APPETIZERS

SOUP OF THE DAY	
Please ask our friendly wait staff	
GARLIC BREAD (V)	\$9
GARLIC& CHEESE (V)	\$12
DUO OF DIP (V) Toasted Turkish Bread served with chef's choice of dips	\$14
OLIVES Crumbed Green Olives served with Lemon	\$16
OYSTERS (GF)	
Natural	1/2Doz \$28 1Doz \$52
Served with Lemon and Mignonette	1/0D
Kilpatrick Sarvad with Racon and Kilpatrick sauce	1/2Doz \$30 1Doz \$56
Served with Bacon and Kilpatrick sauce	
ROASTED MUSHROOMS (GF) (V) Garlic and Herb Roasted with Truffle Oil andParmesan	\$16
CALAMARI	Small \$18 / Large \$32
Lemon Pepper fried Calamari served with Garlic Aioli	
BEEF CHEVAP (3pcs) (GF) Skinless Beef Sausages grilled and served with Tomato Relish	\$16
MEATBALLS	\$20
Homemade Beef Meatballs in Napoli sauce and Parmesan with Toasted Bread	ΨΞΨ
CHICKEN WINGS (CN)	\$18
Fried, Tossed in Gochujang sauce, Peanuts and Spring Onions	
MUSSELS	\$18
Cooked in tomato, garlic and chili, served with lightly toasted bread	
SCALLOPS (CN)	\$22
Caulifower puree, Basil pesto	

SEAFOOD

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	
Please ask our friendly wait staff	

SALADS

GSS SALAD (Choice of Porterhouse or Salmon)	\$28
Watercress, roquette, cherry tomato, roasted beetroot, feta, rosemary salt	
ROCKET PEAR SALAD	\$16
Toasted walnuts, shaved parmesan and raspberry balsamic 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	
Chips & choice of sauce	A. =
Choice of sauce	<u>e</u> +\$5

Mills Seefood Steek Seefood







grillsteakseafood

Function room available upstairs functions@grillsteakseafood.com.au

Red Wine Jus, Creamy Pepper, Mushroom Gravy or **Blue Cheese Butter**

SOMETHING DIFFERENT

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

SWEETS

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