



3182

Restaurant



MELBOURNE
ST KILDA

ENTRÉE

<i>g</i>	Soup of the Day	8
	Garlic Bread	4.50
	Trio of Dips With char grilled pitta bread	13
	Bruschetta Thick ciabatta bread, slow roasted roma tomatoes, basil and bocconcini	12
<i>g</i>	Beef Fillet Carpaccio Stone ground mustard aioli and baby endive salad	18
<i>g</i>	Oysters Natural Kilpatrick Florentine	2.50 ea 3.00 ea 3.00 ea
<i>g</i>	Crystal Bay Prawns Avocado cream, segmented orange and baby watercress	18
	Moules Mariniere Portarlington mussels, white wine, cream, Italian parsley and crusty ciabatta bread	17
<i>v</i>	Spinach and Ricotta Cannelloni Tomato and red pepper Napoli, shredded basil and parmesan wafer	17/26
<i>g</i>	Grilled Sumac Spiced Quail Watermelon, marinated fetta, mint and pomegranate molasses	20
<i>d'</i>	Salt and Pepper Calamari Rocket, bean shoots, toasted peanuts and Thai spiced sour caramel	18

v= vegetarian g= gluten free d'= dairy free

1.5% surcharge applies to all credit card transactions

SALADS

<i>v g d'</i>	Garden Salad Mesculin lettuce leaves, cherry tomato, cucumber, Spanish onion and capsicum	11
<i>v g d'</i>	Greek Salad Mesculin lettuce leaves, cherry tomato, cucumber, Spanish onion capsicum, kalamata olives and fetta cheese	13
<i>d'</i>	Smoked Chicken Salad Frisse lettuce, chorizo sausage, char-grilled pear, red peppers and garlic aioli	21
	Caesar Salad Baby cos lettuce, crisp prosciutto, shaved parmesan, anchovies and soft poached egg	17
	With Grilled Chicken or Smoked Salmon	21

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MEAT GUIDE

At Grill 3182 we are passionate about our meat. Here is a brief overview of our selected steaks to help you in choosing the right cut.

Wagyu Beef

Grill 3182's world class Wagyu beef comes from northern Queensland. Wagyu is highly regarded for its marbling, softer composition, flavour and finer meat texture. Cattle are grain fed to 42 months of age. The meat is aged for at least 28 days and has an extremely high marble count of 5-9.

Certified Australian Angus Beef

Originally developed in Scotland in the late 1700's, Angus has always been bred for the production of the highest quality beef. The meat has a smooth, close-grained texture, carnation red colour and finely marbled fat within the lean muscle. 3182's Gippsland Angus is cereal fed and is reared to 42 months with a good marble count of 2.

M.S.A. (Meat Standards Australia)

Meat Standards Australia is a beef grading program that labels beef to guaranteed standards. 3182's MSA from Southern New South Wales has been fed on both grain and grass for 36 months. The meat is aged for at least 28 days and has an average marble count of 1-2.

Yearling Grade

3182's Yearling Grade beef has been grass fed aged at 42 months and is from right here in Victoria. The meat itself is aged for at least 28 days and has a marble count of 1.

Grill 3182 Cuts of Meat

Eye Fillet This is one of the most tender and premium cuts of steak. It has a fine texture and a subtle flavour.

Rib-eye Known for its richness – sweet, tender, moist and still attached to the bone.

Scotch Fillet This cut is Rib-eye off the bone: Very flavoursome, moist and tender.

Sirloin (Also known as porterhouse or New York cut.) The name comes from middle English "surloine" which was derived from the old French word "surlonge" meaning above the loin. Sirloin is a tender steak and has a deep, rich flavour.

Rump Centre cut from behind the loin. Slightly firmer in texture.

T-Bone An added feature of this steak is that the bone itself imparts a rich flavour and there is the added bonus of marrow.

FROM THE GRILL

Wagyu Beef	
300g Wagyu sirloin	79
Certified Australian Angus Beef	
250g Angus eye fillet	59
280g Angus beef scotch fillet	42
500g Angus rump	36
M.S.A. Grade Grass and Grain Fed	
220g eye fillet	34
280g beef sirloin	32
Yearling Grade Grain Fed	
500g T-Bone steak	33
300g South Gippsland beef rib eye	32
Also From the Grill	
200g Corn Fed Chicken Breast	30
2 Mount Leura Lamb Noisette's	30
300g Otway Pork Cutlet	30
200g Grilled Tasmanian Bruny Island Salmon	26

All Meals from the Grill are served with your choice of sauce and two sides

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MAINS

<i>d'</i>	Crispy Fried Whole Baby Barramundi Vietnamese green pawpaw salad, coriander and coconut jasmine rice	36
	Braised Lamb Shanks Creamy mashed potato, steamed green beans and port wine jus	30
<i>d'</i>	200g Corn Fed Chicken Breast Smoked paprika, warm kipfler potato, salad and salsa verde	30
<i>d'</i>	Soft Shell Chilli Crab Coriander, rice wine and mirin infused broth, wok cooked Asian greens	28
	Grilled Free Range Kangaroo Fillet Native pepper berry, pumpkin gratin and horseradish cream	32
<i>d'</i>	Crispy Skin Bruny Island Salmon Mediterranean couscous, garlic roasted truss tomato and pea puree	30

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SIDES

Mesculin Salad Leaves	6
Garden Salad	8
Roquette and Parmesan	8
Potato and Pancetta Mash	8
Steak Fries	6
Steamed Green Beans and Aioli	8
Garlic Roasted Mushrooms	8
Crispy Fried Onion Rings	6
Sautéed Asian Greens	8
Mixed Steamed Vegetables	8
Mint Peas	6

SAUCES

Red Wine Jus
Mushroom Sauce
Green Peppercorn Sauce
Béarnaise Sauce
Dijon and Demorara Glaze

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