

MANLY GRILL

— SEAFOOD & STEAKHOUSE —

Three course entrée, main & dessert set menu

\$75pp

ENTRÉE

BBQ CHICKEN WINGS

Succulent chicken wings brushed in our BBQ sauce and served with blue cheese sauce

FRIED SQUID

Dusted in rice flour served with wakame salad and chilli soy mayonnaise

BUCKET OF PRAWNS

300g chilled Queensland prawns served with cocktail sauce and lemon

GRILLED VEGETABLE SKEWERS

Chargrilled seasonal vegetable & halloumi skewers, marinated in balsamic drizzled with chimichurri sauce

MAINS

200g EYE FILLET

*Succulent, tender and mild flavour, this grass fed eye fillet is the “crème de la crème” of steaks
Served with your choice of fries, salad or jacket potato and choice of mushroom or peppercorn sauce*

CHARGRILLED ATLANTIC SALMON

*Chargrilled Atlantic salmon fillet presented with and béarnaise sauce and lemon
Served with your choice of fries, salad or jacket potato*

PORTUGUESE STYLE GRILLED PERI-PERI CHICKEN

*Whole baby chicken covered in Peri-peri sauce, comes with garlic yoghurt sauce on the side
Served with your choice of fries, salad or jacket potato*

HALF RACK OF PORK RIBS

*A half rack of pork ribs, slow cooked in our BBQ sauce and then chargrilled
Served with your choice of fries, salad or jacket potato*

PUMPKIN & TOMATO PASTA

Spagetti with butternut pumpkin, tomato, spanish onion, wild rocket, capsicum & parmesan cheese

DESSERT

WARM CHOCOLATE BROWNIE

Served with chocolate fudge sauce and vanilla ice cream

LEMON LIME CHEESCAKE

Served with lemon curd, whipped cream & fresh raspberries

FLAMING CREME BRULEE

(Please do not extinguish and allow 30 seconds to cool)

10% GST included, no split bills. 10% surcharge on Saturdays & Sundays. 15% on Public Holidays.

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