

# MANLY GRILL



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10% GST included. All credit and debit cards incur a surcharge at the rate of your provider.

10% surcharge on Saturdays & Sundays, 15% on Public Holidays.

## STEAK SELECTION

Choose one complimentary side dish for your meal:  
French fries | Baked jacket potato with chive sour cream | Garden salad

### SIDE SAUCES +4

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

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

### 350g TRUE NORTH RUMP (gf,dfo)

120-day grain-fed Angus rump steak with the cap on, tender with rich flavor

Garnished with herb compound butter, asparagus and brush of basting

recommended rare to medium rare

38

### 250g GIPPSLAND EYE FILLET (gf,dfo)

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

Garnished with herb compound butter, asparagus and brush of basting

recommended rare to medium rare

49

### 250g 1000 GUINEAS SIRLOIN MBS2+(gf,dfo)

A premium 150-day grain-fed sirloin, offering a perfect balance of tenderness and flavor

Garnished with herb compound butter, asparagus and brush of basting

recommended medium rare to medium

52

### 350g O'CONNER SCOTCH FILLET MBS3+ (gf,dfo)

A superior 240-day grass-fed Angus scotch fillet, delivering exceptional juiciness and flavor

Garnished with herb compound butter, asparagus and brush of basting

recommended medium

67

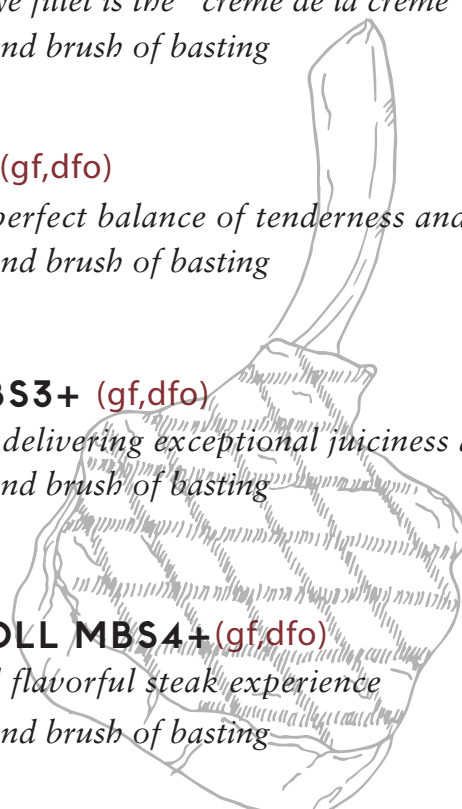
### 300g TRUE NORTH WAGYU CUBE ROLL MBS4+ (gf,dfo)

300 day grain fed Cube Roll offers luxurious and flavorful steak experience

Garnished with herb compound butter, asparagus and brush of basting

recommended medium

78



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## PREMIUM SELECTION

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Choose one complimentary side dish for your meal:  
French fries | Baked jacket potato with chive sour cream | Garden salad

- 400g O'CONNOR DRY AGED PRIME RIB EYE ON THE BONE (gf,dfo)**  
*180-day grain-fed rib eye, dry aged for 42 days to enhance its rich flavor and tenderness*  
*Garnished with herb compound butter, asparagus and brush of basting* 89  
recommended medium
- 300g TAJIMA WAGYU SIRLOIN MBS9+ (gf,dfo)**  
*Raised in Northern Victoria, Tajima Wagyu is fed a specially formulated Japanese diet for a minimum of 400 days, delivering unmatched tenderness and rich, buttery flavor* 138  
recommended medium
- 1.5kg BLACK ANGUS T-BONE STEAK (gf,dfo)**  
\*comes with two complimentary side dishes  
*Riverina Angus T-bone, which is grain-fed for 180 days* 14/100g  
recommended medium rare - please allow 30mins cooking time
- 1.2-1.9kg O'CONNOR BLACK ANGUS TOMAHAWK (gf,dfo)**  
\*comes with two complimentary side dishes  
*Black Angus Tomahawk, from Gippsland Victoria, 180 days grain fed* 13/100g  
recommended medium - please allow 40mins cooking time for medium

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## SIDE DISHES

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- CHARGRILLED BROCCOLINI (gf,df,vo,vgo)**  
*w/ salsa verde and dried shallots* 15
- ROASTED HEIRLOOM BEETROOT (gf,v)**  
*w/ creamy labne, roasted hazelnuts and radish* 15
- GARDEN SALAD (gf,df,v,vg)**  
*mixed leaves, cherry tomato, cucumber, red onion & house vinaigrette* 10
- OXHEART TOMATO (gf,df,vo,vgo)**  
*w/ green sauce, white anchovies and spanish onion* 12
- JACKET POTATO (gf,dfo,v,vgo)**  
*w/ chive sour cream* 11
- FRENCH FRIES (\*gf,df,v,vg\*)**  
*w/ herb salt served with tomato sauce* 10
- ROASTED BABY CARROTS (gf,dfo,v,vgo)**  
*w/ goats cheese, truffle honey and walnuts* 16

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## ENTRÉES

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### ARTISAN BREAD (dfo,v,vgo)

*served with cultured butter*

14

### WAGYU BEEF TARTARE (gfo,df)

*w/ crumbled fried egg, shallots, horseradish, smoked salt & crispy bread*

27

### PORK BELLY (gf,df)

*flat grilled to perfection, served with honey mustard & home-pickled condiments*

23

### GARLIC BREAD (v)

*chargrilled roll brushed with garlic butter & parsley*

10

### BUCKET OF PRAWNS (gf,df)

*300g chilled Queensland prawns served with cocktail sauce and lemon*

25

### WAGYU BRESAOLA (gf,dfo)

*w/ hand picked rocket, vincotto and shaved parmesan*

28

### BBQ CHICKEN WINGS (gfo,dfo)

*brushed with our house-made BBQ sauce, served with blue cheese sauce on the side*

19

### CURED MEAT BOARD SELECTION (gfo,df)

*chef selection of 3 cured meats served with pickled condiments and olives*

39

### PACIFIC OYSTERS (gf,df)

*natural w/ shallot vinaigrette*

each/ 6

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

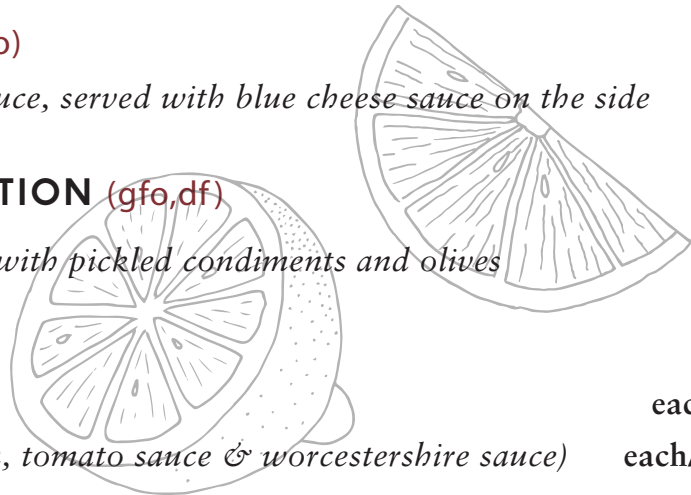
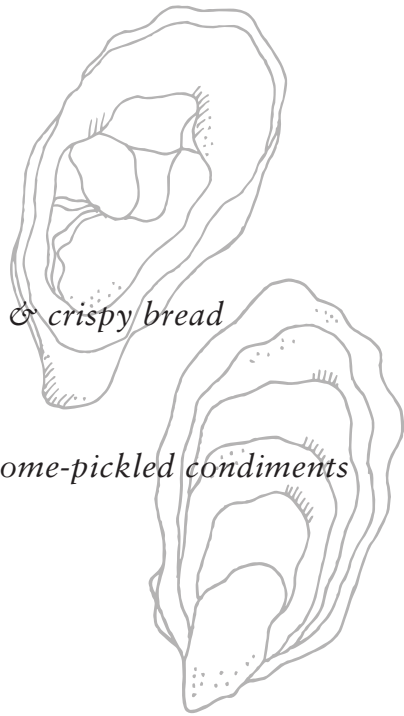
each/ 6.5

### OVEN BAKED EGGPLANT (gf,dfo,v,vgo)

*with capers, black olives, parsley, tomato & black garlic mayo*

18

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## SKEWERS

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Enjoy our selection of chargrilled skewers, perfect for a quick bite!

### SPICED CHICKEN SKEWER (gf,df)

*w/ eggplant puree and rosemary dressing*

each/ 16

### VEAL TONGUE SKEWER (gf,df)

*served with salsa verde*

each/ 18

### LAMB SKEWER (\*gf,df\*)

*w/ caponata and topped with fresh parsley, garlic and lemon zest*

each/ 18

### VEGGIE SKEWER (gf,dfo,v,vgo)

*seasonal vegetables and halloumi skewers, drizzled with balsamic vinegar*

each/ 13

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## SOMETHING DIFFERENT

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### 350g LAMB SHANK (\*gf,df\*)

*slow-cooked to perfection served with caponata and rosemary dressing*

38

### TASMANIAN ATLANTIC SALMON (gf,df)

*served with tender baby carrots, a zesty salsa verde and burned lemon*  
recommended medium rare to medium

39

### QUEENSLAND BARRAMUNDI FILLET (gf,df)

*crispy skin barramundi served with broccolini, black garlic mayo and burned lemon*

37

### ROAST VEGETABLE TERRINE (gf,v)

*layerd w/ potato, carrot, sweet potato, parmesan cheese & served with tomato coulis*

28



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## RIBS

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Choose one complimentary side dish for your meal:  
French fries | Baked jacket potato with chive sour cream | Garden salad

Slow-cooked and finished on a flaming chargrill dipped in our special basting

### PORK RIBS (gfo,dfo)

Half Rack - <i>aprox 450g</i>	44
Full Rack - <i>aprox 950g</i>	64

### BEEF SHORT RIBS (gfo,dfo)

Half Rack - <i>aprox 450g</i>	49
Full Rack - <i>aprox 950g</i>	69

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## COMBOS

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Choose one complimentary side dish for your meal:  
French fries | Baked jacket potato with chive sour cream | Garden salad

### SIDE SAUCES +4

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

### SURF & TURF (gf,dfo)

250g tenderloin fillet, served with chilli and garlic prawns Garnished with herb compound butter, asparagus and brush of basting 5% of proceeds from this dish are donated to Manly Surf Life-Saving club	61
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### STEAK & RIBS (gfo,dfo)

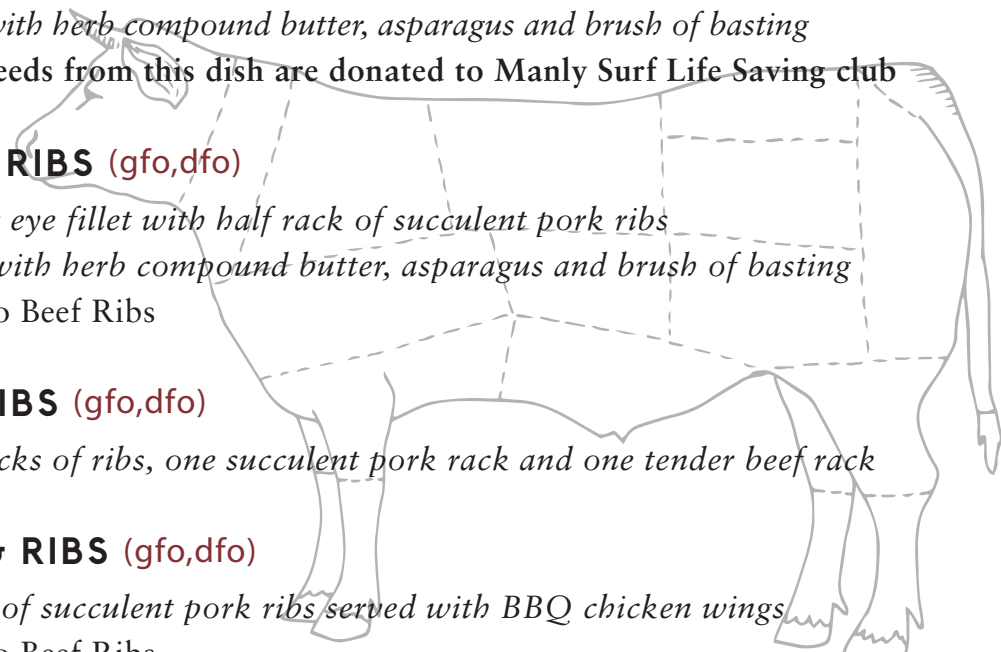
250g tender eye fillet with half rack of succulent pork ribs Garnished with herb compound butter, asparagus and brush of basting Substitute to Beef Ribs	79 +5
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### RIBS & RIBS (gfo,dfo)

Two half racks of ribs, one succulent pork rack and one tender beef rack	69
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### WINGS & RIBS (gfo,dfo)

Half a rack of succulent pork ribs served with BBQ chicken wings Substitute to Beef Ribs	58 +5
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## EVERYDAY CLASSICS

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### CLASSIC BURGER (\*vo,vgo\*)

*Black Angus beef, dipped in our signature basting, comes with lettuce, tomato, onions, burger sauce and pickle on top, served with French fries*

25

add cheddar cheese & grilled bacon +5

swap your protein to a plant based, vegan patty +3

### PORTUGUESE CHICKEN BURGER

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

27

### BEER BATTERED FISH & CHIPS

*Flat head strips served with French fries, burned lemon and tartare sauce*

25

### CAESAR SALAD (gfo,vo)

*Baby cos lettuce, bacon, croutons, caesar dressing and shaved parmesan*

Plain

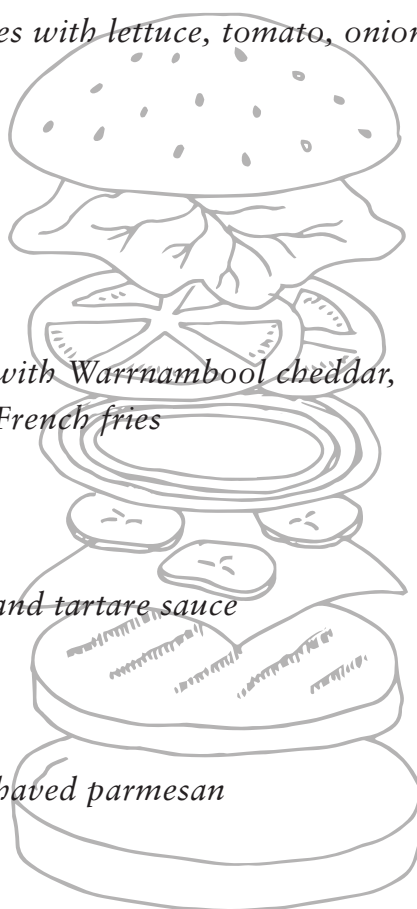
21

Chargrilled chicken breast

+7

Grilled banana prawns

+14



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## KIDS MENU

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For children under the age of 12 years old

### BLACK ANGUS SIRLOIN STEAK (\*gf,dfo\*)

*served with basting on the steak, comes with french fries & salad*

### BATTERED FLATHEAD FISH

*served with french fries & salad*

### BBQ CHICKEN WINGS (\*gf,dfo\*)

*served with french fries & salad*

### CHICKEN NUGGETS

*served with french fries & salad*

ALL 15

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## DESSERTS

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<b>FLAMING CRÈME BRÛLÉE</b> (gf,v)	17
<i>(please do not extinguish and allow 30 seconds to cool)</i>	
<b>STICKY DATE</b> (v)	18
<i>served with butterscotch sauce and vanilla ice cream</i>	
<b>LEMON SORBET</b> (gf,df,v,vgo)	17
<i>served with mixed berry compote, caramelized macadamias, and meringue</i>	
<b>AFFOGATO</b> (gf,v)	
<i>vanilla ice cream &amp; Barrel One coffee</i>	10
<i>with your choice of Liquour</i>	18
<b>CREAMY MASCARPONE TART</b> (v)	17
<i>with chocolate ganache, caramelized pistachios, and served with vanilla ice cream</i>	

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# MANLY GRILL

*Discover the taste of excellence at Manly Grill, where we serve some of Australia's finest quality steaks and ribs.*

*Our dedication to quality is evident in every cut, as we take pride in offering expertly farmed and aged beef that delivers an unforgettable eating experience.*

*Once you try our dishes, you'll keep returning for more.*

**See our website for more information | [www.manlygrill.com.au](http://www.manlygrill.com.au) | (02) 9977 0997**