

## ENTREE

Bread for Table

### PROSCUITTO PLATE

Finely sliced Proscuitto, wild rocket, shaved parmesan, virgin oil

### PRAWN COCKTAIL

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

### CAPRESE SALAD

Fresh buffalo mozzarella, vine ripened tomato, aged balsamic, virgin oil and fresh sweet basil

## MAINS

### GRILLED YELLOWFIN TUNA AND CHILLI GARLIC PRAWNS

220 gm Yellowfin Tuna Fillet served with our fresh chilli garlic prawns

### SURF AND TURF

450 gm John Dee Rump served with grilled prawns lightly brushed with chilli and garlic served with bearnaise sauce

### RIBS AND RIBS

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

*Vegetarian option available*

## DESSERT

**Warm double chocolate Brownie w/ vanilla ice cream, raspberry & chocolate sauce**

**Jamaican Cheesecake w/ passionfruit coulis and strawberries**

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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