4.49

Wholemeal Bread 3.99

Gluten Free Bread 5.99

***Raisin Toast*** - Two Slices of Raisin Toast with Conserves 4.99

***Stack of Pancakes*** - with Maple Syrup and Ice Cream 10.99

Add Fresh Strawberries 2.99

Add Banana 2.99

***Eggs Benny*** - Baby Spinach, Poached Eggs and Hollandaise Sauce served on Turkish Toast 15.99

Add Mushrooms 2.99

Add Bacon 3.99

Add Ham 1.49

***Eggs Anyway*** - Poached, Scrambled or Fried with Toast 9.99

***Big Brekky*** - Two Eggs, Bacon, Sausage, Mushrooms, Baked Beans and Hash Brown served with Toast 21.99

***Bacon Stack*** - Two Fried Eggs, Bacon and Spinach topped with Tomato Relish on Turkish Bread 17.49

***Omelette*** - Choose 3 Options to Create Your Own - Spinach, Mushroom, Bacon, Ham, Tomato, Onion, Mozzarella Cheese or Fetta \$16.99

***Kids Pancakes*** - Half serve Pancakes served with Maple Syrup and Ice Cream 5.99

***Kiddies Breakfast*** - Bacon, One Fried Egg, Toast and Hash Brown 9.99

## **EXTRAS**

Turkish Bread upgrade 1.29

Maple Syrup, Egg, Spinach, Hollandaise or Gluten Free Bread (upgrade) 1.99

Baked Beans, Tomato, Hash Brown (2), Mushroom or Sausage (2) 2.99

Bacon 3.99

**AVAILABLE 9AM UNTIL 11.30AM**

**MOST MEALS CAN BE MADE TO TAKEAWAY**

# LUNCH



*Garlic Bread* 6.49

*Cheesy Garlic Bread* 7.99

*Chicken Wings* - Chicken Wings coated in a Sticky BBQ Glaze served with Chips 18.99

*Bowl of Chips* - Bowl of Chips served with Tomato Sauce and Aioli 7.99

*Wedges* - Bowl of Wedges with Sour Cream and Chilli Sauce 9.99

*Thai Chicken Salad* - Warm Chicken and Rice Noodles with Mint and Coriander, crushed Peanuts finished with Chilli and Lime Dressing 25.99

*Honey Stung* - Warm Caramelised Chicken in Honey and Sweet Chilli, with Mixed Lettuce Leaves, Soy Mayonnaise and Crispy Noodles 20.99

*Steel Tree Hamburger* - House Made Beef Pattie, Lettuce, Aioli, Cheese and Tomato Chutney served in a Toasted Bun with Chips 19.49

Add Egg 1.99

Add Bacon 2.49

*Grilled Chicken Burger* - Grilled Chicken Breast with Fresh Slaw and Sriracha Aioli on a Black Brioche Bun served with Chips 18.49

Add Cheese 1.49

Add Bacon 2.49

Add Egg 1.99

*Pork Bites* - Hickory BBQ Glazed Pork Belly Bites with Slaw and Chips 18.99

*Chicken Parmy* - Golden Chicken Schnitzel with Napolitano Sauce and Melted Mozzarella Cheese served with Garden Salad and Chips 24.99

Add Pineapple .99

Add Ham 1.49

*The Chefs Catch* - Traditionally Battered or Grilled Fish seasoned with Lemon Pepper with Chips, Fresh Garden Salad and Tartare Sauce 23.99

**MOST MEALS AVAILABLE GLUTEN FREE ON REQUEST**

# GOURMET PIZZA FOR ONE



*Three Meats* - Bacon, Chorizo, Ham, Spanish Onion, Mozzarella Cheese on a BBQ Sauce Base 25.49

*Steel Tree Supreme* - Chorizo, Ham, Capsicum, Olives, Mushroom, Red Onion and Mozzarella Cheese on a Tomato Sauce Base 25.99

*Sweet Chilli Chicken* - Tender Chicken Breast, Spanish Onion and Mozzarella Cheese on a Sweet Chilli Sauce Base, finished with Aioli and Coriander 23.49

*BBQ Chicken and Bacon* - Tender Chicken Breast, Bacon and Mozzarella Cheese on a BBQ sauce Base 24.49

*Hawaiian Pizza* - Classic Ham, Pineapple and Mozzarella Cheese on a Tomato Sauce Base 21.99

*Margherita* - Melted Mozzarella Cheese on a Tomato Base 19.99

*Extra Toppings \$2* - Pineapple, Mushroom, Onion, Cheese, Sauce, Ham or Olives

*Extra Toppings \$5* – Chicken, Bacon or Chorizo

# FOR ALL THE VEGETARIANS

*Veggie Curry* - Mixed Vegetables cooked in a Thai Green Sauce served with Jasmine Rice, finished with Bean Shoots and Coriander 24.99

*Veggie Pizza* - Olives, Mushrooms, Red Onion, Capsicum, Pumpkin and Mozzarella Cheese on a Tomato Base, finished with Spinach and Crumbled Fetta 24.99

*Veggie Pasta* - Roast Pumpkin, Red Onion, Spinach and Pine nuts tossed through Fettuccini in a Creamy Garlic Sauce finished with Parmesan 25.99

*Veggie Stir-fry* - Mixed Vegetables tossed with Hokkien Noodles in a Sweet Chilli Soy Glaze topped with Bean Shoots and Crispy Noodles 25.99

# ENTREES



*Garlic Bread* - 6.49

*Cheesy Garlic Bread* - 7.99

*Flat Bread* - Warmed Flat Bread with Balsamic and Olive Oil 5.99

*Soup* - Soup of the Day (ask waitress for today's selection) with Warmed Turkish Bread 10.99

*Turkish & Dips* – Basil Pesto, Capsicum Dip and Balsamic and Olive Oil with Warm Turkish Bread 15.99

Add Chorizo            4.49                    Add Bread   4.99

Add Fetta                4.49                    Add Olives   2.99

*Salt & Pepper Calamari* - Tender Pieces of Seasoned Squid with Aioli Dipping Sauce 15.99

*Mac and Cheese Balls* - Mac and Cheese Balls (4) served with Garlic Aioli 15.99

*Pork & Chorizo* - Roast Pork Belly, Grilled Chorizo with Apple Cider Puree 17.99

*Sticky BBQ Chicken Wings* - Chicken Wings coated in a Sticky BBQ Glaze 15.99

***MOST MEALS AVAILABLE GLUTEN FREE ON REQUEST***

# **MAINS**



***Pork Belly*** - Roasted Pork Belly with Mashed Potato, Broccolini, Apple Cider Puree finished with Red Wine Jus 34.99

***Garlic Prawns*** - Tiger Prawns cooked in Creamy Garlic Sauce with Wilted Bok Choy and Steamed Jasmine Rice 29.99

***Thai Green Curry*** - Tender pieces of Chicken Breast cooked in an authentic Thai Green Curry Sauce with Steamed Jasmine Rice finished with Bean Shoots and fresh Coriander 29.99

***Barramundi*** - Crispy Skinned Barramundi served with Warmed Potato Salad, Spicy Mango Salsa topped with Rocket and Sweet Potato Crisps 35.99

***Reef on Reef*** - Grilled Fish Seasoned with Lemon Pepper and topped with Tiger Prawns in Creamy Garlic Sauce, served with Crisp Garden Salad and Beer Battered Chips 32.99

***Scotch Fillet*** - Thick Cut Scotch Fillet Steak cooked to your liking, served with Crisp Garden Salad and Beer Battered Chips and your choice of Pepper, Creamy Mushroom, Red Wine Jus, Garlic or Béarnaise Sauce 34.99

Add Creamy Garlic Prawns 9.99

***Chicken Breast*** - Crispy Skinned Chicken Breast served with Bacon and Herb Lyonnaise Potatoes and Broccolini finished with Creamy Mushroom Sauce 33.99

***Chicken Carbonara*** - Chicken, Onion and Bacon tossed through Fettuccini in a Creamy Sauce finished with Parmesan 29.99

***Beef Cheek*** - Slow cooked Beef Cheek served with Garlic and Thyme infused Mash, Broccolini and Rich Braising Jus 33.49

## ***ADD ONS***

Sauce 1.99

Steamed Rice 2.99

Side Steamed Garden Vegetables 4.29

Side Crisp Garden Salad 4.29

Side Creamy Potato Mash 4.29

Side of Chips 4.29

Exchange Chips and Salad for Veg and Mash 3.49

# **DESSERTS**



Most Important Part of Dinner!

*Choc Mudcake* - Warm Chocolate Mudcake with a Rich Chocolate Sauce and Vanilla Ice Cream 10.99

*Espresso Brulee* – Yahava Espresso Infused Crème Brulee served with Choc Coated Savioardi Biscuits 11.99

*Apple Crumble* - Stewed Granny Smith Apples topped with Toasted Crumble served with Vanilla Ice Cream 10.99

*Sticky Date* - Sticky Date Pudding served with Vanilla Ice Cream 11.99

*Steel Tree Sundae* - Vanilla Ice Cream with Whipped Cream and Crushed Nuts. Choose from these toppings: Chocolate, Strawberry, Banana, Caramel and Spearmint 8.99

*Dessert of the Day* - Please ask the Wait Staff for our Delicious Homemade Dessert of the Day 11.99

Jug of Custard - 2.49

Extra Scoop of Ice cream - 1.49

Extra Cream - 1.49

**Most Meals are available Gluten Free on request.**

**We are happy to accommodate the dietary needs of all our customers.**

**Please don't hesitate to ask one of our friendly wait staff for assistance.**



# MENU

## THE STEEL TREE STORY

*Steel Tree @ Settlers opened back in 2006 and the name was taken from the Steel Tree sculpture that is situated on the corner of Tranby and Brennan Drive in The Settlers Hill Estate. It symbolises the history of Rockingham and the fine Tuart Trees that once grew in the area.*

*The developing company Stockland, together with the City Of Rockingham created the steel structure as a reminder of the past and ongoing future.*

*Over the last nine years, Steel Tree has been a part of the Baldivis Community and has employed many locals, including Tranby College students who have worked for us and still currently do. The Head Chef, Zac was from Tranby College and joined Steel Tree in 2007 as a kitchen hand and has worked his way up to become our current Head Chef. He was trained and learnt from some amazing Chef's over his time and with the help of the kitchen team he has put together the meals you will enjoy today.*

*We hope that you enjoy your experience with us today and if anything is not right, we ask that you please pass on any concerns to one of our experienced staff members who will endeavour to assist in any way possible.*

*So thank you for supporting us as a small business in your local community. We look forward to continuing our hospitality and service to you in the coming years.*

*Charlotte & The Steel Tree Team*