

STEAKS

FROM THE CHAR GRILL

“Our steaks are all hand selected and aged from premium yearling stock, sourced from the lush pastures of Tasmania”

EYE FILLET is the most tender cut available, excellent from rare to well done

SCOTCH FILLET a popular cut, always tender cooked rare to well done

RUMP this one has the flavour, best cooked rare to medium

PORTERHOUSE a leaner cut, can be cooked to medium on the larger cuts

S M A L L

RUMP – 200GM	30.00
PORTERHOUSE – 200GM	35.00
SCOTCH FILLET – 200GM	45.00
EYE FILLET – 200GM	45.00

M E D I U M

RUMP – 300GM	40.00
PORTERHOUSE – 300GM	45.00
SCOTCH FILLET – 300GM	60.00
EYE FILLET – 300GM	60.00
EYE FILLET MEDALLIONS – 300GM	60.00

L A R G E

RUMP – 400GM	45.00
NEW YORK PORTERHOUSE – 400GM	60.00
EYE FILLET – 400GM	70.00
SCOTCH FILLET – 400GM	70.00

PEPPERED STEAK

Any steak of your choice, cooked in a peppercorn crust & served with pepper sauce

ADD 4.50

GARLIC PRAWN TOPPER

Tiger prawns cooked in a creamy garlic sauce

\$12.00

SAUCES

Mushroom, Pepper, Plum & Ginger, Red Wine Jus, or Hollandaise

ALL \$3.50

AT STEVE'S GRILL

At Steve's Grill we are committed to providing our customers with a unique dining experience. We aim to provide excellence in service and an extensive and comprehensive menu using the best of Tasmania's world-famous fresh produce and wines.

Since opening in 2007, we have established a reputation as one of Launceston's premier restaurants providing consistency of quality and customer service.

We thank our loyal customers and really appreciate your support over the years.

If you are visiting us for the first time, we hope you have a great experience and we look forward to seeing you again.

Bon appetite!



Steve McFelin



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www.stevesgrill.com.au



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STEVE'S GRILL
— AT THE —
CENTENNIAL

MENU

APPETISERS

GARLIC OR HERB BREAD <i>Dusted with parmesan cheese</i>	8.00
SOUP OF THE DAY <i>House made & garnished with sourdough</i>	9.00
DUCK SPRING ROLLS (4) <i>With plum dipping sauce</i>	17.90
CHICKEN LIVER & PORT WINE PÂTÉ <i>House made & served with buttered toast</i>	16.90
ARANCINI BALLS (4) <i>Ask your waiter for today's flavour</i>	17.90
PRAWN COCKTAIL <i>With a tangy cocktail sauce & a hint of port</i>	18.90
CRUMBED CHICKEN TENDERS <i>Served with a sweet chilli dipping sauce</i>	16.90
GARLIC PRAWNS <i>Tiger prawns combined with garlic & cream & served with steamed rice</i>	18.90
THAI PRAWN SALAD <i>Tossed with a dressing of fish sauce, chilli & lime & served with salad & crunchy noodles</i>	18.90

SIDES

SIDE BOWL OF CHIPS	REGULAR 6.00 LARGE 8.00
SIDE BOWL OF VEGETABLES	REGULAR 6.00 LARGE 8.00
SIDE GARDEN SALAD <i>with balsamic vinaigrette</i>	6.00



LIGHT MEALS

SPAGHETTI BOLOGNAISE <i>Tossed with a meaty bolognaise sauce & topped with parmesan cheese</i>	25.00
CHICKEN SCHNITZEL <i>Tender chicken breast, freshly crumbed and fried. Served with vegetables & gravy</i>	27.00
ROAST TURKEY <i>Served with vegetables, gravy & cranberry sauce</i>	27.00
CHICKEN PARMIGIANA <i>Tender, freshly crumbed chicken breast, topped with salsa & tasty cheese. Served with vegetables</i>	27.00
HAWAIIAN PARMIGIANA <i>Crumbed chicken topped with salsa, tasty cheese, ham & pineapple, served with vegetables</i>	27.00
HOT & SPICY PARMIGIANA <i>Crumbed chicken breast, mild salsa, hot salami, jalapeños, olives & chilli flakes, served with vegetables</i>	27.00
NACHOS PARMIGIANA <i>Served with salsa, corn chips, guacamole & sour cream</i>	27.00
TASSIE SCALLOPS <i>Lightly fried crumbed scallops served with sweet chilli mayo & chips</i>	30.00
NATURAL ATLANTIC SALMON <i>Oven baked & served with chips & hollandaise sauce</i>	30.00
CAJUN ATLANTIC SALMON <i>Oven baked in Cajun herbs & spices, served with chips & herb butter</i>	30.00
CALAMARI SALAD <i>Lightly fried calamari served with salad & garlic aioli</i>	30.00
CRUMBED PRAWNS <i>Lightly crumbed & served with chips & sweet chilli mayo</i>	30.00
BEER BATTERED FLATHEAD <i>Served with a lemon wedge, sweet chilli mayo & chips</i>	30.00
ROAST DUCK LEG <i>Twice-cooked, finished on the grill, served with vegetables, plum & ginger sauce</i>	30.00
HOMEMADE BEEF RISSOLES <i>Made with Tas grass fed beef, served with vegetables & gravy</i>	30.00

MAIN MEALS

PORK BELLY <i>Served with vegetables, plum & ginger sauce</i>	34.00
SEAFOOD PLATTER <i>Prawns, scallops, calamari, flathead and Atlantic salmon, served with chips & tartare sauce</i>	38.00
GARLIC PRAWNS <i>Tiger Prawns in a creamy garlic sauce & served with rice</i>	36.00
LAMB RUMP 300GM <i>Full lamb rump served as medallions & cooked to medium. Served with mint jelly & a red wine jus</i>	36.00
NATURAL ATLANTIC SALMON <i>Oven baked & served with hollandaise sauce</i>	37.00
CAJUN ATLANTIC SALMON <i>Oven baked in Cajun herbs & spices, served with herb butter</i>	37.00
EYE FILLET BEEF SCHNITZEL <i>Served with vegetables and red wine jus</i>	36.00
CHICKEN PARMIGIANA <i>Tender, freshly crumbed chicken breast, topped with salsa & tasty cheese</i>	36.00
HAWAIIAN PARMIGIANA <i>Topped with salsa, tasty cheese, ham & pineapple</i>	36.00
NACHOS PARMIGIANA <i>Served with salsa, corn chips, guacamole & sour cream</i>	36.00
HOT & SPICY PARMIGIANA <i>Crumbed chicken breast, mild salsa, hot salami, jalapeños, olives & chilli flakes</i>	36.00
CAJUN CHICKEN BREAST <i>Oven baked with Cajun herbs & spices. Finished on the grill & served with mango chutney</i>	36.00
STUFFED CHICKEN BREAST <i>Oven baked chicken breast filled with brie & semi-dried tomatoes. Wrapped in prosciutto & served with hollandaise sauce</i>	38.00
ROAST DUCK LEGS <i>Twice-cooked, finished on the grill & served with plum & ginger sauce</i>	38.00