

GRILL STEAK SEAFOOD

Menu

APPETIZERS

SOUP OF THE DAY	15
GARLIC BREAD (Add Cheese +3)	9
BRUSCHETTA (VG) Tomatoes, red onions, olive oil & fresh basil on crusty bread	15
ARANCINI Crispy risotto balls with a chef's selection filling	18
OYSTERS (GF) NATURAL Australian seasonal oysters, lemon	Half 30 / Dozen 60
KILPATRICK Baked Australian seasonal oysters, bacon & Worcestershire sauce	Half 33 / Dozen 66
CHICKEN WINGS (GF) Fried Gochujang Sauce, peanuts	19
CALAMARI Fried calamari, saffron aioli & lemon	19
MEATBALLS Beef & veal meatballs in napoli sauce served with bread	19
SCALLOPS (GF) Pan-seared scallops, caper butter sauce on cauliflower purée	26
LAMB SKEWERS (GF) Grilled lamb served with vegetables, couscous & tzatziki yoghurt	26
GRILLED OCTOPUS (GFO) Romesco sauce & fried shallots	26
BUFFALO MOZZARELLA & PROSCIUTTO DI PARMA Served on rocket with shaved pecorino, balsamic dressing & chargrilled bread	26

PIZZA

MARGHERITA (VG) Fresh sugo, mozzarella & fresh basil	18
NAPOLETANA Fresh sugo, mozzarella, black olives, anchovies, oregano	19
CAPRICCIOSA Fresh sugo, mozzarella, ham, mushrooms, black olives	19
PROSCIUTTO Fresh sugo, buffalo mozzarella, prosciutto, rocket & shaved pecorino	20
CALABRESE Fresh sugo, mozzarella, hot salami, capsicum, black olives	19
SALMONE Salmon, mascarpone, chives, spinach, parmesan	20
FUNGHI Truffle base Sauce, Mozzarella, mushrooms, garlic, black olives, red onions, pecorino	19

SALADS

CEASAR SALAD (GFO) Garlic croutons, cos lettuce, bacon, poached egg, anchovies	19
MEDITERRANEAN SALAD (VG) Lettuce, olives, onions, tomatoes, cucumber, feta & oregano	17
PUMPKIN SALAD (VG) Greek yoghurt, rocket, roasted pumpkin, pinenuts, honey/mint/butter dressing	16

UPGRADE YOUR SALAD
CHICKEN +5 / SALMON +7 / LAMB +7

SIGNATURE EXPERIENCES

Please ask our team about our special selection	
GSS GRILL PLATTER	
GSS SEAFOOD PLATTER	
GSS SURF & TURF PLATTER	

KANGAROO (GF) Grilled kangaroo, roasted potatoes & greens - choice of sauce	42
PORTERHOUSE 250gr (GFO) Served with chips & salad - choice of sauce	54
SCOTCH FILLET 300gr (GFO) Served with chips & salad - choice of sauce	62
EYE FILLET 250g (GFO) Served with chips & salad - choice of sauce	64
RIB EYE 350g (GFO) Served with chips & salad - choice of sauce	68
WAGYU CUT OF THE (GFO) Served with chips & salad - choiuce of sauce	79
Sauce choices: red wine jus / creamy pepper / creamy mushroom / garlic butter	
<u>SURE & TURF (to add to your steak option).</u> Crayfish tail +35 / King prawns +16	
USA BBQ PORK RIBS Served with chips and slaw	42
SIDES	
Garden Salad (gf)	9
Chips & aioli	10
Mashed potatoes (gf)	10
Rice	10
Broccolini with almonds & feta (gf)	16

SOMETHING DIFFERENT

CHICKEN COTOLETTA Served with slaw & lemon	30
CHICKEN MIRABELLA Crumbed chicken breast topped, creamy mushroom sauce, chips & salad	32
CHICKEN PARMIGIANA Crumbed chicken breast, napoli sauce, mozzarella, chips & salad	32
VEAL COTOLETTA Crumbed veal with slaw and lemon	44
LAMB SHANK (GF) Braised lamb shank served with Mash & Carrots	39
EGGPLANT PARMIGIANA Crumbed eggplant, napoli sauce, mozzarella, chips & salad	25
BLACK ANGUS BEEF BURGER Angus beef patty, lettuce, Tomato, cheese, Burger sauce	25

SEAFOOD SELECTION

FISH & CHIPS Beer battered rockling fillets, slaw, chips & tartare sauce	36
LINGUINE MARINARA Sautéed fresh seafood, chilli, garlic, olive oil & Napoli sauce	38
SEAFOOD RISOTTO Sautéed fresh seafood, chilli, garlic, olive oil & Napoli sauce	38
LOBSTER LINGUINE (GFO) Pan-seared crayfish tail, bisque & cherry tomatoes	69
CRAB RISOTTO (GF) Shallots, crab meat, butter, lemon mascarpone, chives	56
MUSSELS Sautéed mussels in tomato, garlic, chilli & crusty bread	31
SALMON (GF) Pan seared with green beans, cauliflower puree & poached cherry tomatoes	39
KING PRAWNS (GF) Garlic & chilli king prawns, chargrilled bread	36
BARRAMUNDI (GF) Roasted barramundi fillet with broccolini, potatoes & beurre blanc	41

PASTA (GF available)

SPAGHETTI AGLIO E OLIO (VG) chilli, fresh garlic, olive oil	24
GNOCCHI TRUFFLE MUSHROOMS (VG) AVAILABLE AS RISOTTO Home made potato gnocchi, black truffle & grana padano	32
GNOCCHI NAPOLI (VG) Home made potato gnocchi, Napoli sauce, basil and parmesan	29
RIGATONI PRIMA VERA (VG) AVAILABLE AS RISOTTO Eggplant, pumpkin, red onions, kalamata olives, cherry tomatoes & feta	28
LINGUINE ALLA NORMA (VG) Roasted eggplant, Napoli sauce, basil & parmesan	28
SPAGHETTI CARBONARA Pancetta, egg, cream & pecorino	32
LINGUINE BOLOGNESE House-made beef & Pork ragu, Napoli sauce & parmesan	30
SPAGHETTI MEATBALLS Beef & Veal meatballs, Napoli sauce, fresh herbs & parmesan	31
RIGATONI AMATRICIANA Bacon, onions, olives, chilli, Napoli sauce, parmesan	31
PENNE CHICKEN PESTO Roast chicken, Cream, Pesto, Parmesan	31
LAMB PARPADELLE Slow cooked lamb neck, Napoli sauce & pecorino	35
KIDS	
BURGER & CHIPS	18
FISH & CHIPS	15
CHICKEN TENDERS & CHIPS	18
SPAGHETTI BOLOGNESE	15
PENNE NAPOLI	15

FULL MENU AVAILABLE FOR LUNCH & DINNER

SLIPPER LOBSTER ROLL Lobster, Lettuce, avocado, aioli, parsley, seasoning in Brioche	20
STEAK SANDWICH Lettuce, Tomato, Caramelised onion, swiss cheese, Hous relish	17
CHICKEN BURGER Crispy chicken thigh, Lettuce, cheese, Tomatoes, Aioli	15
BLACK ANGUS BEEF BURGER Angus beef patty, lettuce, Tomato, cheese, Burger sauce	25
FUN GUY BURGER Crumbed Field Mushroom, Truffle aioli, Rocket, pesto, Cheese	18

UPGRADE

Beef Patty - 8 / Chicken Thigh - 6 Bacon - 4 / Jalapeno - 3 / Egg - 3 / Pickles - 2 / Cheese - 2

LUNCH OFFERS

LUNCH SPECIAL OFFERS AVAILABLE DAILY TILL 3PM

\$15 PASTA

CHOOSE YOUR PASTA

CREAMY PENNE Ham, Mushrooms & Cream
RIGATONI NAPOLI (VG) House-made Napoli sauce, Pecorino & Fried Basil
LINGUINE BOLOGNESE house made beef ragu, napoli sauce
SPAGHETTI MEATBALL Beef meatballs, Tomato Sugo , fresh herbs
SPAGHETTI AGLIO OLIE E PEPPERONCINO Olive oil, Garlic, Chilli

EGG & BACON ROLL Griled bacon, Eggs, Cheese, avocado, House relish with chips	18
CHEESEBURGER 150gr Beef Patty, lettuce, Tomato, burger sauce, cheese with chips	15
CAPRESE ROLL Buffalo Mozza, Tomato, Basil Pesto, Rocket, Balsamic dressing with Chips	18



68 HARDWARE LANE, MELBOURNE 3000

IMPORTANT FOOD ALLERGY DISCLAIMER

GRILL STEAK SEAFOOD RESPECT THE IMPORTANCE OF CATERING TO OUR GUESTS WITH FOOD ALLERGIES OR INTOLERANCES. WHILE WE TAKE EVERY PRECAUTIONS TO PROVIDE SPECIFIC DIETARY REQUIREMENTS, WE MUST INFORM YOU THAT OUR KITCHEN IS VERY SMALL AND HANDLES A WIDE VARIETY OF INGREDIENTS. DESPITE OUR BEST EFFORTS, WE CANNOT GUARANTEE THAT CROSS CONTACT WITH ALLERGENS HAS NOT OCCURRED. WE ENCOURAGE GUESTS WITH SEVERES FOOD ALLERGIES TO EXCERCICES THEIR DISCRETION AND INFORM OUR STAFF OF THEIR DIETARY NEEDS.

OUR TEAM CAN PROVIDE YOU WITH INFORMATION ABOUT THE INGREDIENTS USED IN OUR DISHES AND OFFER ALTERNATIVE OPTIONS WHENEVER POSSIBLE. CUSTOMERS CONCERNED WITH FOOD ALLERGIES NEED TO BE AWARE OF THIS RISKS AS GRILL STEAK SEAFOOD WILL NOT ASSUME ANY LIABILITY FOR ADVERSE REACTIONS TO FOOD CONSUMED.

GLUTEN FREE DISCLAIMER

OUR GLUTEN FREE FOODS ARE PREPARED IN A SMALL KITCHEN WHERE FOOD CONTAINING WHEAT, MILK, SOY, TREE NUTS, SEEDS AND OTHER POTENTIAL ALLERGIC INGREDIENTS ARE ALSO PREPARED.

PLEASE BE AWARE THAT THERE IS A POSSIBILITY THAT FOOD ITEMS LABELLED AS GLUTEN FREE COULD POSSIBLY HAVE BEEN IN CONTACT WITH WHEAT OR GLUTEN. WHILST WE TAKE EVERY CASE TO PREPARE OUR GLUTEN FREE MEALS, WE DO NOT RECOMMEND CONSUMPTION OF OUR GLUTEN FREE FOODS BY THOSE WITH CELIAC DISEASE.

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BAR & FUNCTION ROOM AVAILABLE UPSTAIRS

Translated menus
(Chinese, Japanese, Korean, Thai, Tagalog

Dining Information:
10% surcharge applies on Sundays | 15% surcharge applies on Public Holidays