

Lunch

Soup of the Day	<i>12</i>
Served with freshly baked crusty bread.	
Black Angus Eye Fillet (180g) Steak Sandwich & Fries	22
(served medium) Toasted fresh bun with wholegrain mustard mayonnaise, caramelised onion, tomato, rocket, New York dill pickle and tomato relish.	
Hansa's Premium Hot Dog & Fries	14
Hansa's continental frankfurter in a soft roll with tomato relish, caramelised onion, Hansa Gourmet Mustard and Manchego cheese.	
Chargrilled Gourmet Hansa Sausage Tasting Plate	18
Chef's selection of premium hand-made gourmet Hansa sausages.	
Crumbed Pork Schnitzel Roll & Fries	22
Hansa's crumbed pork schnitzel with French rocket, feta and onion salad, sriracha mayonnaise, all in a toasted Turkish roll.	



Free-range Chicken Breast & Bacon Burger with Fries		
Dill mayonnaise on a toasted bun with tomato, cos lettuce, swiss cheese,		
New York dill pickle, tomato relish and Hansa crispy premium bacon.		
Hansa's Gourmet Wagyu Burger L Fries	18	
(served medium)		
Premium 180g wagyu beef patty served in a toasted bun with dill		
mayonnaise, cos lettuce, tomato, New York dill pickle, tasty cheese and Coney Island mustard.		
Hansa's Beef Reuben & Salad	18	
Hansa's smoked wagyu brisket pastrami, homemade sauerkraut,		
American mustard, Swiss cheese and thousand island dressing.		
Marinated Beef Rib Burger	20	
Tender pulled rib in a barbecue marinade, with cheddar cheese and coleslaw, all in a toasted bun.		
Caesar Salad	18	
Crunchy Cos lettuce, Hansa free-range bacon, golden croutons,		
poached egg, manchego cheese and Hansa's own Caesar dressing.		
Add: - free-range smoked chicken breast	5	



Hansa's Signature Steaks

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

Chargrilled Black Angus Eye Fillet 200g (served medium rare)	33
Chargrilled Premium Grass fed Porterhouse 300g (served medium rare)	33
Chargrilled Premium Rib Eye 450g (served medium rare)	49
Reza's Signature pan fried Wagyu Steak Minimum marble score: 6/7	52

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

Sauces

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

HOW IT'S COOKED

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

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Fresh Fish Fillet of the Day		30
with potato gratin and béarnaise sauce.		
Crispy Calamari		
with French salad and roasted garlic aioli.	Entrée	20
	Main	28
Free Range Roast Duck		30
with braised cabbage, potato gratin and a L'orange sauce.		
St Louis Pork Ribs		30
Tender and succulent Spanish pork ribs pan-fried and served potato gratin & French a L'orange sauce.	with	
Chargrilled Premium Lamb Backstrap		32
Marinated with basil, lemon oil, rosemary, garlic		
I black cracked pepper		
Hansa 'Share Platter'		49
Chargrilled Garlic Tiger Prawns, Chargrilled Lamb Cutlets, H	lansa Sausa	<i>ige</i>
Selection served with a selection of home-made sauces		
Hansa 'Grill Platter'		<i>76</i>
Chargrilled Grass Fed Porterhouse 250g, Chargrilled Marinat		utlets,
Succulent Spanish Pork Ribs, Manolete Spanish Chorizo and	Haloumi.	



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, trussed tomato	
and Italian dressing.	10
Greek salad, marinated feta, Kalamata olives,	
Spanish onion and lemon/lime dressing.	12
Sautéed greens with roasted almond,	
cherry tomato & lime dressing.	12



Desserts

Cheese Platter for 2		25
A selection of 3 cheeses, fruit paste, lavoc	the 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 & ras	pberry coulis	
Cake of the Day		12
Served with vanilla bean ice-cream & ras	pberry coulis	
Please ask your waiter for selections avail		
Chocolate Delice		12
Velvety chocolate mousse topped with va	nilla bean ice cream,	
raspberry coulis & hazelnut crumble	,	
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 One		10

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