BEACH BAR MENU

- KITCHEN HOURS -

BREAKFAST	7AM - 11AM
BRUNCH OPTIONS	11AM - MIDDAY
LUNCH & DINNER	MIDDAY - LATE

HOTEL
STEYNE
MANLY

Follow us @HotelSteyne. Surcharge applies on Sundays and Public Holidays

BREAKFAST MENU

BRUNCH MENU AVAILABLE UPON REQUEST

- LIGHTS -

TOAST YOUR WAY *V* — 8
Sourdough | multi-grain | country white
fruit loaf +2
gluten free +2
With Pepe Saya butter & choice of spread
House made jam | peanut butter | vegemite | organic honey

CROISSANT *V* — 9
House made jam & Pepe Saya butter

HOUSE MADE CRUMPETS *V, DFO* — 12
House jam & Pepe Saya butter

HAM & CHEESE CROISSANT — 12
Double smoked ham & Gruyere cheese
Swap for cheese & tomato *V*

BANANA BREAD *V* — 8.5
Coffee maple butter
GF banana walnut bread *V, N* +1

- HEALTHY BOWLS -

CHEF'S GRANOLA *VG, N* — 19
House made almond coconut granola, coconut yoghurt, seasonal fruits, mixed berries

GOODNESS BOWL *V, VGO* — 24
Roasted sweet potato, rocket, cannellini bean hummus, tri quinoa, haloumi, broccolini, avocado, mint coconut yoghurt dressing, toasted seeds
Add poached free range egg +3.5

OAT PORRIDGE *VG, N* — 19
Oat milk, cinnamon, vanilla poached pear, caramelised banana, raspberry, toasted coconut, maple, pistachio

- EGGS -

EGGS ON TOAST *V* — 14
Two free range eggs your way, Pepe Saya butter with toasted sourdough
Scramble | poached | fried

CHILLI EGGS ON CROISSANT *V* — 23
Scrambled eggs, smashed avocado, fresh chilli, crumbed feta, crispy chilli oil, coriander, shallots
Add bacon +7
Add Rodriguez Chorizo +6

EGGS BENEDICT — 24
Two poached free range eggs on house made crumpets, baby spinach, hollandaise sauce
(please choose 1)
Double smoked ham
Double smoked bacon
Cypriot haloumi *V*
Smoked salmon *(I)* +4

LAMB TURKISH EGGS — 27
Hotel Steyne's twist on a classic Turkish breakfast with 2 poached free range eggs, green goddess sauce, braised lamb shoulder, aleppo chilli oil, grilled pita bread

- CLASSICS -

BIG BREAKFAST — 30
Two free range eggs your way, double smoked bacon, black pudding, cumin roasted tomato, sauteed mushrooms, twice cooked potatoes, chilli baked beans & toasted sourdough

AVO ON THE CORSO *V, DFO, GFO* — 21
Smashed avocado, heirloom cherry tomatoes, creamy Danish feta, pickled radish, dukkah, lemon virgin olive oil on sourdough toast

BUTTERMILK PANCAKES *V* — 26
Blueberry compote, vanilla mascarpone, fresh berries, maple syrup

SAUSAGE & EGG MUFFIN — 14
Pork & fennel sausage, scrambled egg, cheese, hash brown, house burger sauce

BREKKIE BURGER — 18
Your choice of smokehouse bacon or haloumi *V*, fried egg, cheddar cheese, hash brown, rocket, chipotle ketchup and burger bun

MUSHROOMS ON TOAST *V* — 23
Sautéed mixed mushrooms, baby spinach, stracciatella, truffle oil, crispy enoki, shallots on a toasted sourdough

SHAKSHUKA *GFO* — 24
Middle Eastern style baked eggs, spiced tomato sauce, labneh, lamb Merguez sausage, marinated feta, pickled chilli, grilled pita bread

CRISPY CORN & ZUCCHINI FRITTERS *V, N, S* — 23
Smokey tomato relish, smashed avocado, poached egg, Danish fetta, heirloom tomatoes, dukkah
Add bacon +7

- KIDS -

EGGS ON TOAST *V, GFO* — 10
Two eggs, scrambled or fried with toasted white bread

HAM & CHEESE TOASTIES *GFO* — 10

KIDS PANCAKES 2PC *V, N* — 12
Nutella, hundreds & thousands, fairy floss, vanilla ice cream

- ADD ONS -

Smoked salmon *(I)*	8	Grilled tomato	4
Double smoked bacon	7	Toast	4
Chorizo	6	2 Hash browns	3
Smashed avocado	5	Add sauteed spinach	3
Sauteed mushrooms	5	Hollandaise	2
Chilli baked beans	5	Preserves	1
Haloumi	5	Substitute toast	2
2 Free range eggs your way	7	with GF toast	

- STARTERS -

WOOD FIRED GARLIC BREAD *VG* 13
Flat bread, rosemary, sea salt
Add cheese +4

PACIFIC OYSTERS NATURAL *(MIN 6) GF, DF (A)* 6.5 EA
Mignonette, lemon

PACIFIC OYSTER KILPATRICK *(MIN 6) GF, DF (A)* 7 EA
Oyster, bacon, Worcestershire sauce

BUFFALO WINGS *GF* 21
Crispy fried chicken wings with your choice of flavours, served with blue cheese ranch and celery

Choice of flavours:
Original Buffalo – spicy, tangy and buttery
Honey Mustard – creamy, sweet and tangy

SALT & SZECHUAN PEPPER CALAMARI *GF, DF (I)* 24
Sriracha mayo, lime

GRILLED WA OCTOPUS *DF (A)* 28
Cannelini hummus, chat potatoes, green olives, capers, celery, sundried tomatoes, parsley, sherry vinaigrette

STRACIATELLA *V* 25
Roasted beetroot, orange, fennel, rocket, toasted pepitas, house focaccia

SPICY TUNA TOSTADA *(2PC) DF (I)* 28
Crispy corn tortillas, tuna crudo, avocado, fresh jalapeño, pickled red onion, gochujang glaze, lime, coriander

- GRILL -

All steaks served with your choice of two sides and a choice of sauce:

Mash potato *GF*
Green beans *GF*
Chips *GF, DF,*
House salad *GF, VG*

RUMP 300G 39
GRAINGE SILVER 100-DAY GRAIN FED

NY STRIPLOIN 250G 48
GRAINGE SILVER 100-DAY GRAIN FED

SCOTCH 300G 53
SOUTHERN PRIME 100-DAY GRAIN FED

GRILLED MEDITERRANEAN CHICKEN *GF* ¼ 32 ½ 38
Green goddess sauce, charred corn, pomegranate, Lebanese pickled peppers, lime

STEAK & EGGS 45
300G Rump steak served with 2 fried eggs, charred broccolini & chimichurri sauce

- BOWLS -

GREEK SALAD *GF, V, DFO* 23
Cucumber, capsicum, cherry tomato, Spanish onion, Danish feta, kalamata olives, oregano, E.V.O.O, red wine vinaigrette

CLASSIC CAESAR *GFO* 24
Baby cos lettuce, smoked bacon bites, soft boiled egg, garlic croutons, white anchovies, shaved parmesan, creamy Caesar dressing

POKE BOWL *GF, DFO, V, S* 24
Cucumber, edamame, seaweed, avocado, brown rice, radish, carrot, cabbage, sesame seeds, shallots, yuzu ponzu, wasabi mayo

ROASTED PUMPKIN BOWL *GF, VG, DFO* 25
Beetroot hummus, quinoa, cucumber, pomegranate, cherry tomato, rocket, toasted pepitas, Danish feta, red wine vinaigrette

CHICKEN BURRITO BOWL 26
Grilled chicken, soft boiled egg, avocado, cucumber, cherry tomato, Spanish onion, black beans, brown rice, rocket, coconut yoghurt dressing, lime

ADD PROTEINS TO SALAD

+ Crispy tofu *GF, VG* 5
+ Spicy tuna *DF (I)* 12
+ Grilled chicken *GF, DF* 6
+ Poached prawns *GF, DF (I)* 8

- SIDES -

SEASONED CHIPS *GF, V, DF* 10
Your choice of aioli, tomato sauce, truffle aioli and gravy

MASH POTATO *V, GF* 12
Butter, chives

GREEN BEANS *V, GF, N* 12
Toasted almonds

GREEN SALAD *VG, GF* 12
Cucumber, cherry tomato, carrot, red onion, red wine vinaigrette

BROCCOLINI *GF, V* 14
Café de Paris butter, crispy shallots

- SAUCES - 3

TRADITIONAL GRAVY *GF, DF*
HUNGERFORD HILL RED WINE JUS *GF, DF*
PEPPER SAUCE *GF*
PORCINI MUSHROOM SAUCE *GF*
CAFE DE PARIS BUTTER *GF*

Hotel Steyne makes all efforts to accommodate guests' dietary needs. However, we cannot guarantee that our food will be allergen free.
Surcharge applies on Sundays and Public Holidays

- SIGNATURES -

PAN ROASTED BARRAMUNDI *GF, N (I)* 36
Romesco sauce, kipfler potatoes, green oil

SEAFOOD LINGUINE *DF (M)* 36
Linguine, fresh seafood, chilli, garlic, cherry tomato, baby capers, parsley

PUMPKIN RISOTTO *GF, V, N* 29
Pumpkin, sage, walnuts, gorgonzola cheese, fig balsamic

MARKET FISH OF THE DAY 42
(Please ask our friendly staff for the fish of the day)

BEEF CHEEK RAGU CONCHIGLIONI 31
Rich beef cheek ragu tossed with large shell pasta, Grana Padano, chives

- CLASSICS -

HOUSE MADE CHICKEN SCHNITZEL 27
Chips, house salad, lemon

MAKE IT PARMI +4
Double smoked ham, melted cheese, nap sauce

STEYNE BURGER 25
House made beef patty, cheese, tomato, lettuce, caramelised onion, pickled cucumber, burger sauce, chips

KOREAN FRIED CHICKEN BURGER *S* 26
Sweet and spicy sauce, yuzu aioli, cucumber slices & chips

FALAFEL BURGER *S,V* 26
Falafel patty, pickled red cabbage, lettuce, tomato, green goddess sauce, garlic aioli, chips

STEAK SANDWICH 30
Chargrilled rump, caramelised onion, tarragon mayo, rocket, tomato, crispy shallots, chips

FISH AND CHIPS *DF (I)* 30
Crispy battered fish, chips, house salad, tartare, lemon

- NIPPERS -

FREE ACTIVITY PACK WITH ALL KIDS MEALS

KIDS CHEESEBURGER AND CHIPS 15
With tomato sauce

KIDS PASTA *V* 15
Short pasta, nap sauce, parmesan

KIDS NUGGETS AND CHIPS 15
With tomato sauce

KIDS FISH AND CHIPS *DF (I)* 15
Crispy battered fish, tomato sauce

- PIZZA -

MARGHERITA *V* 23
San Marzano tomato, mozzarella, buffalo mozzarella, basil

CAPRESE 26
San Marzano tomato, buffalo mozzarella, basil pesto, cherry tomatoes

PEPPERONI 27
San Marzano tomato, mozzarella

ITALIAN SAUSAGE 29
Sauce Bianca, mozzarella, mushrooms, smoked mozzarella, truffle oil

CHILLI PRAWN *(I)* 30
San Marzano tomato, mozzarella, cherry tomato, garlic, chilli, rocket, parmesan

CAPRICCIOSA 30
San Marzano tomato, fior di latte, Italian ham, mushroom, artichoke, olives

MEAT LOVERS 28
Smokey BBQ sauce, mozzarella, Italian sausage, bacon, ham, pepperoni

PERI PERI CHICKEN 29
San Marzano tomato, fior di latte, roasted capsicum, Spanish onion, shallots, peri peri aioli

CALZONE 28
Nap sauce, mozzarella, ricotta, ham, mushrooms

+ Chilli oil	2
+ Anchovy *(I)*	3
+ Gluten free base	5
+ Vegan mozzarella	6
+ Ham	4
+ Olives	3
+ Pepperoni	5
+ Mushrooms	4
+ Add chilli prawns *(I)*	6

- SWEET TREATS -

STICKY DATE PUDDING *V* 14
Butterscotch sauce, vanilla ice cream

COFFEE CREME BRULEE *V, N* 14
Espresso infused creme brulee, almond biscotti

RHUBARB APPLE CRUMBLE *V* 14
Oat crumble & vanilla ice cream

V – vegetarian | **VG** – vegan | **DF** – dairy free | **GF** – gluten free I **O** – optional
N – contains nuts | **S** – contains sesame I – healthy

SEAFOOD COUNTRY OF ORIGIN
(A) Australian | **(I)** Imported | **(M)** Mixed origin