

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  
Sauce 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

**CHEESE BOARD 32**

Lavosh, wafers, candied walnuts, fig jam with

Truffle goats' cheese

Roaring forty's blue

Triple cream

Aged vintage cheddar

Soft cheese

**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**

**DAILY DESSERT SELECTION FROM OUR  
IN HOUSE PASTRY CHEF \$8**

**PLEASE ORDER AT THE BAR**

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