



3182

Restaurant



MELBOURNE
ST KILDA

ENTRÉE

Grill 3182 Garlic Bread				5.50
Cobb loaf with garlic, extra virgin olive oil and a selection of salts				
Soup of the day				10
Bruschetta				13
Grilled ciabatta bread, slow roasted tomatoes, basil, bocconcini and balsamic glaze				
Shredded Confit of Duck Salad				17
Asian pickled vegetables, bean shoots, crispy noodles, ginger dressing				
Chorizo Sausage and Caramelised Onion Tart				16
Red pepper relish, baby herb salad				
Tasmanian Pacific Oysters				
Natural	½ Doz	18	1 Doz	27
Kilpatrick	½ Doz	18	1 Doz	27
Dukkah Spiced Crab Cake				17
Pomegranate dressed radicchio leaves, lime crème fraiche				
Sweet Potato and Almond Cannelloni			e19 m28	
Sundried tomato and smoked paprika Napoli with shaved parmesan				
Caesar Salad				
Baby cos, kassler bacon, aged parmesan, anchovies, poached egg				19.50
with Grilled Chicken				22.50
with Smoked Salmon				24.50
Grilled North Queensland Prawns				24.50
Marinated in garlic, lemongrass, chilli, spring onion and turmeric with jasmine rice				

MEAT GUIDE

Certified Australian Angus Beef

The meat has a smooth, close-grained texture, carnation red colour and finely marbled fat within the lean muscle. Grill 3182 Gippsland Angus is grass then grain fed, and is reared to 42 months with a good marble.

M.S.A (Meat Standards Australia)

Meat Standards Australia is a beef grading program that labels beef to guaranteed standards. Grill 3182 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 1-2.

Yearling Grade

Grill 3182 Yearling Grade beef has been grass fed aged at 12 months and is from right here in Victoria. The meat is aged for at least 28 days and has a marble count of 1.

MAINS FROM THE GRILL

Barramundi Fillet 32
With confit shallot and garlic butter

Certified Black Angus Rump
500g Angus Rump 39

M.S.A Grade Grass and Grain Fed
280g Beef Porterhouse 34

Yearling Grade Grass Fed
220g Eye Fillet 37
500g T Bone 38
350g South Gippsland Scotch Fillet 36

Breast of Chicken 32
Infused with lemon and olive oil

All of the above meals served with a choice of

- Red wine jus
- Mushroom sauce
- Green peppercorn sauce
- Confit shallot and garlic butter

Served with creamy potato mash and a vegetable parcel or side salad

MAINS

Wimmera Region Breast of Chicken	35
Filled with a parmesan mousse, cracked pepper pappardelle pasta, porcini mushroom cream, cherry tomatoes and basil	
Sesame Crusted Salmon Fillet	32
Warm sweet potato, pumpkin and kipfler salad, grain mustard vinaigrette	
Braised Lamb Shanks	35
Creamy potato mash, steamed green beans, port wine jus	
Green Lentil Dahl	25
Accompanied with flat bread and coconut rice	

SIDES

Garden Salad	8
Roquette and Parmesan	8
Creamy Potato Mash	8
Steak Fries	8
Steamed Green Beans with Aioli	8
Mixed Steamed Vegetables	8

DESSERT

Glazed Lime Mousse Char grilled pineapple, berry compote, coconut tuille	12
Sticky Date Pudding Butterscotch sauce and double cream	12
Warm French Crepes Lemon curd filling with vanilla bean ice cream	12
Banana, Honey and Macadamia Crumble Minted crème fraîche	12
Chocolate Fondue for Two Rich chocolate sauce, strawberries, orange, honeycomb, Turkish delight	22
Victorian Brie, Blue and Cheddar Cheese Plate Dried fruit, watermelon jam, walnut and prune log, Lavosh bread	16