ENTRÉE

PACIFIC OYSTERS

From Coffin Bay, South Australia w/ shallot vinaigrette
Kilpatrick

half doz 22/full dz 41 half doz 23/full dz 43

BAKED SCALLOPS

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

17.9

GRILLED VEGETABLE SKEWERS

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

15.9

FRIED SQUID

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

18.5

BUFFALO WINGS

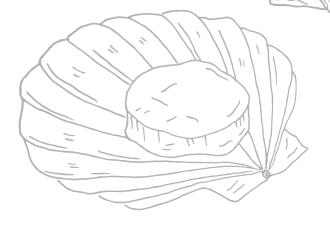
Brushed with our house-made BBQ sauce served with blue cheese dressing

16,9

LOUISIANA HOT WINGS

Brushed with our house-made hot Louisiana sauce served with blue cheese dressing 1





BURGERS & CO

All burgers are served with fries

GOURMET CLASSIC BURGER

Our burgers are made with 100% grain fed Black Angus beef served with lettuce, tomato, onions, burger sauce and a pickle	23
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

PORTUGUESE CHICKEN BURGER

Peri-Peri seasoned chicken breast with Warrnambool cheddar, lettuce, tomato and onion24.9

MUSHROOM BURGER

Crumbed field mushroom, truffle mayonnaise, rocket, tomato and onion.

With your choice of goats cheese or grilled halloumi

24

STEAK SANDWICH

Black Angus steak with onions, tomato, cos lettuce and BBQ sauce Served with fries and coleslaw 23.9

VEGAN & VEGETARIAN OPTIONS AVAILABLE, PLEASE ASK YOUR SERVER FOR DETAILS



SALADS & LIGHT MEALS

CAESAR SALAD

Baby cos lettuce,	bacon, sourdough	b croutons and	shaved	barmesan
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Plain	17.9
Chargrilled chicken breast	22.9
Grilled banana prawns and the state of the s	27.9

GRILLED PRAWN SALAD

Chargrilled King prawns with	halloumi, asparagus, avocado	o, nashi pear
red quinoa & citrus dressing		29

SMOKED SALMON SALAD

Tasmanian smoked salmon, cherry tomatoes, avocado, boiled egg, crispy chickpeas	
w/ soybean & citrus dressing	29

VEGETARIAN GNOCCHI PARCELS

Goats cheese gnocchi parcels with pumpkin, spinach, mushrooms and shaved parmesan 29

SEAFOOD

Choose one complimentary side dish for your meal fries | baked jacket potato with chive sour cream | garden salad grilled mushroom | sweet potato fries | chargrilled broccolini onion rings | asparagus | potato mash

SIDE SAUCES 3.5

Béarnaise | Blue cheese | Peri-Peri | Mushroom | Green peppercorn Compliment your meal with our chilli garlic prawns (3) + 8

BEER BATTERED FISH & CHIPS

Flat head fillets served with tartare sauce	22.9
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ATLANTIC SALMON

Chargrilled with homemade béarnaise sauce and lemon

BARRAMUNDI FILLET

With crispy skin, grilled with lemon and olive oil

WHOLE PINK SNAPPER

Grilled whole snapper with brown butter & chimichurri sauce

33



36

FROM THE GRILL

Choose one complimentary side dish for your meal fries | baked jacket potato with chive sour cream | garden salad grilled mushroom | sweet potato fries | chargrilled broccolini onion rings | asparagus | potato mash

SIDE SAUCES FOR YOUR STEAKS 3.5 Béarnaise | Peri-Peri | Mushroom | Green peppercorn | Blue cheese Compliment your meal with our chilli garlic prawns (3) + 8

BRAISED CAULIFLOWER STEAK Milk braised cauliflower w/ crispy bread crumbs, aged parmesan beurre noisette & garlic sauce 28 300g BRAISED ANGUS FLANK STEAK 100 day grain fed Angus flank steak, slow cooked for 6 hours and served with potato mash, broccolini & black garlic jus 37 250g 1000 GUINEAS SIRLOIN This premium grain fed steak has been aged to ensure superior eating quality 37 250g EYE FILLET Succulent, tender and mild flavoured, this pasture fed eye fillet is the "crème de la crème" of steaks 43 400g DRY AGED EBONY ANGUS PRIME RIB EYE ON THE BONE One of our signatures, grain fed for 100 days and dry aged for 35 days 52 450g MAYURA STATION WAGYU RIB EYE ON THE BONE This Mayura Station full-blood Wagyu beef is 500 day grain fed. The rib eye fillet is juice, tender and served on the bone with heavy marbling giving it a rich and earthy flavour 67 350g DUROC PORK CUTLET This Corowa (NSW) Duroc pork cutlet is tender & juicy, served apple sauce 34 נרו בכתו בניון לרו ניתו בולילי ונו בחוב

Leurina de la cara

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

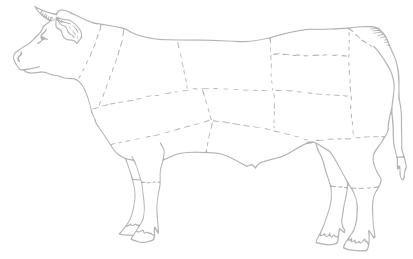
BEEF SHORT RIBS	PORK RIBS	LAMB RIBS	•
Half rack 44	Half rack 44	Half rack 44	
Full rack 63	Full rack 63	Full rack 63	
	COMBOS —		
SURF & TURF			
250g grain-fed tenderloin fillet, serve	d with chilli and garlic pr	awns	
5% of proceeds from this dish are do	nated to Manly Surf Life	Saving club	51
STEAK & RIBS			
Half rack of succulent ribs with a 25	0g tender eye fillet		64
RIBS & RIBS			
Half rack of succulent pork ribs serve	ed with a half rack of succ	culent lamb ribs	63
WINGS & RIBS			

Choose one complimentary side dish for your meal fries | baked jacket potato with chive sour cream | garden salad grilled mushroom | sweet potato fries | chargrilled broccolini onion rings | asparagus | potato mash

58

Half a rack of succulent ribs served with Buffalo chicken wings

SIDE SAUCES 3.5
Béarnaise | Blue cheese | Peri-Peri | Mushroom | Green peppercorn
Compliment your meal with our chilli garlic prawns (3) + 8



SIDES

French fries Chargrilled field mushrooms Onion rings Grilled asparagus Garden salad
Potato mash
Chargrilled broccolini
Jacket potato w/chive sour cream
Sweet potato chips

all 8

SIDE SAUCES

Béarnaise | Peri-Peri | Mushroom | Green peppercorn | Blue cheese

3.5

KIDS MENU

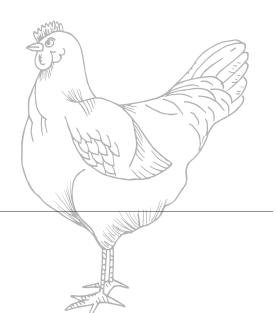
All served with fries \$14

BLACK ANGUS SIRLOIN STEAK

BATTERED FLATHEAD FISH

BBQ CHICKEN WINGS

CHICKEN NUGGETS



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 back time and time again.

