

# Steak & Grill

Our Beef, Pork & Lamb are sourced from the rich farmlands found throughout Tasmania and the Bass Strait Islands. Our commitment to bring Premium Quality and unsurpassed consistency is what makes Steve's Grill an experience to remember

All Steak's & Grill are served with your choice of Seasoned Fries & Salad OR with our Signature Potato Gallette-Layered and baked with Parmesan and Herbs & Broccolini. Served with your choice of Sauce.

<b>Eye Fillet Mignon</b>	• 250G	<b>\$56.00</b>
	• 350G	<b>\$70.00</b>
<b>Scotch Fillet</b>	• 250G	<b>\$50.00</b>
	• 350G	<b>\$62.00</b>
<b>Porterhouse</b>	• 250G	<b>\$45.00</b>
	• 350G	<b>\$52.00</b>
<b>Rump 300G</b>		<b>\$42.00</b>
<b>Rib Eye 400G</b>		<b>\$64.00</b>
<b>Lamb Rack</b>		<b>\$55.00</b>
<b>Pork Cutlet</b>		<b>\$47.00</b>
<b>Sauces (GF)</b>		<b>\$3.50</b>
Forest Mushroom , Peppercorn , Garlic Sauce Red Wine Jus, Chilli Garlic Sauce		
<b>Toppers</b>		
Peppered Steak of your Choice		<b>\$4.50</b>
Cream of Seafood Scampi		<b>\$10.00</b>
Pate' Rossini & Madiera Jus		<b>\$18.00</b>



Step into a world of fusion and gastronomy at Steve's Grill Centennial, where we extend an exclusive invitation to indulge in showcasing the pinnacle of premium steaks and pristine seafood. Our unwavering commitment to excellence in each dish promises an unparalleled dining affair that combines exceptional flavours with an ambience of distinction.

Join us for a truly authentic dining experience, where every aspect is carefully curated to guarantee your satisfaction and joy.

Whether you want a formal or more casual feel, our expert team from WE Fine, create innovative menus and event solutions that reflect your taste, style and personality. Whether it be a Wedding, Birthday, Private Function or Business Meeting, WE will tailor our menu to your desire, executed with finesse.

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

*WE Fine Team and Matt & Mel*

## Open 7 Days

P: 03 6333 4785

[www.stevesgrill.com.au](http://www.stevesgrill.com.au)



**STEVE'S GRILL**  
— AT THE —  
**CENTENNIAL**

*Elevate Your Dining  
Experience!*

## Starters

### Garlic Ciabatta & Cheese (VGO,V) \$10.00

Ciabatta Bread with Garlic Herb & Cheese  
Add Bacon \$3 Add Prawns \$8 Add Vegetarian \$3

### Chicken Parmigiana Bites (GFO) \$19.00

Mozzarella Cheese, Napoli, Basil & Crispy Bacon

### 'Kaki Fry' Panko Crumb Oyster \$22.00

Japanese inspired crumbed Oyster, Flash Fried,  
Fetta Cream Wasabi

### Adobo Lamb Ribs (GF) \$24.00

Native South-East Asia flavoured with a tangy,  
sweet and smokey flavour, Adobo

### Vegetables Tempura (VGO,V) \$22.00

Crunchy golden fry Mushrooms and Tempeh Ribs,  
Guacamole mousse & Yakiniku Sauce

### Aburi Sushi (GF) \$22.00

Flamed seared Salmon Sushi Roll, Cucumber,  
Cheese and Seafood Stick. Veg option available.

## Sides

### Side Bowl Fries with Aioli Regular \$7.00 Large \$11.00

### Side Bowl Vegetables Regular \$8.00 Large \$15.00

### Side House Salad \$7.00

### Onion Rings & Aioli \$7.00

### Loaded Baked Potatoes & Bacon \$10.00

### Creamy Mash Potato \$7.00

GF - Gluten Free  
V - Vegetarian

O - Optional  
VG - Vegan

Public Holiday Surcharge - 10% of Total Food

## Main Course

### Chicken Skewer \$32.00

House marinated Chicken Thighs with your choice  
of Authentic Buttered Chicken or Chef's Recipe  
Satay Sauce

### Beef & Lamb Rissoles (GF) \$33.00

Duo of mince of prime meats served with Pomme  
Puree, Greens and Roast Vegetables

### Braised Lamb Shank \$38.00

Port Wine Jus with Pomme Puree and Brocilinni

### Vegetables Tempura (VGO,V) \$32.00

Crunchy golden fry Mushrooms and Tempeh Ribs,  
Guacamole Mousse, Yakiniku Sauce

### Traditional Chicken Parmi \$31.00

Panko Crumbed Chicken Breast, Topped with  
Homemade Napolitano, Ham & Cheese  
Add \$2 Bacon, Pineapple, Jalapeno or Egg  
Add \$4 Garlic Prawns or Seafood Marinara

### Steve's Grill Special Parmi \$38.00

Our Chef Special Fried Chicken Parmi made with  
Thigh - Breaded, topped with Maple Bacon,  
Jalapeno & Cheese. Drizzled with our Chef Special  
Smokey Mayo, Served with Chips and Slaw.



## Seafood

### Thai Prawn Coconut Curry \$33.00

Tiger Prawns stewed Coconut & Spices with Steam  
Jasmine Rice

### Teriyaki Glazed Salmon (GF) \$40.00

Tasmanian Salmon with your choice of side,  
finished with toasted Sesame.

### Old School 'Boag's Beer Battered Gummy \$35.00

Freshly Boag's Battered local Gummy with Fries,  
house made Tartae & Garden Salad

### 'Kyeema' Ocean Catch \$42.00

Chef's choice of mix Seafood, Beer Battered Gummy,  
Shellfish, Crustaceans, with Seasoned Fries, House  
Salad ,Spiced Palm Vinegar, Tartare and Lemon

### 'Hotate Mentaiyaki' Half Shell Baked Scallops \$38.00

Japanese inspired Tassie Crumb Scallops, Garlic  
Hollandaise and Fish Roe

## Slow & Low

Slow cooked & Generously basted with Steve's Grill BBQ Basting  
Sauce. Choice of Crispy Chips & Salad, Onion Rings & Slaw, Seasonal  
Vegetables OR Loaded Baked Potatoes & Bacon

Ribs are cooked in House With Chef's Special Spiced Rum BBQ Sauce

### Fall Off The Bone Beef Rib (GFO) \$40.00

Slow & Low cooked Cape Grim Beef, finished on  
the Grill with Spiced Rum BBQ Sauce

### Twice Cooked Pork Ribs (GFO) \$38.00

Texan BBQ Rub finished on the Grill, with Spiced  
Rum BBQ Sauce

### 18Hrs Cooked Beef Brisket (GFO) \$38.00

Served with Carolina Spiced Rum

### BBQ Grilled Half Chicken (GFO) \$36.00

Served with Carolina Spiced Rum