

**66 HARDWARE LANE,  
MELBOURNE 3000  
03 9642 2267**

# **Grill Steak Seafood**

 **grillsteakseafood**

**Function room available upstairs  
functions@grillsteakseafood.com.au  
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

## APPETIZERS

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

## SALADS

<b>GSS SALAD (Choice of Porterhouse or Salmon) (GF)</b> Radichio, Roquette, Cherry Tomato, Roasted Beetroot, Feta, Rosemary Salt	\$25
<b>CEASAR SALAD</b> Cos Lettuce, Bacon, Egg, Anchovies, Parmesan, Croutons Cesar dressing Add Chicken +\$8	\$20
<b>ROQUETTE PEAR SALAD</b> 🌱 Toasted Walnuts, shaved Parmesan and Raspberry Balsamic dressing	\$14

## HOUSE CLASSICS

<b>BEEF BURGER</b> Angus beef Patty, Brioche Bun, Bacon, Lettuce, Caramelised Onions, Cheddar Cheese, Tomato relish, aioli with Chips and Salad	\$24
<b>EGGPLANT PARMIGIANA (V)</b> 🌱 Layers of eggplant with Tomato Sugo, Basil, Parmesan and Mozzarella with Chips Salad	\$24
<b>CHICKEN PARMIGIANA</b> Crumbed Chicken breast topped with Napoli and mozzarella served with Chips and Salad	\$26
<b>LAMB SHANKS (GF)</b> Creamy Mash, Baby Carrots and Lamb jus	\$34
<b>KANGAROO (GF)</b> Served medium rare with chat Potatoes, Green Beans, Kalamata Olives, Balsamic Reduction	\$30
<b>BEEF or PORK RIBS</b> Smokey BBQ Glazed Ribs served with Chips	\$29

## GRILL

<b>All our Steaks are served with Fries</b>	
<b>SURF N TURF + \$12</b> Add 2 King Prawns to Any Steak	\$46
<b>PORTERHOUSE 300gr</b> Grass Fed MB2+ Great Southern Pinnacle S.A	\$48
<b>SCOTCH FILET 250gr</b> Grain Fed MB3+ O'Connor, VIC	\$54
<b>EYE FILET 250gr</b> Grain Fed MB3+ O'Connor, VIC	\$165
<b>GSS MIX PLATTER</b> Porterhouse steak, marinated Chicken, Grilled Chorizo, Barramundi, Calamari, Oysters, Prawns, Chips & choice of sauce	\$160
<b>GSS SEAFOOD PLATTER (Change Oyster to Kilpatrick +\$5)</b> Salmon, Barramundi, Lobster Tail, King Prawns, Mussels, Natural Oysters, Calamari & Chips	\$80
<b>GSS BBQ RIBS PLATTER</b> Smokey BBQ Glazed Beef and Pork with Side of chips & Garden salad	

**CHOICE OF SAUCE +\$5**  
Red Wine Jus, Creamy Pepper, Mushroom Gravy, Blue Cheese Butter



**ONLY AVAILABLE AT LUNCH**

<b>BIG BREAKFAST</b> Bacon, Sausage, Tomato, Mushroom and Choice of Eggs on toasted Turkish Bread	\$23
<b>EGGS ON TOAST</b> Choice of Eggs (Poached, Fried or Scrambled) On Toasted Turkish Bread	\$18
<b>STEAK SANDWICH</b> 150g Angus Steak, Bacon, Roquette, Tomato Relish, Garlic Aioli in a Turkish Roll served with Chips	\$24
<b>CHICKEN SANDWICH</b> Grilled Chicken fillet, Tomato, Salad Leaves, Cheese and Aioli in a Turkish Roll Served with Chips	\$22
<b>FISH &amp; CHIPS</b> Beer Battered FlatHead Fillets served with Chips and Tartare sauce	\$22

## SEAFOOD

<b>LINGUINE MARINARA</b> Selection of fresh Seafood, Garlic, Chili, White Wine and Napoli Sauce	\$28
<b>SEAFOOD RISOTTO (GF)</b> Arborio Rice, selection of Seafood, Garlic, Chilli and Napoli sauce	\$29
<b>SPAGHETTI VONGOLE</b> Clams, cherry tomatoes, chilli, garlic, olive oil and white wine	\$28
<b>AGNOLOTTI</b> Prawns and chives agnolotti with garlic, burnt butter and sage	\$29
<b>PAELLA (GF)</b> Arborio rice, selection of seafood, chorizo, garden peas, saffron, garlic and chilli	\$38
<b>LOBSTER TAIL RISOTTO (GF)</b> Arborio Rice, lobster tail, saffron, garden peas	\$42
<b>KING PRAWNS (5PCS) (GF)</b> Creamy Mash, Salsa verde and Lemon	\$26
<b>SALMON (GF)</b> Tasmanian Salmon Fillet, Seasonal Greens, Cauliflower Puree and Basil gel	\$38
<b>BARRAMUNDI (GF)</b> North Queensland's Wild Barramundi, Clams, Roquette, Fennel, Tomato, Butter caper Sauce	\$40

## PASTA & RISOTTO

<b>SPAGHETTI BOLOGNESE</b> House made Beef Bolognese and Parmesan	\$24
<b>LINGUINE CARBONARA</b> Bacon, Cream and Parmesan	\$26
<b>SPAGHETTI MEATBALLS</b> Slow Cooked Beef Meatballs in Tomato Sugo	\$25
<b>PENNE AMATRICIANA</b> Bacon, Onion, Chilli, Tomato and Parmesan	\$26
<b>GNOCCHI TRUFFLE (V)</b> 🌱 Homemade Potato Gnocchi, Mushroom Ragu, enoki Mushrooms, Parmesan, Truffle Oil, Balsamic Glaze	\$28
<b>GNOCCHI TOMATO (V)</b> 🌱 Homemade Potato Gnocchi in Napoli Sauce, Cherry Tomato and Parmesan	\$22
<b>PUMPKIN RISOTTO (GF) (V) (CN)</b> 🌱 Arborio Rice, Pumpkin, Sundried Tomato, Pine nuts and Feta	\$24
<b>FOREST MUSHROOM RISOTTO (GF) (V)</b> 🌱 Arborio rice, mushroom ragu, truffle oil and parmesan	\$24
<b>SPAGHETTI PESTO (CN)</b> 🌱 Homemade Basil Pesto, Pine nuts and Parmesan	\$25
<b>PENNE MUSHROOM ( Add Chicken + \$4.5 )</b> 🌱 Mushroom Ragu, Cream and Pesto	\$24

## SIDES

<b>BEER BATTERED CHIPS</b> 🌱	\$9
<b>GARDEN SALAD</b> 🌱	\$9
<b>CREAMY MASH</b> 🌱	\$10
<b>ROSEMARY POTATOES</b> 🌱	\$10
<b>ROASTED MUSHROOMS &amp; PARMESAN</b> 🌱	\$15
<b>STEAMED BROCCOLINI &amp; FETA</b> 🌱	\$15

## KIDS

<b>STEAK &amp; CHIPS</b>	\$15
<b>FISH &amp; CHIPS</b>	\$14
<b>CHICKEN &amp; CHIPS</b>	\$14
<b>SPAGHETTI BOLOGNESE</b>	\$14
<b>PENNE NAPOLI</b> 🌱	\$12

## SWEETS

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