

HOTEL  
**STEYNE**  
MANLY

## ENTREE

<b>ROSEMARY FOCACCIA</b> ● ■ .....	<b>12</b>
House made roasted garlic	
<b>LOADED HUMMUS</b> ■ ● .....	<b>16</b>
Cherry tomatoes, cucumber, fetta, olives, dukkha, flat bread	
<b>DUCK LIVER PATE</b> .....	<b>16</b>
Red onion jam, pickles, grilled sourdough	
<b>FRIED CHICKEN WINGS</b> .....	<b>18</b>
Korean chilli & honey glaze, toasted sesame	
<b>SALT AND PEPPER CALAMARI</b> ▲ .....	<b>22</b>
Preserved lemon aioli, rocket	
<b>SEAFOOD CHOWDER</b> .....	<b>24</b>
Clams, salmon, prawns, soda bread	
<b>NACHOS</b> ▲ ● .....	<b>22</b>
Corn chips, guacamole, pico de gallo salsa, sour cream, cheese	
<i>Add chill beef con carne</i> 6	
<b>STEYNE TASTING PLATTER</b> .....	<b>42</b>
Cured meats, cheese, duck pate, hummus, olives, pickles, breads	

## CHILLED + RAW

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

## MAINS

<b>FISH &amp; CHIPS</b> .....	<b>28</b>
Beer battered, house made, tartare, lemon	
<b>CHICKEN SCHNITZEL</b> .....	<b>25</b>
Chips, rocket & parmesan salad, aioli	
<b>CHICKEN PARMIGIANA</b> .....	<b>29</b>
Tomato sugo, mozzarella, ham, basil	
<b>SLOW COOKED LAMB SHOULDER PIE</b> .....	<b>26</b>
Mash, minted peas, gravy	
<b>BYRON BAY PORK BELLY</b> ▲ .....	<b>32</b>
Roast pumpkin, sage, apple sauce	
<b>YELLOW COCONUT FISH CURRY</b> ▲ ● .....	<b>34</b>
Wild barramundi, cucumber, mint salad, jasmine rice	
<b>GRILLED MARKET FISH</b> ▲ ● .....	<b>38</b>
Charred broccolini, blistered cherry tomato, salsa verde	
<b>BABY BACK PORK RIBS</b> ● ..... 1/2 RACK <b>40</b> FULL RACK <b>55</b>	
BBQ honey glaze, slaw, jacket potato	
<b>CHARGRILLED WHOLE BABY SNAPPER</b> ▲ ● ..... <b>48</b>	
Chilli gremolata, fennel, orange & parsley salad	

## FROM THE GRILL

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

<b>200G RUMP GRAINGE SILVER MSA</b> ▲ .....	<b>32</b>
<b>220G EYE FILLET SOUTHERN PRIME</b> ▲ .....	<b>42</b>
<b>300G NEW YORK CUT SIRLOIN</b> .....	<b>44</b>
<b>GRAINGE BLACK 2+</b> ▲	
<b>350G SCOTCH FILLET SOUTHERN PRIME</b> ▲ .....	<b>48</b>
<b>300G WAGYU RUMP TAJIMA MB6+</b> ▲ .....	<b>52</b>
<i>Add garlic prawns</i> ▲	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 ■

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## BURGERS / SANDWICHES

GF BUN AVAILABLE, ALL SERVED WITH CHIPS

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

## PASTA

FRESHLY HAND MADE

<b>RIGATONI</b> .....	<b>26</b>
Vodka sauce, buffalo mozzarella cheese, basil	
<b>CHILLI PRAWN SPAGHETTI</b> .....	<b>30</b>
Prawns, cherry tomato, broccolini, chilli, garlic	
<b>LAMB RAGOUT PAPPARDELLE</b> .....	<b>30</b>
Broad beans, mint, pecorino	

## SALADS

<b>CLASSIC CAESAR</b> .....	<b>22</b>
Cos heart, crispy bacon, egg, garlic croutons, parmesan cheese, anchovy	
<b>ROASTED BEETROOT &amp; FETA</b> ■ ▲ ● .....	<b>20</b>
Feta, pomegranate, rocket, white balsamic dressing	
<b>NOURISH CHOPPED VEGETABLE</b> .....	<b>20</b>
<b>POWER BOWL</b> ■ ▲ ●	
Kale, red cabbage, avocado, chickpeas, sweet potato, corn, citrus dressing	
Add poached chicken ▲ ●	6
Add grilled haloumi ▲	6
Add smoked salmon	10

## SIDES

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

## ARTISAN PIZZA

+ Gluten free base ●	5	+ Chilli oil	1
+ Anchovies	2.5	+ Vegan cheese	6

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

## KIDS

(CHILDREN UNDER 10) INCLUDES ICE CREAM

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

## DESSERTS

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

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