

HOTEL
STEYNE
 MANLY

SEAFOOD

SYDNEY ROCK OYSTERS ▲ . . . 1/2 DOZ **22** DOZ **39**

Natural with lemon

SYDNEY ROCK OYSTERS ▲ . . . 1/2 DOZ **24** DOZ **42**

Szechuan Worcestershire and pork crackle

CHIPOTLE SEA SALT, CRISPY SQUID ▲ **18**

Aioli, lemon rocket & radish

CHILLED PRAWN PAIL ▲ **32**

Aussie fresh prawns with lemon & Marie rose sauce

BLUE SWIMMER CRAB BRIOCHE SLIDERS . . . **18**

Picked crab, celery, onion, chives, mayo, shredded lettuce lemon

SPICE RUBBED SALMON ASADO **28**

Citrus chimi churri with a tomato, coriander and pickled red onion

TASMANIAN OCEAN TROUT **30**

Shaved fennel and cracked spelt kale tabouli with burnt lemon

FRESH MARKET FISH **38**

Check boards for today's special

HOT & COLD ▲

SEAFOOD PLATTER FOR TWO 120

Cold: Sydney rock oysters, chilled fresh prawns, crab sliders, salmon dill gravlax

Hot: 4 Pines beer battered fish, crispy squid, grilled salmon chimmi churri, chips, salad greens, Marie rose sauce, tartare & lemon wedges

GRILL

ALL SERVED WITH CHIPS & SALAD GREENS AND YOUR CHOICE OF SAUCE ▲

200G RUMP GRAINAGE SILVER MSA ▲ **26**

250G SIRLOIN GRAIN FED ▲ **32**

250GM SCOTCH FILLET

SOUTHERN PRIME ▲ **34**

PREMIUM CUTS SELECTION

300GM FREE RANGE RIB SIRLOIN

MB2+ GIPPSLAND BEEF **36**

300GM WAGYU TAJIMA MB6+ RUMP **42**

+ *Make it a surf and turf – add garlic prawns* ▲ 10

SAUCES +2 PEPPERCORN, ROASTED MUSHROOM, JALAPENO BUTTER, GRAVY ▲

SALADS

BEACH BAR BOWL ▲■ **20**

Brown & black rice, quinoa, kale, edamame, cabbage, beets, radish, pepitas, wasabi peas with roasted sesame dressing

SOBA NOODLE ■ **20**

Wakame, carrot, snow pea, red peppers, cucumber, shallot, coriander, toasted sesame and sriracha mirin soy dressing

THYME ROSEMARY PUMPKIN ▲■ **20**

Roasted wedge, chickpea puree, lemon rocket, feta, and macadamia sunflower seed crackle

BAKED OCEAN TROUT ▲ **25**

Feta, peas, rocket, pickled red onion, lemon, and oregano dressing

+ *Prawns* ▲ 10

+ *Chicken* ▲ 6

+ *Crispy baby squid* ▲ 6

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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

FRIED CHICKEN WINGS 18

(With your choice of)

Smokey BBQ sauce tossed wings,
garlic & onion crumble ▲

OR

Franks hot sauce tossed wings with
ranch sauce and pickle ▲

FISH & CHIPS ▲ 20

4 Pines battered fish, chips, dressed salad greens, lemon,
& house tartare

PRAWN LINGUINI ▲ 26

Confit garlic, chilli, shallots, basil extra virgin olive
oil & parmesan crumble.

SOFRITO NACHOS ▲ ■ 22

Tostadas, sofrito beans, cheese sauce, Pico de Galo,
sour cream & coriander

+ *Pulled Beef* ▲ 6

+ *Grilled Chicken* ▲ 6

PEBRE ROASTED CHICKEN ▲ 26

Charred on the bone half chicken on pastel de
choclo and lime dressed cress

SMOKED SPICE DRAUGHT BRISKET ▲ 26

Lime slaw, Charred spiced corn, smoked chilli jus

CHICKEN SCHNITZEL 22

Chips, dressed salad greens & aioli

CLASSIC PARMIGIANA 26

Leg ham, roasted tomato sugo, mozzarella,
oregano & cracked pepper

FLAMING PARMIGIANA 28

Pepperoni, roasted tomato sugo, mozzarella &
chilli flakes

BURGERS / SANDWICHES

GF BUN AVAILABLE
ALL SERVED WITH CHIPS

BEEF BURGER 25

Brisket patty, beach bar sauce, lettuce, tomato.
American cheese, Boston pickle on potato bun

CHICKEN BURGER 24

Crispy fried breast, miso mayo, tonkatsu, lime slaw,
tojarashi sesame on potato bun

STEYNE STEAK SANDWICH 26

Grilled striploin, lettuce, tomato, beetroot onions and
cheddar cheese on thick cut toast

HERB ROASTED MUSHROOM ■ 22

Tomato, chilli salsa, vegan mayo, rocket on potato bun

ARTISAN PIZZA

+ *Homemade Gluten free base* ▲ ■ 5

+ *Olives* ▲ ■ 2.5

+ *Anchovies* ▲ 2.5

+ *Vegan cheese* 6

MARGHERITA ■ 20

Buffalo mozzarella, cherry tomato, basil & olive oil

SPICED 24

Hot Sopressa, mushroom, olives, chilli flakes &
mozzarella

CHIMICHURRI PRAWN 25

Roasted peppers, charred lemon, baby spinach
& red onion

PIG AND PINE 22

Bacon, pineapple & mozzarella

PEPPERONI 20

Oregano, mozzarella & seared tomato

BAKED PUMPKIN ■ 20

Pumpkin, sage, roasted garlic, feta & rocket

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SHARED FOR TWO

GARLIC BAGUETTE 9

Roasted garlic butter, smoked pepper, Reggiano ■

FRESH HERB BAGUETTE 9

Whipped thyme, rosemary butter and parmesan ■

FLATBREAD BRUSCHETTA ■ ▲ 12

Tomato, red onion, & basil EVO on house flat bread

CHARCUTERIE BOARD ▲ 48

Crafted and cured meats, pickles, Bulmer's onion relish, smoked duck pate & assorted breads

CHEESE BOARD ■ 44

Selected hard and soft cheeses, date and fig jam, balsamic pickled walnuts, & assorted breads

GRAZING BOARD ■ ▲ 40

Roasted beetroot cashew, house lemon hummus, jalapeno corn doughnuts, vegan lime mayo, marinated olives & assorted breads

SIDES

CHICKEN LOADED CHIPS ▲ 12

Pulled chicken gravy, cheese sauce and pickled onions

CHIPS ■ ▲ 8

With rosemary salt and aioli

CHARRED BROCCOLINI ■ ▲ 9

Lemon EVO and flaked almonds

TOMATO, GREEN LEAF FETA AND

BASIL OLIVE OIL ■ ▲ 8

MAC & CHEESE WITH GIBBINS CRUMBLE 9

KIDS

(CHILDREN UNDER 10)

INCLUDES ICE CREAM ■ ▲

CHEESEBURGER AND CHIPS 12

SPAGHETTI NAPOLI ■ ▲ 12

MINI CHICKEN SCHNITZEL

AND CHIPS 12

FISH AND CHIPS ▲ 12

GRILLED CHICKEN AND CHIPS ▲ 12

MAC & CHEESE ■ 12

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