

APPETIZERS

GARLIC BREAD (V) 🌱	\$9
GARLIC & CHEESE BREAD (V) 🌱	\$12
DUO OF DIP (V) 🌱 Toasted Turkish Bread served with chef's choice of Homemade dips	\$14
OLIVES 🌱 Crumbed Green Olives served with Lemon	\$14
ARANCINI (V) 🌱 Sundried Tomato Arancini Served with Basil Mayo and Parmesan Cheese	\$15
OYSTERS (GF) Natural Served with Lemon and Mignonette	1/2Doz \$28 1Doz \$56
Kilpatrick Served with Bacon and Kilpatrick sauce	1/2Doz \$30 1Doz \$60
CALAMARI Lemon Pepper fried Calamari served with Garlic Aioli	Small \$18 / Large \$36
BEEF CHEVAP (3pcs) (GF) Skinless Beef Sausages grilled and served with Wasabi Creme Fraiche	\$18
MEATBALLS Homemade Beef Meatballs in Napoli sauce and Parmesan with Toasted Bread	\$18
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) Cauliflower puree, Basil Pesto	\$22
OCEAN TROUT (GF) House Cured Ocean Trout, Baby Beetroot, Fennel, Capers, Radish and Wasabi Creme Fraiche	\$24

SALADS

GSS SALAD (Choice of Porterhouse or Salmon) (GF) Radichio, Roquette, Cherry Tomato, Roasted Beetroot, Feta, Rosemary Salt	\$30
CEASAR SALAD Cos Lettuce, Bacon, Egg, Anchovies, Parmesan, Croutons Ceasar dressing Add Chicken +\$8	\$20
ROQUETTE PEAR SALAD 🌱 Toasted Walnuts, shaved Parmesan and Raspberry Balsamic dressing	\$14

HOUSE CLASSICS

BEEF BURGER Angus beef Patty, Brioche Bun, Bacon, Lettuce, Caramelised Onions, Cheddar Cheese, Tomato relish, aioli with Chips and Salad	\$24
EGGPLANT PARMIGIANA (V) 🌱 Layers of eggplant with Tomato Sugo, Basil, Parmesan and Mozzarella, Chips and Salad	\$26
CHICKEN PARMIGIANA Crumbed Chicken breast topped with Napoli and mozzarella, Chips and Salad	\$30
LAMB SHANKS (GF) Creamy Mash, Baby Carrots and Lamb jus	\$38
KANGAROO (GF) ★ Served medium rare with chat Potatoes, Green Beans, Kalamata Olive, Balsamic Reduction	\$38
BEEF or PORK RIBS Smokey BBQ Glazed Ribs served with Chips	\$38

GRILL

All our Steaks are served with Fries

SURF N TURF + \$12
Add 2 King Prawns to Any Steak

PORTERHOUSE 300gr
Grass Fed MB2+ Great Southern Pinnacle S.A

SCOTCH FILET 250gr
Grain Fed MB3+ O'Connor, VIC

EYE FILET 250gr
Grain Fed MB3+ O'Connor, VIC

RIB EYE 350gr
Grass Fed MB3+ Collison & Co, VIC

WAGYU SCOTCH 300gr
MB7+ Rangers Valley, NSW

DRY AGE STEAK
Please ask our friendly wait staff

GSS MIX PLATTER
Porterhouse steak, marinated Chicken, Grilled Chorizo, Barramundi, Calamari, Oysters, Prawns
Chips & choice of sauce

GSS SEAFOOD PLATTER (Change Oyster to Kilpatrick +\$5)
Salmon, Barramundi, Lobster Tail, King Prawns, Mussels, Natural Oysters, Calamari & Chips

GSS BBQ RIBS PLATTER
Smokey BBQ Glazed Beef and Pork with
Side of chips & Garden salad

FISH OF THE DAY
Please ask our friendly Staff

LINGUINE MARINARA
Selection of fresh Seafood, Garlic, Chili, White Wine and Napoli Sauce

SEAFOOD RISOTTO (GF)
Arborio Rice, selection of Seafood, Garlic, Chilli and Napoli sauce

SPAGHETTI VONGOLE
Clams, cherry tomatoes, chilli, garlic, olive oil and white wine

AGNOLOTTI
Prawns and chives agnolotti with garlic, burnt butter and sage

PAELLA (GF)
Arborio rice, selection of seafood, chorizo, garden peas, saffron, garlic and chilli

LOBSTER TAIL RISOTTO (GF)
Arborio Rice, lobster tail, saffron, garden peas

KING PRAWNS (5PCS) (GF)
Creamy Mash, Salsa verde and Lemon

SALMON (GF)
Tasmanian Salmon Fillet, Seasonal Greens, Cauliflower Puree and Basil gel

BARRAMUNDI (GF)
North Queensland's Wild Barramundi, Clams, Roquette, Fennel, Cherry Tomato and Butter caper Sauce

	\$46
	\$48
	\$54
	\$62
	\$89
	\$165
	\$160
	\$80
CHOICE OF SAUCE +\$5	
Red Wine Jus, Mushroom Gravy	Creamy Pepper, Blue Cheese Butter

SEAFOOD

	\$36
	\$38
	\$32
	\$38
	\$40
	\$48
	\$38
	\$39
	\$40

PASTA & RISOTTO

SPAGHETTI BOLOGNESE House made Beef Bolognese and Parmesan	\$26
LINGUINE CARBONARA Bacon, Cream and Parmesan	\$28
SPAGHETTI MEATBALLS Slow Cooked Beef Meatballs in Tomato Sugo	\$28
PENNE AMATRICIANA Bacon, Onion, Chilli, Tomato and Parmesan	\$28
GNOCCHI TRUFFLE (V) 🌱 Homemade Potato Gnocchi, Mushroom Ragu, enoki Mushrooms, Parmesan, Truffle Oil, Balsamic Glaze	\$28
GNOCCHI TOMATO (V) 🌱 Homemade Potato Gnocchi in Napoli Sauce, Cherry Tomato and Parmesan	\$26
PUMPKIN RISOTTO (GF) (V) (CN) 🌱 Arborio Rice, Pumpkin, Sundried Tomato, Pine nuts and Feta	\$32
FOREST MUSHROOM RISOTTO (GF) (V) 🌱 Arborio rice, mushroom ragu, truffle oil and parmesan	\$28
SPAGHETTI PESTO (CN) 🌱 Homemade Basil Pesto, Pine nuts and Parmesan	\$26
PENNE MUSHROOM (Add Chicken \$4) 🌱 Mushroom Ragu, Cream and Pesto	\$28

SIDES

BEER BATTERED CHIPS	\$9
GARDEN SALAD 🌱	\$9
CREAMY MASH 🌱	\$10
ROSEMARY POTATOES 🌱	\$10
ROASTED MUSHROOMS & PARMESAN 🌱	\$15
STEAMED BROCCOLINI & FETA 🌱	\$15

KIDS

STEAK & CHIPS	\$15
FISH & CHIPS	\$14
CHICKEN & CHIPS	\$14
SPAGHETTI BOLOGNESE	\$14
PENNE NAPOLI 🌱	\$12

SWEETS

STICKY DATE PUDDING Served with Butterscotch Sauce and Vanilla Ice Cream	\$16
CREME BRULEE Served with Biscotti	\$15
PANNA COTTA Vanilla Bean & Mascarpone Panna Cotta, Berry Compote and Orange gel	\$18
CHOCOLATE DELICE Chocolate mousse on biscuit base topped with dark chocolate ganache, Pistachio crumble and mango sorbet	\$18

66 HARDWARE LANE,
MELBOURNE 3000

03 9642 2267

Grill Steak Seafood



[grillsteakseafood](https://www.instagram.com/grillsteakseafood)

Function room available upstairs

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reservations@grillsteakseafood.com.au

GRILL STEAK SEAFOOD RESTAURANT REQUESTS PATRONS WITH FOOD ALLERGIES OR OTHER DIETARY REQUIREMENTS TO PLEASE INFORM YOUR WAITER PRIOR TO ORDERING AND WE WILL ENDEAVOUR TO ACCOMODATE YOUR NEEDS. HOWEVER WE CANNOT BE HELD RESPONSIBLE FOR TRACES OF ALLERGENS.
SURCHARGE ON CREDIT CARDS : AMEX 1.6% / MASTERCARD 1.95% / VISA 1.98%

SORRY WE DONT DO SPLIT BILLS
GF: Gluten Free / V: Vegetarian / CN: Contain Nuts