

HOTEL
STEYNE
MANLY

SEAFOOD

SYDNEY ROCK OYSTERS ▲ ● . . . 1/2 Doz **22** Doz **39**

Sherry vinegar, golden eschallot dressing

KILPATRICK OYSTERS ▲ ● 1/2 Doz **24** Doz **41**

Worcestershire sauce, sumac, bacon

GRILLED SPLIT GIANT PRAWN ▲ **26**

Kombu butter

**HOT & COLD
SEAFOOD PLATTER FOR TWO 80**

Cold: Balmain bugs, mussels, blue swimmer
crab, king prawns, Sydney rock oysters

Hot: Tempura soft shell crab, salt & pepper
squid, cider battered john dory, chips

Seasonal fruit, sriracha mayo, chilli ginger
dipping sauce, yoghurt tartare

HERVEY BAY SCALLOPS ▲ 1/2 Doz **22** Doz **39**

Cauliflower puree, caramel, pickled apple

FISH OF THE DAY ▲ **32**

Confit kipfler potato, green beans, lemon caper
butter sauce

XO LITTLE NECK CLAMS ▲ ● **22**

Chilli, shallot, garlic, ginger

BBQ BABY SQUID ▲ ● **22**

Pineapple, tomato, coriander salsa

WHOLE BABY SNAPPER ▲ ● **34**

Grilled or salt & pepper fried with chilli, shallot, soy

GRILL

300G RIVERINA SCOTCH FILLET ▲ **36**

Roasted Peruvian potato, caramelised sour onion

250G RUMP ▲ ● **28**

Blister cherry tomato, kipfler potato

300G GRAINGE FLANK STEAK ▲ ● **32**

Chimichurri, grilled lemon, pommes frites
(Cooked medium-rare)

SIRLOIN MINUTE STEAK ▲ **28**

Pommes frites, seeded mustard butter
(Cooked medium-rare)

PORK COTTOLETTA ▲ **30**

Roasted sumac spiced cauliflower, apple
madeira jus

**SAUCES: PEPPERCORN, GRAVY, MUSHROOM,
RED WINE OR CHIMICHURRI**

SALADS

HEIRLOOM TOMATO ▲ ● **24**

Burrata, candied pepitas, basil, pumpkin seed oil
dressing

COS SALAD ▲ **18**

Pancetta, parmesan, poached egg, croutons,
buttermilk dressing
+ *chicken* 5

POKE BOWL ▲ ● ■ **18**

Furikake rice, avocado, edamame, pickled radish,
cucumber, sesame
+ *sake cured salmon* 5

GREEN BOWL ▲ ● ■ **20**

Kale, broccolini, farro, quinoa, pistachio, brown rice,
herb yoghurt

MEDITERRANEAN SALAD ▲ ● **18**

Tomato, cucumber, Spanish onions, capsicum, feta,
lemon oregano dressing

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CAN BE MADE GLUTEN FREE ▲

CAN BE MADE DAIRY FREE ●

CAN BE MADE VEGAN ■

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PUB CLASSICS

CHICKEN SCHNITZEL 22
Chips, raw cabbage salad with buttermilk dressing
+ *parmie topping* 4
(*gypsy ham, roasted tomato sugo, mozzarella*)

FISH & CHIPS 24
Cider battered dory, chips, yoghurt tartare

OSSO BUCCO VEGETABLE POT PIE 24
Mash, gremolata, salad

TEA BRINED SPATCHCOCK ● 29
Roasted golden eschallots, shoestring fries

SOUTHERN FRIED CHICKEN WINGS .. 1/2 KG 18
Carolina reaper hot sauce

SIRLOIN STEAK SANDWICH ● 24
Schiacciata, arugula, sweet onions, tomatoes,
balsamic aioli, pommes frites

TEXAN PULLED BEEF NACHOS 22
Jalapeno cream, guacamole, pico de gallo

BURGERS

ALL BURGERS SERVED WITH SHOESTRING FRIES

THE STEYNE BURGER ▲ 23
Beef brisket patty, spiced ketchup, aioli, oak leaf,
tomato, American cheddar

FISH SCHNITZEL 20
Cos, yoghurt tartare

MILLENNIAL BURGER ▲●■ 22
Pulled mushroom, oak leaf, tomato, vegan mayo
on a potato bun

KOREAN FRIED CHICKEN 22
Kimchi, miso mayo

HAND STRETCHED

ARTISAN PIZZA

HOMEMADE GLUTEN FREE BASE + 5

CONFIT GARLIC PIZZA 14

MARGHERITA 18
Buffalo mozzarella, basil, olive oil

BBQ CHICKEN 20
Spanish onion, mushroom, mozzarella

DIAVOLA 22
Sopressa, mushroom, chilli, mozzarella

CHILLI PRAWN 24
Jalapeno, chilli oil, mozzarella

POTATO 18
Salsa bianca, caramelised onion, oregano

PULLED MUSHROOM ■ 20
Baba ganoush, dukkha

SEAFOOD MARINARA 25
Prawns, calamari, mussels, capers, dill, mozzarella

HAWAIIAN 20
Gypsy ham, pineapple, mozzarella

ITALIAN MEAT LOVERS 24
Pepperoni, sopressa, mozzarella

CALZONE 24
Eggplant, zucchini, mushroom, oregano, mozzarella

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SHARED FOR TWO

CURED MEAT PLATTER 45

Selection of cured meats, pickles, piccalilli,
schiacciata

WHOLE LAMB SHOULDER ▲ ● 65

Lemon potatoes, Mediterranean salad

WHOLE MARKET FISH ▲ ● 69

Served on furikake rice, yuzu, soy broth

1KG RIVERINA BEEF TOMAHAWK ▲ 99

Garlic roasted kiplers

PASTAS & RISOTTO

PRAWN SPAGHETTINI ▲ 26

Chilli, anchovy, garlic, parsley, lemon

ZUCCHINI THYME LEMON RISOTTO ▲ ● ■ .. 24

Crème fraîche

PAPPARDELLE PRIMAVERA ▲ ■ 24

Asparagus, peas, broccolini, lemon, chilli

SIDES

MASH POTATO ▲ 6

SWEET POTATO WEDGES ▲ ● 10

BROCCOLINI, ALMONDS, LEMON ▲ ● ■ 8

FRIES WITH FURIKAKE SEASONING ▲ 8

ROASTED KIPFLER ▲ 8

GARDEN SALAD ▲ ● 6

KIDS

INCLUDES ICE CREAM
OR FRUIT SALAD & A DRINK

QUESADILLA WITH SIDE SALAD 13

CAULIFLOWER MAC & CHEESE 13

FISH SCHNITZEL WITH FRIES OR

COS SALAD 13

CHEESE BURGER WITH FRIES 13

SPAGHETTI BOLOGNESE 13

SEE DISPLAY FOR OUR DESSERTS

PLEASE ORDER AT THE BAR

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