MENU

Modern Australian Dining – Melbourne

PIER 17
BAR & GRILL

Allergens
Steakhouse Grill 66 requests all customers with food allergies and dietary requirements, please inform your waiter/waitress prior to ordering. We will do our best to accommodate your needs, however we cannot be held responsible for traces of allergens. Consuming raw or undercooked food may increase your risk of foodborne illness.

Animal Welfare
We believe all animals deserve to be treated humanely. In Australia, that means ensuring that livestock are healthy and happy throughout their lives.

All credit card transaction incur a processing fee. 15% Surcharge on Public Holiday, Sunday and 10% Saturday.

Dietary Index
(V) Vegetarian (VG) Vegan (VGO) Vegan option (GF) Gluten free (GFO) Gluten Free Option
(DF) Dairy Free (DFO) Dairy Free Option (P) Contain Pork (PFO) Pork Free Option
(N) Contain Nuts

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MODERN AUSTRALIAN DINING - MELBOURNE

ENTREES

Scollop With N'duja Butter — $24
3 pcs of scollops with N'duja butter finished finger lime and chervil

Calamari with Small Salad — $20
Deep fried calamari serve with lemon wedge and small size salad

Oyster — 1/2dz $36 / 1dz $69
6 pcs of oysters serve with mignonette, finished finger lime and chervil

Chicken Tender — $20
3 pcs of deep fried chicken tender serve with house made chipotle mayo and cornichon

Chicken Wings — $20
6 pcs of marinade chicken wings serve with chipotle mayo on the side

Chicken Skewer — $22
2 pcs of marinade chicken skewers and plum dressing finished chopped chive

Lamb Skewer — $24
2 pcs of marinade lamb skewers serve with house made chimichurri

King Prawn Skewer — $25
2 pcs of tiger prawn skewers serve with lime cheek

Chicken Taco — $22
2 pcs of grilled chicken with tomato salsa taco, finished chipotle mayo and chicken skins crumb serve with lime cheek

Fich Taco — $22
2 pcs of deep fried rockling fish with slaw mix, finished house made tartar sauce serve with lemon wedge

Vegan Taco — $22
2 pcs of green mango and papaya salad with roasted cauliflower, finished house made lemon dressing and almond

Slow Cooked Lamb Ribs — $24
5-6 pcs of 13 hrs slow cooked lamb ribs serve with house made chili jam, coriander and roasted pistachio

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MAINS

Wagyu Burger — $34
Double wage patty, american cheese, butter and coral lettuce, sliced tomato and red onion, aioli, BBQ sauce serve with chips

Chicken Burger — $30
Marinade chicken thigh, american cheese, coleslaw, chipotle mayo, sauce aurore, serve with chips

Vegan Burger — $30
House made tofu patty, butter and coral lettuce, grilled pineapple and plum dressing and BBQ sauce, serve with chips

Seafood Burger — $34
House made prawn patty, better and coral lettuce, grilled pineapple, chipotle mayo and tartar sauce, serve with chips

Beef Guinness Pie — $30
House made guinness beef pie serve with potato mash, green pea and re wine jus

Creamy Chicken & Mushrrom Pie — $28
House made creamy chicken & mushroom pie, serve with salad

Prawn Linguini — $38
Butter sauce base prawn pasta

Spicy Heirloom Tomato Linguini — $32
Spicy heirloom tomato pasta with charred broccolini

Creamy Porcini & Truffle Risso — $38
Porcini mushroom, wild mushroom duxelles, truffle paste

Grilled Zucchini Risso — $34
Grilled zucchini, shallot, garlic, creme fraiche, lemon and grilled asparagus

Chicken Parma — $34
Chicken parma, chips and salad

Fish & Chips — $36
3 pcs of rockling fish , ships, salad serve with house made tartar sauce



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MAINS

Scotch Fillet — $54
300g of scotch, small size of chips and salad (choose one sauce)

Porterhouse — $50
300g of porterhouse, small size of chips and salad (choose one sauce)

Eye-Fillet — $58
250g of eye-fillet, small size of chips and salad (choose one sauce)

Cauliflower Steak — $45
Roasted cauliflower, leek and celeriac cream, toasted seeds with sweet potato puree

Lamb Cutlets — $48
4 pcs of lamb cutlets with small size of greek salad and chimichurri sauce

Sauce — $4
All house made, Red Wine Jus, Peppercorn, Mushroom Gravy, Mustard, Aioli, Chipotle etc

Market Fish: 4 Different Fish & Garnish

Barramundi — $48
Pan sealed Barramundi with with Faro salad (diced Rome tomato, shallot, lemon and herbs)

Snapper — $48
Pan sealed Snapper with green aromatic mango & papaya salad with Thai style dressing

Salmon — $48
Pan sealed White miso marinade Salmon with couscous and edamame

Dori (John or Mirror) — $48
Pan sealed Dori fish with creamy mash, green pea and grilled asparagus





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SALADS

Heirloom Tomato & Buratta — $26
Heirloom & rome tomatoes, herbs, house made lemon dressing, plum dressing, italian glaze and buratta cheese

Greek Salad — $16
Mesclun greens, house made lemon dressing, diced feta cheese, black olives and Italian glaze

Garden Salad — $15
Mesclun greens and house made lemon dressing

Grilles Chicken Slaw Salad — $26
Grilled chicken thigh, coleslaw, house made lemon dressing, aioli, herbs, fried shallot

ALL KIDS MENU SERVED WITH 1 SCOOP OF ICE CREAM

Kids Cheese Burger — $20
Single wage patty and American cheese with chips

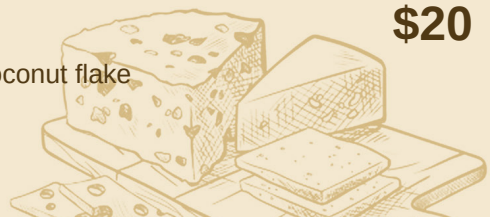
Kids Chicken Parma — $20
Half size chicken parma with chips

Kids Chicken Nuggets — $20
Mixed 6 pcs of chicken nuggets and chips

DESSERT

Sticky Date Pudding — $18
House made Sticky date pudding, butter scotch, served with one scoop of vanilla ice cream and roasted hazelnut

Basque Cheese Cake — $20
House made Basque cheese cake with condensed milk and roasted coconut flake



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SIDE

Seasonal Green — $18
Charred asparagus and broccolini finished EVOO and roasted almond

Charred Dutch Carrot — $18
Charred dutch carrots finished plum dressing

Creamy Mash — $14
House made creamy potato mash

Chips — $13
Serve with tomato sauce

Wedges — $15
Serve with sour-cream and sweet chili sauce

PLATTER

Entrée Platter — $38
3 pcs of chicken tenders, deep fried calamari, slow cooked lamb ribs with BBQ sauce

Mixed Platter — $95
300g of porterhouse, 2 pcs of chicken skewers, deep fried calamari, slow cooked lamb ribs with small size chips and salad

Seafood Platter — $95
3 pcs of deep fried rockling fish, scollops and oysters, calamari, 2 pcs of king prawn skewers with small size chips and salad

Anti Pasto Platter — $45
Beef salami, prosciutto, mortadella with marinade olives, quince paste, grape, strawberry and lavosh crackers

Cheese Selection — $34
Blue, cheddar and brie cheese with quince paste, grape, strawberry and lavosh crackers