

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

SALT AND PEPPER SQUID ▲ ● 22

Crispy kale and sriracha aioli

WHOLE BABY SNAPPER ▲ ● 34

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

GRILL

300G RIVERINA SCOTCH FILLET ▲ ● 36

Chips and salad

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)

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

SALADS

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 ■

HOTEL
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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
- 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
- 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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HOTEL
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SHARED FOR TWO

CURED MEAT PLATTER 45

Selection of cured meats, pickles, piccadilli,
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

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

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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