APPETIZERS	
SOUP OF THE DAY Please ask our friendly wait staff	R. S. C.
GARLIC BREAD (V)	\$9
GARLIC& CHEESE (V)	\$12
DUO OF DIP (V) Toasted Turkish Bread served with chef's choice of dips	\$14
<b>OLIVES</b> Crumbed Green Olives served with Lemon	\$16
OYSTERS (GF) Natural Served with Lemon and Mignonette	1/2Doz \$28 1Doz \$52
Kilpatrick Served with Bacon and Kilpatrick sauce	1/2Doz \$30 1Doz \$56
ROASTED MUSHROOMS (GF) (V) Garlic and Herb Roasted with Truffle Oil andParmesan	\$16
CALAMARI Lemon Pepper fried Calamari served with Garlic Aioli	Small \$18 / Large \$32
BEEF CHEVAP (3pcs) (GF) Skinless Beef Sausages grilled and served with Tomato Relish	\$16
MEATBALLS Homemade Beef Meatballs in Napoli sauce and Parmesan with Toasted Bread	\$20
CHICKEN WINGS (CN) Fried, Tossed in Gochujang sauce, Peanuts and Spring Onions	\$18
MUSSELS Cooked in tomato, garlic and chili, served with lightly toasted bread	\$18
SCALLOPS (CN) Caulifower puree, Basil pesto	\$22
SEAFOOD	
LINGUINE MARINARA Selection of fresh Seafood, Garlic, Chili, White Wine and Na	\$36
SEAFOOD RISOTTO (GF) Arborio Rice, selection of Seafood, Garlic, Chilli and Napoli sauce	\$36

LINGUINE MARINARA	\$36
Selection of fresh Seafood, Garlic, Chili, White Wine and Napoli	
SEAFOOD RISOTTO (GF)	\$36
Arborio Rice, selection of Seafood, Garlic, Chilli and Napoli sauce	
ATLANTIC SALMON (GF)	\$36
Chat Potatoes, Green Beans, Semi Dried Tomatoes and Béarnaise	
BARRAMUNDI (GF)	\$36
Clams, Roquette, Fennel, Cherry Tomatoes and Butter Caper sauce	
KING PRAWNS (5pcs)	\$36
Creamy Mash, Salsa Verde and Lemon	
FISH OF THE DAY	

#### **SALADS**

Please ask our friendly wait staff

GSS SALAD (Choice of Porterhouse or Salmon)	\$28
Watercress, roquette, cherry tomato, roasted beetroot, feta, rosemary salt	
ROCKET PEAR SALAD	\$16
Togeted walnute chaved narmeean and raenherry haleamic dressing	

# **KIDS**

STEAK & CHIPS	\$15
FISH & CHIPS	\$12
CHICKEN & CHIPS	\$12
SPAGHETTI BOLOGNESE	\$12
2 ICE CREAM SCOOPS	\$8

## **STEAK**

All our Steaks are served with Fries	
PORTERHOUSE 300gr	\$45
Grass Fed MB3+ Collison & Co, VIC	
SCOTCH FILET 250gr	\$46
Grass Fed MB3+ Collison & Co, VIC	
EYE FILET 250gr	\$50
Grass Fed MB3+ Collison & Co, VIC	
RIB EYE 350gr	\$54
Grass Fed MB3+ Collison & Co, VIC	
WAGYU SCOTCH 300gr	\$79
MB6+ AACo, Darling Down, QLD	
DRY AGE STEAK	
Please ask our friendly wait staff	
GSS MIX PLATTER	\$165
Porterhouse steak, marinated Chicken, Pork Belly, Barramundi, Calamari, Oysters, Prawns	Ψ
Chips & choice of sauce	

<u>Choice of sauce</u> +\$5
Red Wine Jus, Creamy Pepper, Mushroom Gravy or

Blue Cheese Butter

Grill Steak Seafood

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Function room available upstairs
functions@grillsteakseafood.com.au

## SOMETHING DIFFERENT

LINGUINE CARBONARA	
Bacon, Cream, Parmesan	
PENNE MUSHROOM ( Add Chicken )	\$28
Mushroom Ragu, cream and Pesto	
GNOCCHI TRUFFLE (V)	\$28
Homemade Potato Gnocchi, Mushroom Ragu, enoki Mushrooms, Parmesan, Truffle Oil and Balsamic Glaze	
FOREST MUSHROOM RISOTTO (GF) (V)	\$28
Arborio Rice, Mushroom Ragu, Truffle Oil and Parmesan	7
CHICKEN PARMA	\$28
Crumbed chicken breast topped with Napoli and mozzarella served with chips and salad	
LAMB SHANKS (GF)	\$38
Creamy mash, Baby Carrots and Lamb jus	
KANGAROO (GF)	\$34
Served medium rare with chat Potatoes, Green Beans, Kalamata Olives and Balsamic Reduction	
PORK BELLY (GF)	\$36
Caponata, Baby Carrots and Apple Puree	
BEEF SHORT RIBS	\$38
Smokey BBQ Glazed Ribs served with Chips	400

#### **SWEETS**

STICKY DATE PUDDING Served with Butterscotch sauce and Vanilla ice cream	\$16
CREME BRULLE	\$16
Served with Biscotti NY CHEESE CAKE	\$17
Served with Macadamia Crumble, Popcorn and fresh Raspberries	φι,
CHOCOLATE MOUSSE	\$17
Served with Raspberry Sorbet on Chocolate soil	