

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

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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