

Grill
Steak Seafood

66 HARDWARE LANE, MELBOURNE 3000
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📷 grillsteakseafood
Function room available upstairs
functions@grillsteakseafood.com.au

APPETIZERS

SOUP OF THE DAY

Please ask our friendly wait staff

GARLIC BREAD (V) \$9

GARLIC & CHEESE (V) \$12

DUO OF DIP (V) \$14

Toasted Turkish Bread served with two dips

OLIVES \$16

Crumbed Green Olives served with Lemon

OYSTERS (GF)

Natural 1/2Doz \$28 1Doz \$52

Served with Lemon and Mignonette

Kilpatrick 1/2Doz \$30 1Doz \$56

Served with Bacon and Kilpatrick sauce

ROASTED MUSHROOMS (GF) (V) \$16

Garlic and Herb Roasted with Truffle Oil Parmesan

CALAMARI Small \$18 / Large \$32

Lemon Pepper fried Calamari served with Garlic Aioli

BEEF CHEVAP (3pcs) (GF) \$16

Skinless Beef Sausages grilled and served with Tomato Relish

MEATBALLS \$20

Beef Meatballs in homemade Napoli sauce and Parmesan with Toasted Bread

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

Cauliflower 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

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

Choice of sauce +\$5

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

SOMETHING DIFFERENT

LINGUINE CARBONARA \$26

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

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

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

SIDES

CREAMY MASH \$9

ROSEMARY POTATOES \$9

SEASONAL VEGETABLES \$9

BEER BATTERED CHIPS \$8

GREEN SALAD \$8

KIDS

STEAK & CHIPS \$15

FISH & CHIPS \$12

CHICKEN & CHIPS \$12

SPAGHETTI BOLOGNESE \$12

2 ICE CREAM SCOOPS \$8

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

GRILL STEAK SEAFOOD RESTAURANT REQUESTS PATRONS WITH FOOD ALLERGIES OR OTHER DIETARY REQUIREMENTS. PLEASE INFORM YOUR WAITER PRIOR TO ORDERING AND WE WILL ENDEAVOUR TO ACCOMODATE YOU 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