

BREAKFAST MENU

Breakfast from 10 – 12 noon Sat – Sun
Full menu also available from 10am Sat – Sun

TOAST & JAMS

Toasted sourdough, white or multigrain bread served with jams & butter
4.50

TOASTED PEAR & RASPBERRY BREAD

Served with vanilla mascarpone & honey
6.90

GOJI BERRY MUESLI

Toasted muesli served with goji berries, banana, yoghurt & honey
9.50

FRUIT SALAD & YOGHURT

Fresh seasonal fruits with yoghurt
9.90

EGGS ON TOAST

2 poached or fried eggs on white toast
9.90

ICED DRINKS

Iced Coffee & Iced Tea
7.90 each

COFFEE & TEAS

3.50 each

English Breakfast	Japanese Lime
Earl Grey	Peppermint
Chamonmile	Green Tea

Our coffee is locally roasted, Crema D'Oro, using only the finest Central American blend of beans

BREAKFAST MENU

COUNTRY STYLE CORN & ZUCCHINI FRITTATA

Served with tomato chutney & white toast

11.90

BUTTERMILK PANCAKES

Stack of buttermilk pancakes with maple syrup, vanilla ice cream & fresh seasonal berries

13.90

BAKED EGG AND BABY SPINACH TARTLET

Served with asparagus, smoked salmon & parmesan

14.90

EGGS BENEDICT

2 poached eggs, english muffin, smoked leg ham, roasted tomato & hollandaise

14.90

or with Bacon or Smoked Salmon

16.90

MANLY GRILL MIXED GRILL

2 poached or fried eggs, lamb chop, sausage, fried potato, grilled field mushroom,
bacon, roasted tomato, baked beans & white toast

19.90

SIDES

3.50 each

2 SAUSAGES

FRIED POTATO

ROASTED TOMATO

ASPARAGUS

MUSHROOMS

SMOKED SALMON

BAKED BEANS

BACON

TOAST

HAM

Manly Grill is the newest and most exciting steakhouse to create and promote some of Australia's best quality and eating steaks sourced from some of the lushest farms in the Gippsland region of Southern Victoria.

We are extremely proud to bring you some of the best farmed and aged beef with an eating quality which will keep you coming back time and time again.

At Manly Grill we are passionate about our steaks. We only use the finest Black Angus Beef which is pasture fed, free from hormonal growth promotants and antibiotics.

Black Angus is a noble British Breed with blood lines dating back over 70 years. It has an eating quality superior to any other.

The product has a flavoursome quality with an even marbling which is aged to perfection, all of which ensures a unique eating experience.

ENJOY!

For bookings and functions please contact us:

phone: (02) 9977 0997

email: info@manlygrill.com.au

web: www.manlygrill.com.au