

DINNER MENU



HANSA'S STEAK & GRILL

24 Percy Street, Mordialloc

Ph: (03) 9580 4263

www.hansasteakandgrill.com.au

HANSA'S SIGNATURE STEAKS

(All plates served with fries and your choice of sauce)

CHARGRILLED BLACK ANGUS EYE FILLET 250G 59
(Served medium rare)

CHARGRILLED PREMIUM GRASS FED PORTERHOUSE 300G 45
(Served medium rare)

CHARGRILLED PREMIUM RIB EYE 400G 59
(Served medium rare)

REZA'S SIGNATURE PAN FRIED WAGYU STEAK *(check with waitstaff)*
Minimum marble score 6/7

(Marble Score (M.S.) is the fat that is deposited between the muscle fibers. The presence of marbling has a very positive effect on the eating quality of beef in terms of tenderness, juiciness and flavor. Marble Score can range from 1-9)

SAUCES

Hansa red wine jus

Wild mushroom & pepper

Green pepper with lemon & thyme

French Bearnaise

HOW IT'S COOKED

BLUE 38°C Raw, cool center. **RARE** 32-34°C Very Red, tepid center. **MEDIUM RARE** 38-42°C Red Centre, warm.

MEDIUM 55-58°C Pink center. **MEDIUM WELL** 62-68°C Slightly pink center. **WELL DONE** 75°C cooked throughout, no pink.

Meats are then rested to finish the cook process.

PLEASE ADVISE YOUR WAITER OF ANY DIETARY REQUIREMENTS

A 1.32% processing fee applies to all credit card transactions, 2.75% Amex

MATT'S JUMBO PORK SCHNITZEL 49

Tender panko crumbed pork schnitzel served with seasonal salad, chips and house-made mushroom sauce.

CONFIT VICTORIAN DUCK MARYLAND 48

Tender slow cooked duck Maryland served on a bed of saffron risotto and a cognac sauce.

FRESH FISH FILLET OF THE DAY *market price*

Please ask waitstaff for more details.....

CHARGRILLED PREMIUM LAMB BACKSTRAP 45

Premium selected Victorian lamb marinated with basil, lemon oil, garlic & cracked black pepper.

MILANO RISSOTTO (V)42

Milanese style risotto with a selection of wild mushrooms, aged parmesan, drizzled with a rich truffle oil.

SIDES

SEASONAL GREEN SALAD 15

Seasonal greens served with a house made lemon / lime dressing.

ROASTED DUCK FAT POTATO 15

King George potatoes slow roasted with duck fat.

CHIPS 15

Golden chips lightly seasoned.

SAUTEED GREENS 15

Sauteed seasonal greens with cherry tomato and roasted almonds.

SPECIALS

Be sure to check the 'Specials Board' or ask your waitstaff for daily main specials.

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DESSERTS

CHEESE PLATTER FOR 2	34
A selection of 3 cheeses, fruit paste, lavoche and toasted bread. (Featuring local and imported cheeses)	
CRÈME BRULÉE	17
Served with housemade biscotti.	
BAKED CHOCOLATE FONDANT	17
Served with a vanilla bean ice-cream & raspberry coulis.	
NEW YORK BAKED CHEESECAKE	17
Served with a vanilla bean ice-cream & raspberry coulis.	
STICKY DATE PUDDING	17
Served with a vanilla bean ice-cream & raspberry coulis.	
CAKE OF THE DAY	16
Served with a vanilla bean ice-cream & raspberry coulis. Please ask your waitstaff for selections available.	
GELATO SCOOP	5
Please ask your waitstaff for selections available.	
AFFOGATO	17
Double shot of espresso, vanilla bean ice-cream and your choice of liqueur.	
	<ul style="list-style-type: none">- Tia Maria- Frangelico- Cointreau- Kahlua
DE BORTOLI 'NOBLE ONE' GLASS	10