

LUNCH MENU



HANSA'S STEAK & GRILL

24 Percy Street, Mordialloc
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PLEASE ADVISE YOUR WAITER OF ANY DIETARY REQUIREMENTS
A 1.32% processing fee applies to all credit card transactions, 2.75% Amex

LUNCH MENU

HANSA'S SIGNATURE STEAKS

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

CHARGRILLED BLACK ANGUS EYE FILLET 200G 49

(Served medium rare)

CHARGRILLED PREMIUM GRASS FED PORTERHOUSE 250G 39

(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.

SPECIALS

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

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BLACK ANGUS EYE FILLET (180g) STEAK SANDWICH & CHIPS	28
HANSA'S PREMIUM HOT DOG & CHIPS	18
FREE-RANGE CHICKEN & BACON BURGER WITH CHIPS	22
HANSA'S GOURMET WAGYU BURGER & CHIPS	22
Add- Free Range Egg	3
Add- Hansa's Premium Bacon	5

FRESH FISH FILLET OF THE DAY

market price

Please ask waitstaff for more details.....

CRISPY CALAMARI

Served with roasted garlic aioli

Entrée:	20
Main:	39

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

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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