

# ◆ THE GRILL ◆

## AUTUMN MENU

### BREADS

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#### GARLIC BAGUETTE

SMALL \$5.00 | \$10.00  
LARGE \$8.50 | \$13.50

#### CHEESY GARLIC BAGUETTE

SMALL \$6.50 | \$11.50  
LARGE \$11.50 | \$16.50

#### GRILLED FLAT BREAD W/ ASSORTED DIPS

SMALL \$6.00 | \$11.00  
LARGE \$10.50 | \$15.50

### SMALL PLATES TO SHARE

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#### MUSSEL FRITTERS

\$17.50 | \$27.50

Green lip mussel meat, chives, wakame, mizuna w/ rice vinegar and shallot dipping sauce

#### OVEN BAKED DOUBLED LAMB CUTLET (GF)

\$22.50 | \$32.50

Rosemary parsnip puree, wilted spinach and sweet potato crisps

#### LAMB SHANK RAVIOLI (3)

\$21.50 | \$31.50

Kale puree, pecorino cream and sage crisps

#### GARLIC PRAWNS (4) (GF)

\$22.00 | \$32.00

Large tiger prawns, sautéed garlic, white wine and double cream w/ steamed jasmine rice

#### SEAFOOD ANTIPASTO FROM THE MIBRASA (GF)

\$31.00 | \$41.00

Charred octopus, ½ Moreton bay bug, cuttlefish, king prawn and charred swordfish, w/ lime and chilli mayonnaise

#### OVEN ROASTED HALF SHELL HERVEY BAY SCALLOPS (2)

\$11.00 | \$16.00

Preserved lemon crumble

#### WOOD ROASTED ½ MORETON BAY BUG

\$8.50 | \$13.50

W/ a choice of lemon juice, mornay or chilli

#### SALT AND VINEGAR CHICKEN WINGS (4)

\$10.00 | \$15.00

W/ sweet chilli mayo

### OYSTERS

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#### OUR KILPATRICK (GF)

EACH \$4.30 | \$5.30

From the Mibrasa

#### NATURAL (GF)

EACH \$3.90 | \$4.90

Lemon, crusty bread and cocktail sauce

### SALADS

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#### TRADITIONAL CAESAR SALAD

\$17.50 | \$27.50

Baby cos leaves, egg, croutons, bacon lardons and parmesan dressing

#### PEAR, ROQUETTE AND BLUE CHEESE SALAD (GF)

\$17.50 | \$27.50

#### ASIAN SALAD (V) (GF)

\$17.50 | \$27.50

Mizuna, pickled ginger, crispy fried shallots, crushed peanuts and lime chilli dressing

#### GREEK SALAD (GF)

\$17.50 | \$27.50

Iceberg lettuce, red onion, vine ripened cherry tomatoes, persian fetta, fresh basil and house dressing

## CLUB CLASSICS

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### CRUMBED LAMB CUTLETS

House crumbed lamb cutlets with mash, green peas and house gravy

SMALL (2) \$23.50 | \$33.50

LARGE (3) \$29.90 | \$39.90

### LAMBS FRY AND BACON (GF)

Grilled lambs fry and bacon, mash, green peas and house gravy

\$19.50 | \$29.50

### CHICKEN SCHNITZEL

The naked parmy, served w/ crispy coated fries, house salad and gravy

\$20.90 | \$30.90

### CHICKEN PARMIGIANA

Fried chicken schnitzel topped w/ sugo sauce, sliced ham and mozzarella cheese

\$23.50 | \$33.50

### ROAST OF THE DAY (GF)

Chef's selected daily roast, served w/ baked potatoes, roast pumpkin, steamed vegetable panache and house gravy

\$17.50 | \$27.50

## PLANT BASED SELECTION

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### HOUSE MADE WOOD ROASTED VEGAN MEATBALLS (V) (VG) (GF)

Toasted quinoa, rich tomato sauce, vegan parmesan cheese and crispy fried basil

\$23.50 | \$33.50

ENTRÉE \$14.50 | \$24.50

### VEGAN SPINACH AND PINE NUT TORTELLINI (V) (VG) (GF)

Black garlic and roasted cherry tomato sauce

\$22.50 | \$32.50

### VEGAN MIXED GRILL (V) (VG)

Pan seared vegan halloumi, smoked field mushroom, wilted kale, oven roasted cherry tomatoes, crispy fried fable, vegan bacon served in a vegan pastry shell

\$29.50 | \$39.50

### OVEN BAKED PUFF PASTRY WRAPPED VEGAN CAMEMBERT CHEESE (V) (VG)

Accompanied w/ cranberry relish and vegan bruschetta

\$21.00 | \$31.00

## FROM THE MIBRASA WOOD FIRED OVEN

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### HOT SMOKED HUMPTY DOO BARRAMUNDI (GF)

Sautéed snow peas, grilled witlof, dashi stock and taro crisps

\$31.50 | \$41.50

### WHOLE ROASTED SPATCHCOCK (GF)

Buttered baby kipfler potatoes, sautéed greens, cherry tomatoes and pan jus

\$29.50 | \$39.50

### BLUE EYE TREVALLA

Blue eye trevalla fillet, roasted carrots, parsnips and baby leek w/ preserved lemon and marmalade glaze

\$31.50 | \$41.50

### SLOW ROASTED LAMB BANJO (TO SHARE FOR TWO)

12-hour slow roasted lamb shoulder, rosemary jus, wood roasted vegetable panache and rosemary roasted baby kipfler potatoes. Served w/ selection of artisan breads

\$85.00 | \$95.00

### BEEF CHEEKS COQ AU VIN STYLE

Creamy mash potato and roasted bone marrow

\$29.90 | \$39.90

### CHARRED OCTOPUS TENTACLES

Truffle polenta, chilli salt and fresh lemon

\$29.90 | \$39.90

### ASADOR SHARE PLATE FOR TWO

200 grams cumin spiced chicken thigh, 180 grams beef rump cap, 200 grams pork belly, spiced chorizo sausage, slow roasted smoked slaw, patatas bravas, crispy roll and dipping sauces

\$65.00 | \$75.00

## THE OTHER MAINS

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### CREOLE SPICED USA PORK RIBS

Corn cob, fat boy fries, house slaw and smokey BBQ dipping sauce

HALF RACK \$26.50 | \$36.50

FULL RACK \$45.00 | \$55.00

### LEMON THYME ROASTED CHICKEN SUPREME

Potato and parmesan cake, sautéed snake beans, blistered heirloom tomatoes and jus gras

\$27.50 | \$37.50

### SOUS VIDE DARNE OF ATLANTIC SALMON

Roasted carrot, kale and chickpea rosti and dill crème fraîche

\$29.50 | \$39.50

### PAPPARDELLE CARBONARA

Thick ribbon pasta, bacon, white onion, mushrooms in a cream and garlic-based sauce and shaved parmesan

\$21.50 | \$31.50

### OVEN ROASTED LAMB RUMP (GF)

Minted kipfler potatoes, candied baby vegetables and rosemary jus

\$31.50 | \$41.50

### CHILLI PRAWN FETTUCINE

Pan seared king prawns (4), sambal oelek chilli paste, dried chilli flakes, black garlic, tomato salsa w/ fettucine pasta

\$27.50 | \$37.50

## FROM THE BUTCHERS HOOK

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All our steaks are served with your choice of paris mash (GF), duck fat potatoes (GF) or fat boy fries, beef jus & a sauce of your choice:

**SAUCES:** Mushroom, Pepper, Diane, Sriracha or Hollandaise. All our sauces are gluten free.

We have provided you the dining option of grain fed Black Angus Beef by Mort & Co or 100% grass fed, hormone free beef, sourced from growing regions in Gippsland, Flinders Island and Tasmania

### 200 DAY GRAIN FED 100% HORMONE FREE GRANDCHESTER BLACK ANGUS (GF)

#### 300 GRAM RIB EYE

\$38.00 | \$48.00

#### 200 GRAM EYE FILLET

\$39.50 | \$49.50

#### 350 GRAM RUMP

\$27.00 | \$37.00

### FREE RANGE \*GREAT SOUTHERN, GRASS FED BEEF SOURCED FROM ANGUS AND HEREFORD BREEDS, WITH GROWING REGIONS ACROSS GIPPSLAND, FLINDERS ISLAND AND TASMANIA (GF)

#### 300 GRAM RIB EYE\*

\$38.00 | \$48.00

#### 200 GRAM EYE FILLET\*

\$39.50 | \$49.50

#### 350 GRAM RUMP BASS STRAIGHT GRASS FED BEEF

\$27.00 | \$37.00

## RETAIL ITEMS AVAILABLE THROUGH THE GRILL

Our steak knives are available to purchase for \$20 each. Please see staff for further information.



## SIDES

ALL \$6.00m | \$11.00nm

HOUSE SALAD

ROASTED PANACHE OF VEGETABLES (V) (GF)

SAUTÉED BROCCOLINI TOASTED ALMONDS (V) (GF)

WOOD ROASTED BUTTON MUSHROOMS (V) (GF)

ASSORTED BABY CARROTS, WHITE, RED, YELLOW (V) (GF)

SAUTÉED BRUSSEL SPROUTS (GF) w/ bacon lardons

CAULIFLOWER MORNAY (V)

ROASTED VINE ON CHERRY TOMATOES (V) (GF)

WILTED SPINACH (V) (GF)

FAT BOY FRIES (V)

PATATAS BRAVAS

## KIDS MENU (AGED 3 TO 13 YEARS)

ALL \$9.90m | \$14.90nm

ALL KIDS MEALS COME W/ ACTIVITY PACK AND ICE CREAM

HOUSE CRUMBED CHICKEN TENDERS

W/ chips and salad

BEEF LASAGNE

W/ chips and salad

BATTERED FISH AND CHIPS

PETITE EYE FILLET STEAK (GF)

W/ sautéed greens and vegetable chips

BOWL OF VEGETABLE FRIES (GF)

## DESSERT

ALL \$14.00m | \$19.00nm

CALLEBAUT CHOCOLATE CRÈME BRÛLÉE w/ strawberry compote

PORTUGUESE CUSTARD TART w/ homemade ice cream

BELGIAN WAFFLE w/ homemade ice cream

VEGAN CHOCOLATE MUD CAKE (VG) topped w/ dried raspberries

WARM AMERICAN STYLE BROWNIE served w/ vanilla ice cream and chocolate sauce

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