

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

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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