

## QUICK BITES

**Dynamite Prawns**  
Tempura Fried Prawns  
tossed in Chefs Special  
Sauce, Mildly Spiced  
**\$18**

**Pork-Tacular Bruschetta**  
Turkish loaf, Pork Rillettes,  
Stracciatella Cheese,  
Chimichurri Pesto drizzle.  
**\$18**

**Japanese Fried Chicken**  
Soy Marinated diced  
chicken, flour coated, fried,  
lemon chilli aioli  
**\$18**

**Salt & Pepper Calamari**  
Salt & Pepper Crumbed  
Calamari, Tartare Sauce  
**\$17**

**Beef & Potato Flatbread**  
Fermented Potato  
Flatbread, topped with beef  
burnt ends, Stracciatella  
Cheese, Dukkah, Cheese,  
Chives  
**\$16**

**Bacon, Chicken & Cheese balls**  
Bacon, Chicken, Goey  
Cheese sauce, crumb fried,  
Lemon Chilli aioli  
**\$16**

**Bruschetta**   
Stracciatella Cheese,  
Marinated Tomatoes,  
Balsamic & Date  
Drizzle, Sicilian Tomato  
Pesto  
**\$15**

**Tempura Fried Cauli**   
Lemon Chilli aioli  
**\$14**

**Cheesy Garlic Bread**   
**\$14**

**Garlic Bread**   
**\$12**

**MANDURAH  
STEAKHOUSE**  
Grill & Bar

-EST 2020-

FOOD

# MENU

 Spicy  Vegetarian

 Vegan  Gluten Free

## BETWEEN BREADS

All meals in this section are served  
with Fries

**The Ultimate Steak Sandwich**  
Sirloin, Lettuce, Omelette,  
Chimichurri Mayo, Bacon,  
Fried Onion, Honey  
Mustard.  
**\$30**

**Grilled Chicken Burger**  
Pan Seared Chicken,  
Mixed Lettuce, Cucumber,  
Onion, Cheddar, sliced  
beetroot, Lemon Chilli  
Aioli, Pickle  
**\$27**

**Bacon Smashed Cheeseburger**  
Smashed Beef Patty,  
Caramelized Onions,  
Lettuce, Tomato, Burger  
Sauce, Cheese, Pickle  
**\$25**

## KIDS MEALS

## SIDES

 **BBQ Pork Ribs 250g**  
**\$21**



**Chorizo & Prawns**  
Grilled Chorizo, Grilled Prawns, Grilled  
Onions, Chimichurri Pesto butter.  
**\$18**

**Creamy Garlic Prawns**  
Grilled Prawns, Creamy Garlic sauce  
**\$15**

 **Charred Corn**   
Charred Corn, creamy parmesan  
dressing, Mixed cheese, Chives  
**\$14**

 **Roasted Veggies**   
Assorted Seasonal Veggies, Stracciatella  
Cheese, Chilli Drizzle.  
**\$14**

**Cauliflower Mornay**   
Roasted Cauliflower, Cheesy Sauce,  
Crumb Mix  
**\$13**

 **Side salad**   
Mixed Greens, Cucumber, Onion,  
Cherry Tomato, Mustard Vinaigrette  
**\$6**

 **Mashed potatoes**   
**\$6**

**Herb Scented Potatoes**   
**\$6**

**Fries**   
**\$6**

## SALAD

**Chicken & Broccoli salad**  
Mixed Lettuce, Broccoli,  
cucumber, onion, Cherry tomato,  
candied walnut, candied orange,  
creamy parmesan dressing,  
orange, pan seared Chicken,  
lemon chili drizzle  
**\$27**

All Kids Meals are served with Fries & Ice Cream.

**NUGGETS  
CHEESEBURGER**

**\$15**

**PAN SEARED CHICKEN  
CRUMBED CALAMARI**

For allergy information or dietary requirements, please speak to your server. Due to potential traces from supplied ingredients in our work environment, assurance on allergy free meals is not feasible

# THRILL OF THE GRILL

Our steaks are handpicked from the best local vendors in Western Australia, selected for their quality, tenderness, and exceptional flavor.  
ALL STEAKS ARE TOPPED WITH HERB BUTTER.

GRILLED TO YOUR LIKING AND SERVED WITH TWO SIDE DISHES OF YOUR CHOICE : MASH, HOUSE SALAD, HERB SCENTED POTATOES.

Wagyu Selection .....	Market price
42-Day Aged Ribeye on The Bone .....	Market price
Tenderloin 300 grams .....	\$58
Black Angus Sirloin 300 gms .....	\$45
Black Angus Rump 300 gms .....	\$42

(\$3)

## CHOOSE YOUR SAUCE

(\$3)

Creamy Garlic	Creamy Parmesan Dressing	Tartare
Creamy Peppercorn	Chimmichuri Pesto	Lemon Chilli Aioli
Creamy Mushroom	Chimichurri pesto cream	Honey Mustard
Portuguese Chilli	Chimichurri Pesto Aioli	Béarnaise
Jus	Aioli	House BBQ sauce

## MAINS

Served with Two sides of your choice where applicable: Mash, House Salad, Herb Scented potatoes

BBQ PORK RIBS	
Slow Cooked Pork Ribs, House BBQ Sauce, Cowboy Beans, Coleslaw, Choice Of Two Sides.....	\$49
SLOW COOKED BEEF RIBS	
Slow Cooked BBQ Beef Ribs, Chimichurri Pesto Cream, Fried Onion, Choice Of Two Sides .....	\$48
MALBEC LAMB SHANK	
Slow Cooked Lamb Shank, Jus, Choice Of Two Sides.....	\$36
TRADITIONAL PARMI	
Crumb Fried Chicken, Napoli Sauce, Bacon, Cheese & Choice Of Two Sides.....	\$30
CAULIFLOWER STEAK	
Pan Seared Cauliflower, MSH's Chimichurri pesto, Balsamic Glaze, Choice Of Two Sides.....	\$29
CRACKLING PORK BELLY	
Crackling Pork, Mushy Peas and potato, Pickled Beetroot, Jus	\$36
CATCH OF THE DAY	
Pan Seared Fish, Chimichurri pesto Cream, Mushy Peas and potato, House salad.....	\$34

## The Caveman Platter

Combination Of BBQ Pork Ribs, Chimmichuri Beef Burnt ends ,Lamb Shank, Chorizo, Fried Chicken, Korean Pork belly slices, Fries, Coleslaw, Salt & Pepper Calamari, Charred Corn with creamy parmesan dressing and cheese

For 2 \$120 For 4 \$195

## Triology Skewers

Collection Of Each Portuguese Grilled Chicken Skewer, Chimichurri beef Skewer With dukkah, Korean Style Grilled BBQ pork belly, Whole Charred Corn with parmesan dressing and cheese, Salad

\$75

## CHEF'S SPECIALS

TRUFFLE BEEF GNOCC & CHEESE	
Fried Gnocchi, Creamy Tomato sauce, Truffle Beef burnt ends, stracciatella cheese, chives.....	\$36
GNOCCHI PARMI	
Crumbed Schnitzel , fried gnocchi, Creamy Tomato sauce, Chorizo, Stracciatella cheese, House Salad.....	\$34
OINK OINK SCHNITTY	
Chicken Schnitzel, topped with Pork Rillette, Stracciatella Cheese, Mash, Salad,.....	\$32
SPUD STUD	
Herb Scented Potatoes, Beef Burnt Ends Tossed in Chimichurri Pesto Mayo, Stracciatella Cheese, Chorizo, Lemon Chilly Drizzle, Crispy Onions, Chives .....	\$29

PLATTERS