

LIGHT MEALS

VEGETARIAN FRITTATA <i>An egg-based Italian dish filled with a variety of vegetables & baked in the oven. Served with a side salad & chips</i>	20.00
NATURAL ATLANTIC SALMON <i>Oven baked & served with herb butter</i>	25.00
CAJUN ATLANTIC SALMON <i>Oven baked in Cajun herbs & spices, served with herb butter</i>	25.00
CHICKEN PARMIGIANA <i>Tender, freshly crumbed chicken breast, topped with salsa & tasty cheese. Served with vegetables</i>	23.00
HAWAIIAN PARMIGIANA <i>Topped with salsa, tasty cheese, ham & pineapple. Served with vegetables</i>	25.00
CRUMBED PRAWNS <i>Lightly crumbed & served with chips & sweet chilli mayo</i>	25.00
SMOKED SALMON SALAD <i>Slices of smoked Tasmanian Atlantic salmon tossed through a salad of spinach, capers & red onion, with a horseradish dressing</i>	25.00
SAUSAGES OF THE DAY <i>Served with a perfectly paired sauce, & vegetables</i>	20.00
ROAST DUCK LEG <i>Twice-cooked, finished on the grill & served with plum & ginger sauce. Served with vegetables</i>	25.00
HOMEMADE BEEF RISSOLES <i>Made with garlic, herbs & spices & baked in the oven. Served with vegetables</i>	23.00
PORK KASSLER <i>Smoked loin of pork, char grilled & served with plum & ginger sauce & vegetables</i>	23.00
SPAGHETTI BOLOGNAISE <i>Tossed with a meaty bolognese sauce & topped with parmesan cheese</i>	20.00
CHICKEN SCHNITZEL <i>Tender chicken breast, freshly crumbed and fried. Served with vegetables and gravy</i>	20.00
SALT & PEPPER SQUID <i>Served with sweet chilli mayo and chips</i>	23.00
BEER BATTERED FLATHEAD <i>Served with a lemon wedge, sweet chilli mayo and chips</i>	25.00
ROAST OF THE DAY <i>Served with vegetables and gravy</i>	20.00

DESSERTS

BANANA SPLIT — <i>For the big kids at heart</i> <i>Served with ice cream, cream, nuts & topping of your choice</i>	12.50
HOUSE-MADE STICKY DATE PUDDING — <i>(GF)</i> <i>Served with a sticky butterscotch sauce, cream & ice cream</i>	12.50
HOT CHOCOLATE PUDDING — <i>For the chocolate connoisseur</i> <i>Served with a rich, decadent chocolate sauce, cream & ice cream</i>	12.50
BAKED NEW YORK WHITE CHOCOLATE & RASPBERRY CHEESE CAKE <i>Served with a raspberry coulis, cream & ice cream</i>	12.50
BRANDY SNAPS — <i>A crunchy delight</i> <i>Cream-filled toffee served with cream & ice cream & drizzled with berry coulis</i>	12.50
CHOCOLATE PROFITEROLES — <i>Ooh la la!</i> <i>Small balls of choux pastry, filled with a vanilla cream & coated in chocolate. Served with raspberry coulis, cream & ice cream</i>	12.50
ICE CREAM SUNDAE — <i>A medley of flavours</i> <i>Served with nuts & your choice of topping</i>	12.50
MOUSSE OF THE DAY — <i>An oldie but a goodie</i> <i>Served with thickened cream</i>	7.50
CHEESE PLATTER — <i>A selection of local cheeses</i> <i>Served with dried & fresh fruit, quince paste & crackers</i>	20.00



PLEASE NOTE

THAT A 10% SURCHARGE AND
A ONE BILL PER TABLE POLICY
APPLIES ON PUBLIC HOLIDAYS



STEVE'S GRILL
— AT THE —
CENTENNIAL

MENU

APPETISERS

GARLIC OR HERB BREAD <i>Dusted with parmesan cheese</i>	7.00
SOUP OF THE DAY <i>House made & garnished with croutons</i>	7.50
TRIO OF DIPS <i>A selection of house made dips, served with pita bread</i>	20.00
CHICKEN LIVER & PORT WINE PÂTÉ <i>House made & served with buttered toast</i>	16.90
SMOKED TASMANIAN SALMON PÂTÉ <i>Made in house & served with buttered toast</i>	16.90
PRAWN COCKTAIL <i>With a tangy cocktail sauce & a hint of port</i>	18.90
VEGETARIAN DUO <i>Falafels & spring rolls, lightly fried & served with a sweet chilli dipping sauce</i>	17.90
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

KIDS MENU

12 & UNDER

NUGGETS & CHIPS WITH TOMATO SAUCE	9.50
SPAGHETTI BOLOGNAISE WITH PARMESAN CHEESE	9.50
FISH & CHIPS WITH TARTARE SAUCE	9.50
CALAMARI & CHIPS WITH TOMATO SAUCE	9.50
TODAY'S ROAST WITH GRAVY	15.00
KIDS STEAK WITH CHIPS OR VEGETABLES	15.00
KIDS SOFT DRINK	2.50
KIDS ICE CREAM WITH TOPPING	3.50

MAIN MEALS

GARLIC PRAWNS <i>Tiger Prawns in a creamy garlic sauce & served with rice</i>	34.00
LAMB RUMP 300GM <i>Full lamb rump served as medallions & cooked to medium. Served with mint jelly & a red wine jus</i>	35.00
NATURAL ATLANTIC SALMON <i>Oven baked & served with herb butter</i>	35.00
CAJUN ATLANTIC SALMON <i>Oven baked in Cajun herbs & spices, served with herb butter</i>	35.00
CHICKEN PARMIGIANA <i>Tender, freshly crumbed chicken breast, topped with salsa & tasty cheese</i>	28.00
HAWAIIAN PARMIGIANA <i>Topped with salsa, tasty cheese, ham & pineapple</i>	30.00
CHICKEN BREAST <i>Oven roasted, finished on the grill & served with red wine jus</i>	32.00
CAJUN CHICKEN BREAST <i>Oven baked with Cajun herbs & spices. Finished on the grill & served with herb butter</i>	32.00
STUFFED CHICKEN BREAST <i>Oven baked chicken breast filled with brie & semi-dried tomatoes. Wrapped in prosciutto & served with hollandaise sauce</i>	34.00
CHORIZO CHICKEN BREAST <i>Oven roasted chicken breast with a chorizo crumb</i>	34.00
ROAST DUCK LEGS <i>Twice-cooked, finished on the grill & served with plum & ginger sauce</i>	34.00
SIDE BOWL OF CHIPS OR ROASTED VEGETABLES	REGULAR 4.00 LARGE 7.50

ALL MAIN COURSES ARE SERVED WITH VEGETABLES.
SALAD BAR INCLUDED WITH ALL MAIN COURSES.

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

SMALL

RUMP — 200GM	\$26.00
PORTERHOUSE — 200GM	\$30.00
SCOTCH FILLET — 200GM	\$33.00
EYE FILLET — 200GM	\$38.00

MEDIUM

RUMP — 300GM	\$32.00
PORTERHOUSE — 300GM	\$34.00
SCOTCH FILLET — 300GM	\$38.00
EYE FILLET — 300GM	\$48.00
EYE FILLET MEDALLIONS — 280GM	\$40.00

LARGE

RUMP — 500GM	\$40.00
EYE FILLET — 400GM	\$58.00
NEW YORK PORTERHOUSE — 400GM	\$46.50
SCOTCH FILLET — 500GM	\$58.00
PEPPERED STEAK <i>Any steak of your choice, cooked in a peppercorn crust & served with pepper sauce</i>	\$4.50

GARLIC PRAWN TOPPER <i>Tiger prawns cooked in a creamy garlic sauce</i>	\$12.00
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SAUCES <i>Mushroom, Pepper, Plum & Ginger, Smokey BBQ, Red Wine Jus, or Hollandaise</i>	ALL \$3.50
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