

MANLY GRILL

— SEAFOOD & STEAKHOUSE —

GF - Gluten Free **DF** - Dairy Free **V** - Vegetarian **VG** - Vegan **O** - Option

* Contains traces/ possible cross contamination *

ENTRÉE

BREAD ROLLS (v,vg)

Freshly baked bread rolls served with butter

4.9

GARLIC BREAD (v)

Chargrilled roll brushed with garlic butter & parsley

9.9

GRILLED VEGETABLE SKEWERS (gf,df,v,vg)

Chargrilled seasonal vegetables and halloumi skewers, drizzled with balsamic vinegar and chimichurri sauce on the side

17.9

BAKED CAMEMBERT (gfo,v)

*200g Woombye camembert, baked with garlic & rosemary served with warm French baguette
add extra baguette*

34

+4

BBQ CHICKEN WINGS (gfo,dfo)

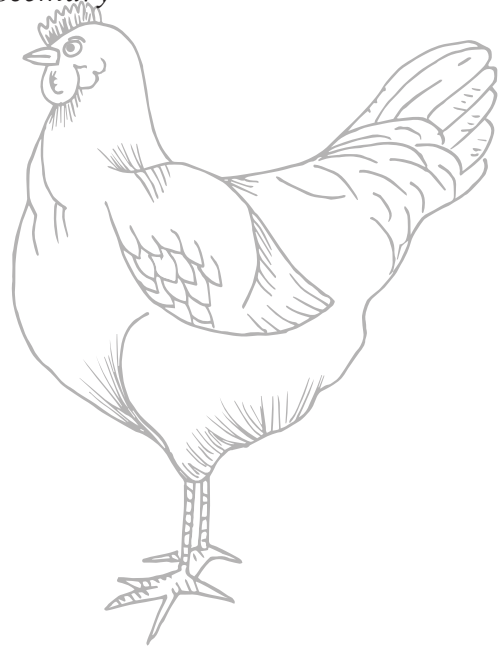
Brushed with our house-made BBQ sauce served with blue cheese sauce on the side

18.9

LOUISIANA HOT WINGS (*gf*)

Brushed with our house-made hot Louisiana sauce served with blue cheese sauce on the side

18.9



Saturdays & Sundays surcharge of 10%. Public holiday surcharge of 15%.

***Prices include GST.**



@manly.grill



manly grill | www.manlygrill.com.au

SEAFOOD ENTRÉE

PACIFIC OYSTERS (gf,df)

Natural w/ shallot vinaigrette

Kilpatrick w/ lemon (baked with bacon, tomato sauce & worcestershire sauce)

each/ 6

each/ 6.5

BUCKET OF PRAWNS (gf,df)

300g chilled Queensland prawns served with cocktail sauce and lemon

24.9

FRIED SQUID (*gf*)

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

21.9

SOFT SHELL CRAB

Crispy soft shell crab, iceberg lettuce, cherry tomatoes & wakame seaweed served with garlic and lime mayonnaise

23

BAKED SCALLOPS (gf)

Queensland scallops in their shell with baby spinach, sour cream & melted Gruyere cheese

27

SEAFOOD CHOWDER

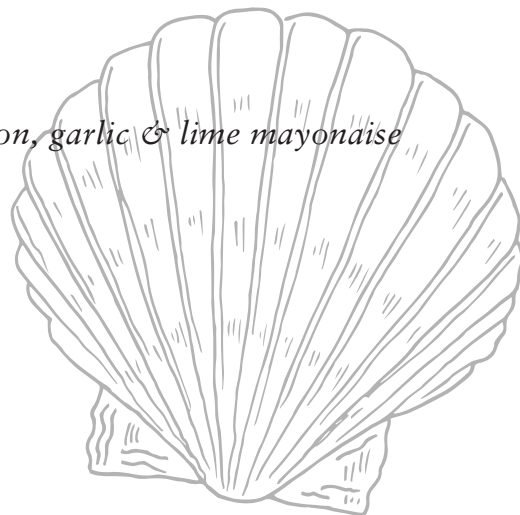
*New England style creamy seafood and bacon chowder
Served with a French baguette*

21.9

GRILLED KING PRAWNS (gf,dfo)

King Prawns in garlic lime butter served with lemon, garlic & lime mayonnaise

25.9



BURGERS & CO

All burgers are served with French fries

GOURMET CLASSIC BURGER (*vo,vgo*)

Made with grain fed Black Angus beef, dipped in our signature basting served with lettuce, tomato, onions, burger sauce and a pickle on top

24

PORTUGUESE CHICKEN BURGER (*gfo,dfo*)

Chicken breast covered with Peri-peri sauce and served with Warrnambool cheddar, lettuce, tomato, onion and a pickle on top

26.9

MUSHROOM BURGER (*v,vgo*)

Crumbed field mushroom served with truffle mayonnaise, rocket, tomato, onion, grilled halloumi and a pickle on top

25

STEAK SANDWICH (*gfo,df*)

Black Angus steak dipped in our signature basting served with onion, tomato, lettuce and BBQ sauce. Served with coleslaw on the side

27.9

ADD

Warrnambool cheddar cheese

+2.5

Warrnambool cheddar cheese and grilled bacon

+5

Our blend of Cajun spices and jalapeno aioli

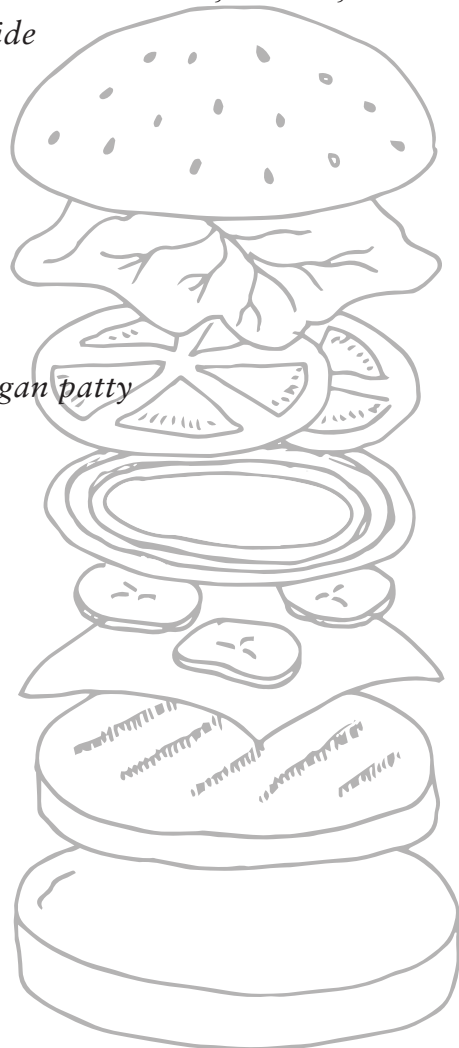
+2

Sliced beetroot and fried egg

+3

Swap your protein for a beyond meat, plant based, vegan patty

+3



SALADS & PASTAS

CAESAR SALAD (gf,vo)

Baby cos lettuce, bacon, sourdough croutons and shaved parmesan

Plain

19.9

Chargrilled chicken breast

26.9

Smoked salmon

32

Grilled banana prawns

34

GRILLED PRAWN SALAD (gf,dfo)

*Chargrilled King prawns with halloumi, asparagus, avocado, nashi pear
red quinoa & citrus dressing*

39

SMOKED SALMON SALAD (gfo,df)

*Tasmanian smoked salmon, cherry tomatoes, avocado, boiled egg, crispy chickpeas
w/ miso dressing*

32

CHICKEN & RICOTTA SALAD (gfo)

*Fresh chicken breast, ricotta cheese, butternut pumpkin, asparagus, cherry tomatoes,
spanish onion and crispy chickpeas w/ beetroot & blueberry dressing*

29

PRAWN & BLUE SWIMMER CRAB PASTA

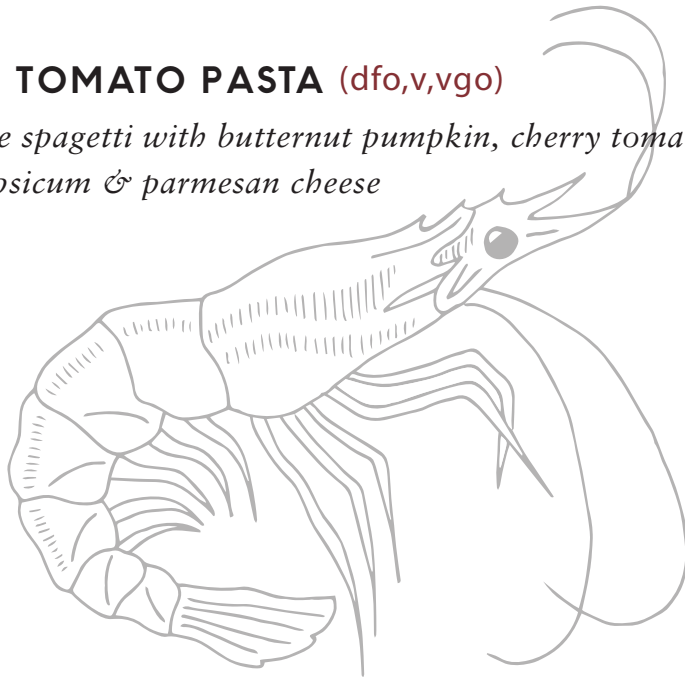
*Banana prawn & blue swimmer crab spaghetti w/ cherry tomatoes, garlic, onion,
Australian finger limes & parmesan cheese*

41

PUMPKIN & TOMATO PASTA (dfo,v,vgo)

*Mixed vegetable spaghetti with butternut pumpkin, cherry tomatoes, spanish onion,
wild rocket, capsicum & parmesan cheese*

29



FISH SELECTION

Compliment your meal with our Chilli garlic prawns (3) (gf,df) + 12

BEER BATTERED FISH & CHIPS

Flat head fillets served with French fries, lemon and tartare sauce

24.9

TASMANIAN ATLANTIC SALMON (gf,dfo)

Chargrilled Tasmanian salmon fillet served with Roast mix of potatoes, carrots, onion and cherry tomatoes w/ homemade béarnaise sauce and lemon

36

recommended medium rare to medium

QUEENSLAND BARRAMUNDI FILLET (gf,dfo)

Pan fried crispy skin barramundi from ETTY Bay, Queensland, served with Potato mash, fresh lemon and olive oil

36

WHOLE WILD CAUGHT PINK SNAPPER (gf,df)

Grilled whole pink snapper, served with Roast mix of potatoes, carrots, onion and cherry tomatoes w/ chimichurri sauce

43



MEAT & POULTRY

PORTUGUESE STYLE GRILLED PERI-PERI CHICKEN (*gf,dfo*)

Whole baby chicken covered in Peri-Peri sauce, served with French fries and garlic yoghurt sauce

38

350g DUROC PORK CUTLET (gf,dfo)

This Cowra (NSW) Duroc pork cutlet is tender & juicy, served with Potato mash and apple sauce

38

220g GRILLED KANGAROO FILLET (*gf,df*)

Australia's "natural wild game meat" cooked medium rare and served with Sweet potato chips and blue cheese sauce

35

600g BARNESLEY CHOP LAMB LOIN (gf,df)

Marinated in mixed herbs, cooked medium well and served with Roast mix of potatoes, carrots, onion and cherry tomatoes w/ chimichurri sauce

46

Please ask your server should you wish to swap your recommended side for an alternative option

STEAK SELECTION

Choose one complimentary side dish for your meal:
French fries | Baked jacket potato with chive sour cream | Garden salad
Grilled mushroom | Sweet potato fries | Chargrilled broccolini
Onion rings | Potato mash

SIDE SAUCES 4

Béarnaise | Peri-Peri | Mushroom | Green peppercorn | Blue cheese
Red wine jus | Black garlic jus | Chimichurri

Compliment your meal with our Chilli garlic prawns (3) (gf,df) + 12

GIPPSLAND EYE FILLET (gf,dfo)

Succulent, tender and mild flavoured, pasture fed eye fillet is the “crème de la crème” of steaks
Your choice of size:

200g Eye Fillet	47
300g Eye Fillet	65
recommended rare to medium rare	

250g 1000 GUINEAS SIRLOIN (gf,dfo)

Premium 150 days grain fed steak has been aged to ensure superior eating quality
recommended medium rare to medium 49

400g ANGUS T-BONE STEAK (gf,dfo)

Riverina Angus T-bone, which is grain fed for 120 days
recommended medium rare 54

400g DRY AGED EBONY ANGUS PRIME RIB EYE ON THE BONE (gf,dfo)

One of our signature steaks, grain fed for 150 days and dry aged for 35 days
recommended medium 78

250g WAGYUE CUBE ROLL (gf,dfo)

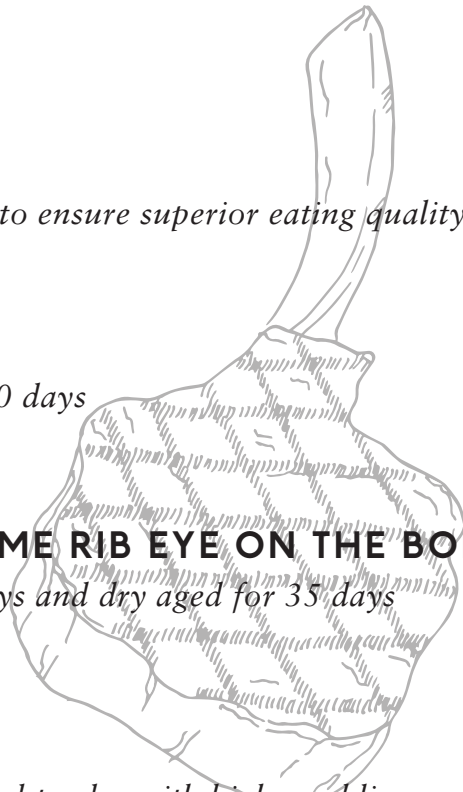
Grain fed King River Wagyu Cube Roll. Juicy and tender with high marbling score
recommended medium 78

1.2-1.9KG BLACK ANGUS TOMAHAWK (gf,dfo)

*comes with two complimentary side dishes

*Grass fed Black Angus Tomahawk, from Gippsland Victoria, aged for 28 days,
this is a serious steak and is intended to be shared,*

random weight, 1.2-1.9g, please check with you server for todays available sizes 13/100g
recommended medium - please allow 40mins cooking time for medium



RIBS

All ribs are slow cooked in our house-made BBQ sauce and chargrilled

BEEF SHORT RIBS (gfo,dfo)	PORK RIBS (gfo,dfo)	LAMB RIBS (gfo,dfo)
Half rack 44	Half rack 44	Half rack 44
Full rack 66	Full rack 66	Full rack 66

COMBOS

CROC & ROO (gf,dfo)

220g Chargrilled kangaroo fillet topped with 120g of Crocodile tail strips 46

SURF & TURF (gf,dfo)

200g Tenderloin fillet, served with Chilli and garlic prawns 59

Upgrade your steak to a 300g Eye Fillet +18

5% of proceeds from this dish are donated to Manly Surf Life Saving club

STEAK & RIBS (gfo,dfo)

200g Tender eye fillet with half rack of succulent pork, lamb or beef ribs 76

Upgrade your steak to a 300g Eye Fillet +18

RIBS & RIBS (gfo,dfo)

Choose your favourite two half racks of our succulent ribs, pork, lamb or beef 66

WINGS & RIBS (gfo,dfo)

Half a rack of succulent pork, lamb or beef ribs served with your choice of BBQ chicken wings or Louisiana hot wings 58

CHICKEN & RIBS (gfo,dfo)

Half serving of Portuguese-style grilled Peri-Peri chicken with half rack of our succulent pork, lamb or beef ribs 62

Choose one complimentary side dish for your meal:

French fries | Baked jacket potato with chive sour cream | Garden salad
Grilled mushroom | Sweet potato fries | Chargrilled broccolini
Onion rings | Potato mash

SIDE SAUCES 4

Béarnaise | Peri-Peri | Mushroom | Green peppercorn | Blue cheese
Red wine jus | Black garlic jus | Chimichurri

SIDES

French fries (*gf,df,v,vg*)

Chargrilled field mushrooms (gf,df,v,vg)

Onion rings (*df,v,vg*)

Garden salad (gf,df,v,vg)

Potato mash (gf,v)

Chargrilled broccolini (gf,df,v,vg)

Jacket potato *w/chive sour cream* (gf,dfo,v,vgo)

Sweet potato chips (*gf,df,v,vg*)

all 10

SIDE SAUCES

4

Béarnaise (gf,v) | Peri-Peri (gf,df,v,vg) | Mushroom (gf,v) | Green peppercorn (gf)

Blue cheese (gf,v) | Red wine jus (gf,df) | Black garlic jus (gf,df) | Chimichurri (gf,df,v,vg)

KIDS MENU

For children under the age of 12 years old

ALL \$15

BLACK ANGUS SIRLOIN STEAK & CHIPS (*gf,dfo*)

Served with basting on the steak

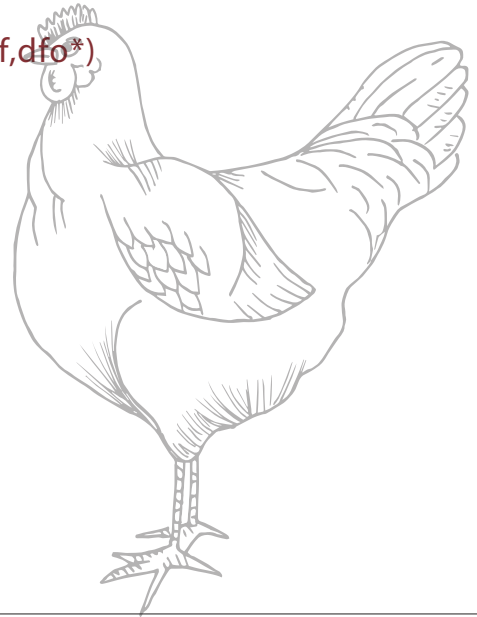
BATTERED FLATHEAD FISH & CHIPS

BBQ CHICKEN WINGS & CHIPS (*gfo,dfo*)

KIDS PASTA (dfo,v,vgo)

Served with homemade tomato sauce & parmesan cheese

CHICKEN NUGGETS & CHIPS



Manly Grill promotes some of Australia's best quality eating steaks, sourced from some of the lushest farms on the east coast of Australia.

At Manly Grill, we are passionate about our steaks. We are extremely proud to bring you some of the best farmed and aged beef with an eating quality which will keep you coming

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See our website for more information | www.manlygrill.com.au | (02) 9977 0997