

Dinner

Entrée

Soup of the Day Served with freshly baked crusty sourdough		12
Chargrilled Gourmet Hansa Sausage Selection A selection of Hansa's gourmet sausages served with salad and Coney Island Mustard		18
Hansa's Charcuterie Board Assorted salami, Spanish Jamón, Kalamata olive jalapeño and Chef's choice of Seasonal Gourmet		25pp
Hansa Chilli Squid (or Salt & Pepper)	Entrée	20
Served with aioli and lemon rocket	Main	30
Hansa Premium Chorizo Warm Chorizo tossed in a housemade tomato chi with a garden salad	itney and served	18
Hansa 'Share Platter'		49
Chargrilled Garlic Tiger Prawns, Chargrilled Lan	nb Cutlets, Hansa	Sausage

Hansa's Steak & Grill

Selection served with a selection of home-made sauces



Hansa's Signature Steaks

(All plates served with potato gratin and your choice of sauce)

38
38
45
48 urbling has a very positive

Sauces

Hansa red wine sauce
Wild mushroom I pepper
Green pepper with lemon I thyme
French Béarnaise

HOW IT'S COOKED

effect on the eating quality of beef in terms of tenderness, juiciness and flavour. Marble Score can range from 1 to 9)

Blue 38 C Raw, cool centre **Rare** 32-34 C Very red, tepid centre **Medium Rare** 38-42 C Red centre, warm **Medium** 55-58 C Pink Centre **Medium Well** 62-68 C Slightly pink centre **Well done** 75 C Cooked throughout, no pink

Meats are then rested to finish the cook process

Hansa's Steak & Grill

www.hansasteakandgrill.com.au



Mains

Chargrilled Premium Lamb Backstrap marinated with basil, lemon oil, rosemary, garlic and cracked black pepper	38
Chargrilled Free-range Pork Tenderloin marinated with Mustard Seed, lemon zest, shallots and Italian herbs	38
Crispy Slow Roasted Yarra Valley Duck Served with braised red cabbage and French A L'Orange sauce	35
Fresh Fish Fillet of the Day Market fresh fish served with creamy potato gratin and béarnaise sauce	35
Hansa 'Grill Platter' Chargrilled Grass Fed Porterhouse 250g, Chargrilled Marinated Le Succulent Spanish Pork Ribs, Manolete Spanish Chorizo and Hald	



Sides

Special Offer Any 2 side dishes only 18

Roasted King Edward potatoes shallow	14
fried in duck fat.	
Beer battered steak fries.	8
Green salad with cucumber, truss tomato	
and Italian dressing.	10
Greek salad, marinated feta, Kalamata olives,	
Spanish onion and lemon/lime dressing.	12
Sautéed greens with roasted almond,	
truss tomato & lime dressing.	12



Desserts

Cheese Platter for 2		25
A selection of 3 cheeses, fruit paste, lan	voche and toasted bread	
(Featuring local and imported cheeses)		
Crème Brulée		14
Served with housemade biscotti		
Baked Chocolate Fondant		14
Served with vanilla bean ice-cream &	raspberry coulis	
Cake of the Day		12
Served with vanilla bean ice-cream &	raspberry coulis	
Please ask your waiter for selections as		
Affogato		14
Double shot of Espresso, vanilla bean	ice-cream and	
your choice of liqueur	-Tia Maria	
	-Frangelico	
	-Cointreau	
	-Kahlúa	
A glass of De Bortoli Noble On	e	10