

OYSTERS

We endeavour to supply the best, freshest oysters from as many regions as possible.

Our oysters are served on crushed ice to retain freshness from the market to the table.

ROCK OYSTERS PACIFIC OYSTERS

please see the blackboard or ask your server for today's regional selection.
(ONE REGION PER PLATE)

ALL SERVED NATURAL WITH FRESH LEMON AND CHOICE OF
SHALLOT VINAIGRETTE
DRESSED WITH SALMON ROE AND CHAMPAGNE JELLY
CHEF'S SELECTION OF MIXED OYSTERS

Half Dozen	16.50
Dozen	30

OYSTERS KILPATRICK

Half Dozen	18
Dozen	34

CHILLED SEAFOOD PLATTER

125

**HALF TASMANIAN LOBSTER, MORETON BAY BUG, 6 NATURAL OYSTERS,
6 LARGE TIGER PRAWNS, 4 SCALLOPS IN SHELL WITH WAKAME AND SALMON CAVIAR,
SMOKED SALMON, TUNA SASHIMI AND PRAWN COCKTAIL**

Served with lemon and lime wedges, shallot oyster dressing, soy, wasabi, cocktail and tartare sauces

ENTRÉE

SEAFOOD CHOWDER

New England style creamy seafood chowder served with chargrilled bread
13.90

CRISP SOFT SHELL CRAB

Served with wakame, cherry tomatoes, iceberg lettuce & chilli/soy mayonnaise
15.90

BAKED SCALLOPS

Queensland scallops in their shell with baby spinach, sour cream and melted Gruyere cheese
15.90

PRAWN COCKTAIL

Prawns and avocado bound with homemade cocktail sauce and served classical style in a martini glass
15.90

FRIED SQUID

Dusted in rice flour and served with a Vietnamese style salad, drizzled with spicy Asian dressing
14.90

BUFFALO CHICKEN WINGS

Succulent chicken wings brushed in our bbq sauce and served with Blue cheese dressing
13.90

TASMANIAN SMOKED SALMON

Tasmanian smoked salmon finely sliced and served with sweet corn blinis, chive sour cream and salmon caviar
16.90

CAPRESE SALAD

Fresh Buffalo mozzarella, vine ripened tomato, aged balsamic, virgin olive oil and basil
17.90

PROSCUITTO PLATE

Finely sliced proscuitto, wild rocket, shaved parmesan, virgin olive oil
14.90

LIGHT MEALS

FISH AND CHIPS

Crisp beer battered Flat Head fillets, chips & tartare sauce 17.90

Beer battered John Dory fillet, chips & tartare sauce 26

STEAK SANDWICH

Black Angus steak with onions, tomato, salad leaves, bbq sauce, chips & coleslaw 17.90

GOURMET BURGERS

All our burgers are made with 100% grain fed Black Angus beef and served with crisp lettuce, tomato, onions, mayo, accompanied with chips and homemade coleslaw

CLASSIC BURGER ALL OF THE ABOVE AND TOMATO SAUCE	15.90
CHEESE BURGER TOPPED WITH VICTORIAN MAFFRA CHEDDAR CHEESE	17.90
CHEESE AND BACON BURGER WITH MAFFRA CHEDDAR CHEESE AND GRILLED BACON	18.90
CAJUN SPICED & JALAPENO AIOLI BURGER TOPPED WITH OUR BLEND OF CAJUN SPICES & HOMEMADE JALAPENO AIOLI	16.90
OZZIE BURGER WITH SLICED BEETROOT & FRIED EGG	17.90

VEGETARIAN

GRILLED VEGETABLE TOWER

Char-grilled field mushroom, eggplant, asparagus & tomatoes, dressed with goats cheese & pesto oil 22.90

CHICKPEA & PUMPKIN BURGER

Topped with tomato relish, lettuce, onion & served with side of coleslaw & chips 18.90

SALADS

CAESAR SALAD

Baby cos lettuce, bacon, sourdough croutons & shaved parmesan

PLAIN	\$14.90
SMOKED CHICKEN BREAST	\$17.90
GRILLED TIGER PRAWNS	\$24.00

SMOKED CHICKEN AND FRISEE SALAD

Flaked smoked chicken, frisee, fresh pear, seeded mustard dressing 18.90

ROCKET AND FENNEL SALAD

Wild rocket, vine ripened tomato, shaved fennel, spanish onion & balsamic dressing 13.90

GARDEN SALAD

Mixed leaves, cherry tomatoes, cucumber, red onion, homemade tomato vinaigrette 6.90/14.90

gst included, 10% surcharge on sundays & public holidays, no split bills

Address: Shop 1 30-31 South Steyne, Manly, NSW 2095 **phone:** (02) 9977 0997

email: info@manlygrill.com.au **web:** www.manlygrill.com.au

FROM THE GRILL

AGED STEAKS

Our Chef has worked closely with our suppliers to provide you with the best quality matured steaks available in the market. Please enjoy!

All our dishes from the grill are served with your choice of french fries or roasted jacket potato with chive sour cream or salad.

250 gm SIRLOIN

This premium Gippsland brand steak has been pasture fed and aged to insure superior eating quality. Served 250gm for not so hungry! 26

300 gm EYE FILLET

Succulent, tender and mild flavoured. The pasture fed eye fillet is the "Crème de la crème" of steaks 34

400 gm BLACK ANGUS T-BONE

The best T-bone you will ever eat! The perfect combination of eye fillet & sirloin with added flavour from the bone 30

450 gm BLACK ANGUS SCOTCH FILLET

Scotch fillet is tender juicy and full of flavour. Pasture fed and aged to perfection 36

450 gm JOHN DEE RUMP

One of the best producers of premium beef Australia has to offer. John Dee, yearling rump is grain fed for 150 days tender juicy and full of flavour 29

500 gm DRY AGED BLACK ANGUS PRIME RIB EYE ON THE BONE

120 day grain-fed prime rib eye. One of our signatures 46

300 gm KOBE WAGYU PORTERHOUSE

This steak is meant to impress!! 300 day grain fed striploin. This Japanese breed of beef is the finest steak available with its unique distinctive flavour, buttery texture, juiciness and flavour.

This steak has the WOW factor. Not basted 52

PORTUGUESE STYLE GRILLED PERI-PERI CHICKEN

Whole baby chicken basted Portugese style in peri-peri sauce 28

GRILLED KANGAROO FILLET

Australia's "natural wild game meat", served medium rare 28

RIBS

All ribs are slow cooked in our bbq sauce and then char-grilled. Served with french fries

Pork ribs half rack	28	Lamb ribs half rack	26	Beef ribs half rack	\$26
Pork ribs full rack	42	Lamb ribs full rack	36	Beef ribs full rack	\$38

SIDE SAUCES FOR YOUR STEAKS \$3.50

Red Wine Jus, Bearnaise, Peri-Peri, mushroom sauce, Green peppercorn sauce.

All our steaks are seasoned with Manly Grill's own unique basting

SEAFOOD

YELLOWFIN TUNA STEAK

Tasteful game fish, grilled with lemon & olive oil 26

GRILLED ATLANTIC SALMON

Grilled Atlantic salmon fillets, served with homemade bearnaise sauce & lemon 28

WHOLE BAKED BABY BARRAMUNDI

"Australia's National Fish" whole baby barramundi crusted in sea salt & oven roasted 36
(Please allow 20 minutes cooking time)

CHILLED HALF LOBSTER

Finest Tasmanian lobster served with homemade cocktail sauce. (Subject to market availability)

COMBO'S

GRILLED YELLOWFIN TUNA AND CHILLI, GARLIC PRAWNS

220 gm Yellowfin tuna served with our fresh chilli and garlic prawns 35

SURF AND TURF

300gm pasture fed tenderloin fillet, aged to perfection served with grilled Tiger prawns
lightly brushed with chilli and garlic 42

STEAK AND RIBS

Half a rack of our succulent pork ribs with a 300 gm Black Angus eye fillet 46

CHICKEN AND RIBS

Half of our roasted chicken peri-peri with half rack of succulent pork ribs 39

RIBS AND RIBS

Half a rack of our succulent pork ribs served with half a rack of our succulent lamb ribs 42

SIDES

FRENCH FRIES	6.00
CHARGRILLED FIELD MUSHROOMS	14.00
GRILLED ASPARAGUS	8.00
STEAMED BOK CHOI AND BROCCOLINI	8.00
GARDEN SALAD	6.90

KIDS' MENU

Black Angus Sirloin Steak
Battered Flathead Fish
Grilled Yellowfin Tuna Fish
BBQ Chicken Wings
Chicken Nuggets

all served with French Fries

13

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:

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