

## 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

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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