BEACH BAR MENU

KITCHEN HOURS

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

Follow us @HotelSteyne. Surcharge applies on weekends and public holidays.

HOTEL
STEYNE
MANLY

Coastal Bar

SYDNEY ROCK OYSTERS *(A) min 6 GF, DF* — 7 ea
Freshly shucked served with Champagne vinegar, eschalot

OYSTERS KILPATRICK *(A) min 6 GF, DF* — 8 ea
Bacon, Worcestershire, tabasco

BUCKET OF CHILLED CRYSTAL BAY PRAWNS 300G *(A) GF, DF* — 38
Marie rose sauce, crispy gem lettuce, lemon

GRILLED WA FREMANTLE OCTOPUS *(A) DF* — 34
Cannellini hummus, chat potatoes, green olives, capers, celery, shaved fennel, parsley, sherry vinaigrette

BLUEFIN TUNA TOSTADA (2pc) *(A) DF, S* — 29
NSW raw bluefin tuna, crispy corn tortillas, gochujang glaze, avocado, jalapeño, pickled red onion, sesame, lime, coriander

PRAWN ROLLS (2pc) *(A)* — 29
Poached Crystal bay prawns in brioche roll, celery, citrus mayo, chives, dill, lemon

SALT & LEMON PEPPER CALAMARI *(I) GF, DF* — 24
Lemon pepper, sriracha mayo, lime

SIGNATURE MANLY SEAFOOD PLATTER — 150
Freshly shucked Sydney rock oysters *(A)*, Champagne mignonette, chilled Crystal Bay prawns *(A)*, marie rose sauce, prawn rolls *(A)*, wakame salad, salt & lemon pepper squid *(I)*, sriracha mayo, Four Pine Pale Ale beer battered fish *(I)*, chips and lemons

Start or Share

MIXED MARINATED WARM OLIVES *GF, VG* — 12
Rosemary, citrus

WOODFIRED GARLIC BREAD *VG* — 13
Rosemary, extra virgin olive oil, Murray river pink salt flakes
+ Cheese — 4

WARM ROSEMARY & SEA SALT FOCACCIA *VG, N, S* — 18
Cannelini bean hummus, dukkha, pickled vegs

BUFFALO WINGS *GF* — 22
Spicy buffalo sauce, celery sticks, blue cheese ranch, chives

HONEY MUSTARD CHICKEN WINGS *GF* — 22
Crispy chicken wings, honey mustard sauce, green shallots, pickles

VANNELLA STRACCIATELLA *V, GF* — 26
Heirloom tomatoes, fresh oregano, extra virgin olive oil, aleppo chilli

Steyne Signature

GRILLED SNAPPER *(I) GF, DF* — 42
Grilled line caught NZ snapper fillet, sauce vierge, lemon

SEAFOOD MARINARA LINGUINE *(M) DF* — 37
Fresh seafood, chilli, garlic, cherry tomatoes, baby capers, parsley

GRILLED LAMB RUMP CAP *GF, DF* — 42
Pyrenees ranges lamb rump cap, twice cooked chat potatoes, pepperonata, salsa verde

GRILLED ½ MEDITERRANEAN STYLE CHICKEN *GF* — 38
Green goddess sauce, charred corn salsa, pickled Lebanese chilli, lemon

STEAK AND EGGS *GF, DF* — 45
300g Grainge silver rump steak served with 2 fried eggs, charred broccolini, chimichurri sauce

Burgers & Sangas

All burgers and sandwiches are served with chips and tomato sauce

STEYNE BURGER — 26
Grain-fed beef patty, American cheese, tomato, caramelised onion, Westmont pickles, oak lettuce, house burger sauce, St Malo bun

KOREAN FRIED CHICKEN BURGER *S* — 27
Buttermilk fried chicken, Korean sweet and spicy sauce, cabbage slaw, yuzu aioli, fresh cucumber ribbons, St Malo bun

FISH BURGER *(I)* — 27
Four Pines pale ale beer battered fish, iceberg lettuce, American cheddar, pickled red onions, zesty tartare sauce, St Malo bun

SHROOM HALOUMI BURGER *V* — 26
Mushroom patty, grilled haloumi, caramelised onion, oak lettuce, garlic aioli, beetroot relish, St Malo bun

STEYNE DOUBLE STACKER — 32
Streaky bacon, double grain-fed patty, American cheese, caramelised onion, Westmont pickles, oak lettuce, tomato, house burger sauce, St Malo bun

STEAK SANDWICH — 31
Chargrilled Grainge silver rump, caramelised onion, tarragon mayo, rocket, tomato, crispy shallots, toasted rustic panin

From the 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 NSW

SCOTCH 300G 53
Southern prime, grass fed VIC

NY STRIP 250G 48
Grainge Silver 100-day grain fed NSW

RIB EYE ON THE BONE 400G 68
Pinnacle MB2+ MSA grass fed

Sauces

3

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

Sides

SEASONED CHIPS *GF, V, DF* 10
With your choice of aioli, tomato sauce and truffle aioli

CHARRED BROCCOLINI *GF, V* 14
Char grilled broccolini, lemon oil, parmesan

GREEN BEANS *V, GF, N* 12
Cultured butter, toasted almonds

STEYNE HOUSE SALAD *GF, VG* 12
Green leaves, cherry tomatoes, cucumbers, lemon vinaigrette, chives

CREAMY MASH POTATO *GF, V* 12
Cultured butter

Classics

STEYNE FISH & CHIPS *(I) DF* 32
Four Pines Pale Ale beer battered fish, chips, house salad, tartare sauce, lemon

HOUSE CRUMBED CHICKEN SCHNITZELS 28
Panko crumbed chicken breast, chips, house salad, lemon

CHICKEN PARMIGIANA 32
Panko crumbed chicken breast, napolitana sauce, double smoked leg ham, mozzarella, parmesan, chips, house salad

CRISPY BARRAMUNDI *(A) GF, N* 38
Seared crispy Humpty doo barramundi, romesco sauce, fresh garden herbs, fennel, orange

RIGATONI ALLA VODKA *V* 29
Rigatoni, tomato vodka sauce, parmesan, stracciatella

Bowls & Salads

GREEK SALAD *GF, V, DFO* 24
Cucumber, capsicum, cherry tomato, Spanish onion, Danish fetta, kalamata olives, dried oregano, red wine vinaigrette

CAESAR SALAD *GFO* 25
Baby cos, crispy bacon bites, soft boiled egg, garlic croutons, white marinated anchovies, shaved parmesan, creamy Caesar dressing

THAI STYLE PRAWN MANGO SALAD *(A) DF, GFO* 31
Crystal bay prawns, avocado, fresh mango, green leaves, fried shallot, red onions, cherry tomatoes, cucumbers, fresh chilli, mint, coriander, crispy wonton pastry, Thai dressing

TUNA POKE BOWL *(A) DF, S* 33
Raw bluefin tuna, spicy gochujang glaze, brown rice, edamame, cucumber, red onions, slaw, seasoned seaweed, avocado, pickled ginger, furikake, wasabi mayo

CHICKEN BURRITO BOWL *GF, DF* 29
Char grilled Mexican chicken, brown rice, soft boiled egg, avocado, cucumber, black beans, pico de gallo, coconut yoghurt dressing

ADD ONS

- Chargrilled chicken *GF, DF* 6
- Poached prawns *(A) GF, DF* 8
- Crispy tofu *GF, VG* 5
- Spicy tuna *(A) DF* 12

Pizzas

48-hour fermented Neapolitan style dough, hand stretched and woodfired to order

MARGHERITA *V* — 24
San Marzano tomato, fior di latte, basil, parmesan

PEPPERONI — 27
San Marzano tomato, fior di latte, pepperoni
+ hot honey — 2

ITALIAN SAUSAGE — 29
Fior di latte, Italian fennel sausage, chilli, scamorza, button mushrooms, truffle oil

MORTADELLA *N* — 29
Fior di latte, mortadella, stracciatella, pistachio, lemon zest, basil

CHILLI PRAWN *(I)* — 31
San Marzano tomato, fior di latte, chilli prawns, chilli oil, garlic, parsley

MUSHROOMS *V* — 27
Fior di latte, button mushrooms, caramelised onion, scamorza, parmesan, truffle oil, thyme

PROSCIUTTO & FIG — 31
Fior di latte, prosciutto de Palma, fresh figs, stracciatella, rocket, shaved parmesan, fig vin cotto

CAPRICIOSA — 30
San Marzano tomato, fior di latte, mushrooms, artichokes, ham, kalamata olives

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

ADD ONS

Anchovies *(I)*	3
Kalamata olives	3
Hot honey	2
Pepperoni	5
Ham	4
Chilli prawns *(I)*	6
Mushrooms	4
Procsiutto	6
Stracciatella	5
Chilli oil	2
Sub GF base	5
Vegan mozzarella	6

Nippers

Free activity pack with all kids meals

TOMATO & CHEESE PIZZA *V* — 15
Pizza sauce, mozzarella

CHICKEN TENDERS & CHIPS — 15
Crumbed chicken tenders, chips, tomato sauce

KIDS CHEESEBURGER & CHIPS — 15
Beef patty, American cheese, tomato sauce

KIDS FISH AND CHIPS *DF* — 15
Crispy battered fish, tomato sauce

KIDS PASTA *V* — 15
short pasta, nap sauce, parmesan

Sweet Treats

SUMMER BERRY PUDDING *V* — 14
Orange zest, berry compote, creme fraiche

VANILLA BEAN CRÈME BRÛLÉE *V, GFO, N* — 14
Classic vanilla crème brûlée, almond biscotti

TROPICAL ETON MESS *V* — 14
Crispy meringue, mango, passionfruit, kiwi, whipped cream

V - vegetarian | ***VG*** - vegan | ***DF*** - dairy free | ***GF*** - gluten free
O - optional | ***N*** - contain nuts | ***S*** - contain sesame | - healthy
SEAFOOD COUNTRY OF ORIGIN
(A) Australia | ***(I)*** Imported | ***(M)*** Mixed origin

Hotel Steyne makes all efforts to accommodate guests' dietary needs.
However, we cannot guarantee that our food will be allergen free.

Find out what's on
UPSTAIRS