

HOTEL
STEYNE
MANLY

ENTREE

ROSEMARY FOCACCIA ● ■ 12	House made roasted garlic
LOADED HUMMUS ■ ● 16	Cherry tomatoes, cucumber, fetta, olives, dukkha, flat bread
DUCK LIVER PATE 16	Red onion jam, pickles, grilled sourdough
FRIED CHICKEN WINGS 18	Korean chilli & honey glaze, toasted sesame
SALT AND PEPPER CALAMARI ▲ 18	Preserved lemon aioli, rocket
SEAFOOD CHOWDER 20	Clams, salmon, prawns, soda bread
NACHOS ▲ ● 22	Corn chips, guacamole, pico de gallo salsa, sour cream, cheese <i>Add chill beef con carne</i> 6
BBQ STICKY LAMB RIBS 22	Pomegranate molasses, smoked labneh, pistachio, mint
GRILLED SPLIT YAMBA PRAWNS ▲ 30	Garlic, oregano, chilli butter
STEYNE TASTING PLATTER 42	Cured meats, cheese, duck pate, hummus, olives, pickles, breads

CHILLED + RAW

SYDNEY ROCK OYSTERS ▲ ● 1/2 DOZ 26 DOZ 52	Served natural + cabinet shallot dressing
OYSTER KILPATRICK ▲ ● 1/2 DOZ 28 DOZ 56	Smoked house bacon, Worcestershire sauce, cracked pepper
SPICY SALMON TARTARE ● 20	Smashed avocado, lime, lavosh
YELLOW FIN TUNA TOSTADAS ▲ ● 24	Corn tortilla, jalapeño, finger lime, confetti coriander
PRAWN COCKTAIL ▲ 30	Cucumber, avocado, Marie Rose dressing
SASHIMI PLATE ▲ ● 32	Trio of salmon, tuna, king fish, wasabi, pickled ginger, soy
AUSTRALIAN SEAFOOD PLATTER ▲ ● 150	Fresh prawns, Sydney rock oysters, Balmain bug, blue swimmer crab, selection of sauces

MAINS

FISH & CHIPS 24	Beer battered, house made, tartare, lemon
CHICKEN SCHNITZEL 22	Chips, rocket & parmesan salad, aioli
CHICKEN PARMIGIANA 26	Tomato sugo, mozzarella, ham, basil
SLOW COOKED LAMB SHOULDER PIE 24	Mash, minted peas, gravy
BYRON BAY PORK BELLY ▲ 32	Roast pumpkin, sage, apple sauce
YELLOW COCONUT FISH CURRY ▲ ● 32	Wild barramundi, cucumber, mint salad, jasmine rice
GRILLED MARKET FISH ▲ ● 38	Charred broccolini, blistered cherry tomato, salsa verde
BABY BACK PORK RIBS ● 1/2 RACK 40 FULL RACK 55	BBQ honey glaze, slaw, jacket potato
CHARGRILLED WHOLE BABY SNAPPER ▲ ● 48	Chilli gremolata, fennel, orange & parsley salad

FROM THE GRILL

ALL SERVED WITH YOUR CHOICE OF MASH POTATO ▲
& VEGETABLES ▲ ● OR CHIPS & SALAD ▲ ●

200G RUMP GRAINGE SILVER MSA ▲ 28
220G EYE FILLET SOUTHERN PRIME ▲ 39
300G NEW YORK CUT SIRLOIN 42
GRAINGE BLACK 2+ ▲
350G SCOTCH FILLET SOUTHERN PRIME ▲ 46
500G RIB EYE ON THE BONE 80
GRAINGE BLACK 2+ ▲
300G WAGYU RUMP TAJIMA MB6+ ▲ 52

Add garlic prawns ▲ 10

SAUCES

PEPPERCORN, MUSHROOM, CAFÉ DE PARIS BUTTER,
CHIMICHURRI ●, GRAVY ▲

10% Surcharge on Weekends and Public Holidays

CAN BE MADE GLUTEN FREE ▲

CAN BE MADE DAIRY FREE ●

CAN BE MADE VEGAN ■

HOTEL
STEYNE
MANLY

BURGERS / SANDWICHES

GF BUN AVAILABLE, ALL SERVED WITH CHIPS

SOUTHERN FRIED CHICKEN BURGER	24
Hot sauce, maple glaze, cabbage slaw	
BEEF BRISKET BURGER ●	26
American cheese, lettuce, tomato, onion, pickles, house sauce	
STEAK SANDWICH	26
Tomato, rocket, chimichurri dressing, ciabatta	
TRUFFLE SHORT RIB BURGER	32
Caramelised onion, Gruyere cheese, truffle aioli	

PASTA

FRESHLY HAND MADE

RIGATONI	24
Vodka sauce, buffalo mozzarella cheese, basil	
CHILLI PRAWN SPAGHETTI	28
Prawns, cherry tomato, broccolini, chilli, garlic	
LAMB RAGOUT PAPPARDELLE	28
Broad beans, mint, pecorino	

SALADS

CLASSIC CAESAR	22
Cos heart, crispy bacon, egg, garlic croutons, parmesan cheese, anchovy	
ROASTED BEETROOT & FETA ■ ▲ ●	20
Feta, pomegranate, rocket, white balsamic dressing	
NOURISH CHOPPED VEGETABLE	20
POWER BOWL ■ ▲ ●	
Kale, red cabbage, avocado, chickpeas, sweet potato, corn, citrus dressing	
POACHED CHICKEN ●	24
Gem lettuce, apple, celery, cranberry, herb dressing	
<i>Add poached chicken</i> ▲ ●	6
<i>Add grilled haloumi</i> ▲	6
<i>Add smoked salmon</i>	10

SIDES

CHIPS	8
Sea salt, aioli	
MASH POTATO ▲	9
SAUTÉED SEASONAL GREENS ■ ▲ ●	12
Toasted seeds	
GREEN LEAF SALAD ■ ▲ ●	12
House dressing	

ARTISAN PIZZA

+ <i>Gluten free base</i> ●	5	+ <i>Chilli oil</i>	1
+ <i>Anchovies</i>	2.5	+ <i>Vegan cheese</i>	6

GARLIC ■	17
Roasted garlic, parmesan, mozzarella, rosemary	
MARGHERITA ■	23
San Mazano tomato, buffalo mozzarella, basil	
PEPPERONI	23
San Mazano tomato, mozzarella, spicy pepperoni	
SMOKED LEG HAM	22
Mozzarella, pineapple	
VEGETARIAN ■	24
Fire roasted eggplant, sweet potato, capsicum, Spanish onion, fetta, basil	
FOUR CHEESES	24
Mozzarella, fontina, Swiss Gorgonzola, provolone	
CHILLI GARLIC PRAWN	26
San Mazano tomato, nduja, roasted peppers	
MEAT LOVER	27
Spicy pepperoni, smoked leg ham, pancetta, nduja	
MEDITERRANEAN LAMB	28
Pumpkin, fetta, tomato, rocket, pesto	

KIDS

(CHILDREN UNDER 10) INCLUDES ICE CREAM

MINI CHICKEN SCHNITZEL AND CHIPS	12
CHEESEBURGER AND CHIPS	12
FISH AND CHIPS	12
SPAGHETTI NAPOLI ▲ ●	12
GRILLED CHICKEN MASH AND VEGETABLES ▲ ...	12

DESSERTS

STICKY DATE PUDDING	14
Butterscotch sauce, caramelised pears, walnuts, vanilla ice cream	
BURNT BASQUE CHEESECAKE	14
Blueberry compote	
DARK CHOCOLATE MOUSSE ▲	14
Black cherries, whipped cream	

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