

# ◆ THE GRILL ◆

## Spring Menu 2020

### BREADS & STARTERS

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<b>SOUP OF THE DAY</b>	<b>\$8.50   \$13.50</b>	
<i>Served w/ a warm bread roll and butter</i>		
<b>GARLIC BAGUETTE</b>	SMALL \$5.00   \$10.00	LARGE \$8.50   \$13.50
<b>CHEESY GARLIC BAGUETTE</b>	SMALL \$6.50   \$11.50	LARGE \$11.50   \$16.50
<b>GRILLED FLAT BREAD W/ ASSORTED DIPS</b>	SMALL \$6.50   \$11.50	LARGE \$10.50   \$15.50
<b>LAMB LOLLIPOP (1)</b>	<b>\$6.50   \$11.50</b>	
<i>Wattle and soda battered lamb cutlet, served w/ fresh mint chimichurri and charred lemon</i>		
<b>VEGAN HALLOUMI AND MUSHROOM ARANCINI (3) (V) (VG)</b>	<b>\$14.50   \$24.50</b>	
<i>House made and lightly fried w/ wild mushrooms and vegan halloumi, served w/ spinach and coconut puree</i>		
<b>HOUSE MADE WOOD ROASTED VEGAN MEATBALLS (GF) (V) (VG)</b>	<b>\$14.50   \$24.50</b>	
<i>Served w/ toasted quinoa, rich tomato sauce, vegan parmesan cheese and crispy fried basil</i>		
<b>PRAWN AND AVOCADO SALAD (6) (GF)</b>	<b>\$18.50   \$28.50</b>	
<i>Freshly peeled king prawns, served w/ half an avocado, mixed salad leaves, and cocktail sauce</i>		
<b>OYSTERS KILPATRICK FROM THE MIBRASA (GF)</b>	<b>EACH \$4.30   \$5.30</b>	
<b>OYSTERS NATURAL (GF)</b>	<b>EACH \$3.90   \$4.90</b>	
<i>Served w/ lemon, crusty bread and cocktail sauce</i>		
<b>STEAMED PRAWN AND GINGER DUMPLINGS (6)</b>	<b>\$15.50   \$25.50</b>	
<i>Served w/ soy and chilli dipping sauce</i>		

### FRESH AND TOASTED SANDWICHES/WRAPS

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<i>Choose from white, wholemeal or multigrain bread, spinach or plain wraps. Served w/ a side of crispy house fries. Fresh sandwiches/wraps include a base salad of lettuce, tomato and cucumber. Gluten-free bread and buns available on request</i>		
<b>ANY TWO FILLINGS</b>	<b>\$7.95   \$12.95</b>	
<b>ANY THREE FILLINGS</b>	<b>\$8.95   \$13.95</b>	
<b>FILLING OPTIONS:</b>		
<i>Ham, Chicken, Turkey, Smoked Salmon, Tuna, Cheese, Lettuce, Beetroot, Tomato, Avocado, Onion, Pineapple and/or Fried Egg</i>		
<b>TOASTED FOCACCIA \$1.50 EXTRA</b>		



## SALADS

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### TRADITIONAL CAESAR SALAD

\$17.50 | \$27.50

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

### ASIAN SALAD (V)(GF)

\$17.50 | \$27.50

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

### BROCCOLINI SALAD (GF) (V)

\$17.50 | \$27.50

Steamed broccolini tossed w/ mixed root vegetables and heirloom tomatoes, finished w/ yoghurt dressing

### NICOISE SALAD (GF) (V)

\$17.50 | \$27.50

Tuna, chat potatoes, green beans, boiled egg, black olives and grape tomatoes, finished w/ a red wine and mustard dressing

### SALAD TOPPERS

EACH \$6.50

Hot Smoked Salmon (120g)

Fried Calamari Rings (3)

Asian Beef (120g)

Half Fanned Avocado

Grilled Chicken Tenderloins (3)

Grilled Prawns (3)

## PLANT BASED SELECTION

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### VEGAN HALLOUMI AND MUSHROOM ARANCINI (6) (V) (VG)

\$23.50 | \$33.50

House made and lightly fried w/ wild mushrooms and vegan halloumi, served w/ spinach and coconut puree

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

\$22.50 | \$32.50

Served w/ toasted quinoa, rich tomato sauce, vegan parmesan cheese and crispy fried basil

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

\$22.50 | \$32.50

Black garlic and roasted cherry tomato sauce

### VEGAN FILO PARCEL (V) (VG)

\$24.50 | \$34.50

Fresh herb and oven roasted MEET tenders, mixed vegetables, wilted kale and roasted capsicum puree in a filo pastry parcel

## 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

### VEGETABLE FRIES (GF)

## SWEET CABINET

ASSORTED CAKES – PLEASE SEE STAFF FOR TODAY'S SELECTIONS



## MAINS

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### CRISPY SKINNED SALMON (GF)

\$29.90 | \$39.90

Charcoal roasted Atlantic salmon, served w/ mixed potato terrine, heirloom tomato salsa, 12 year old aged balsamic vinegar and extra virgin olive oil

### CHERRYWOOD ROASTED DUCK (GF)

\$37.50 | \$47.50

Slow cooked for 4 hours in cherry stock, hung and smoked over Cherrywood logs on our Parilla grill, finished in our Mibrasa oven to give a crispy skin, served w/ confit duck fat potatoes, sautéed kai-lan and a cherry glaze

### PULLED BEEF CHEEK PAPPARDELLE

\$21.50 | \$31.50

Thick ribbon pasta, 8 hour slow braised beef cheek, w/ bacon, mushrooms, scallions, shaved parmesan cheese and green pepper oil

### SMOKED CALVES LIVER

\$18.50 | \$28.50

Served w/ soft polenta, green beans and roasted Swiss brown mushrooms

### CEDAR ROASTED HUMPTY DOO BARRAMUNDI (GF)

\$31.50 | \$41.50

Humpty Doo Barramundi, Roasted in our woodfired Mibrasa oven on a western red cedar plank, the natural flavours of the cedar perfectly complimenting the fish. Served w/ shaved fennel, sugar snap peas, roasted peppers and kipfler potatoes

### MOHICAN SIRLOIN (350G)

\$39.50 | \$49.50

New York cut grain fed sirloin, served w/ fat boy fries, confit beefsteak tomato, green beans, blue cheese hollandaise

### GRAIN FED PORK T-BONE (400G)

\$32.50 | \$42.50

Served w/ baked apple, wilted spinach, sweet potato puree and calvados jus

## STEAKS

ALL STEAKS SERVED WITH YOUR CHOICE OF: CRISPY HOUSE FRIES (GF), FAT BOY FRIES, DUCK FAT POTATOES OR POTATO MASH. HOUSE SALAD OR STEAMED VEGETABLE PANACHE

**SAUCES (GF):** Mushroom, Pepper, Diane, Sriracha or Hollandaise

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### 250G GRAIN FED RUMP

\$21.50 | \$31.50

### 200G EYE FILLET

\$28.50 | \$38.50

### 120G MINUTE STEAK

\$20.50 | \$31.50

Rib fillet cooked medium

### STEAK TOPPERS

Beer Battered or Mornay Bug Meat (100G)

\$12.00

Smoked Salmon (120G)

\$6.50

Chicken Tenderloin (3)

\$6.50

Grilled Prawns (3)

\$6.50

Fried Calamari (3)

\$6.50

Half Fanned Avocado

\$6.50

## SIDES

\$9.00 EACH

Confit Duck Fat Potatoes

Bad Boy Fries

Charcoal Roasted Vegetable Panache

Potato Mash

Cauliflower Mornay

House Smoked Button Mushrooms



## BURGER AND SANDWICHES

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### BRANCOS BURGER

\$17.90 | \$27.90

Wagyu beef patty, bacon, egg, beetroot, pineapple, pickles, lettuce, tomato and onion rings served w/ crispy house fries

### STEAK SANDWICH

\$18.90 | \$28.90

Rib fillet, lettuce, tomato, onion relish, beetroot, fried egg and swiss cheese, served on toasted sourdough and w/ crispy house fries

### CLUB SANDWICH

\$17.90 | \$27.90

Crispy bacon, lettuce, tomato, sliced turkey and house mayonnaise, served on toasted sourdough, served w/ crispy house fries

## PIZZAS

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GLUTEN FREE BASES AVAILABLE ON REQUEST

### SOUTHERN SPICED MEAT LOVERS

\$16.50 | \$26.50

BBQ base, smoky cajun spiced beef strips, red onion ground beef, ham, prosciutto, chorizo, topped w/ mozzarella cheese

### VEGAN (VG)

\$16.50 | \$26.50

Tomato vegan base, pumpkin, pine nuts, spinach and cherry tomatoes, topped w/ vegan cheese

### PEPPERONI

\$16.50 | \$26.50

Tomato base, hot and spicy pepperoni, red onion, fresh red chili, topped w/ mozzarella cheese

### HAM AND PINEAPPLE

\$16.50 | \$26.50

Tomato base, shredded leg ham and pineapple pieces topped w/ mozzarella cheese

### HOT AND SPICY CHICKEN

\$16.50 | \$26.50

Tomato, chilli and sriracha base w/ oven roasted chicken tenderloin, red onion, fresh chillies and topped w/ mozzarella cheese

## CLUB CLASSICS

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### CRISPY TEMPURA WHITING FILLETS (6)

\$19.90 | \$29.90

Served w/ crispy house fries and house salad

### SEAFOOD BASKET

\$24.50 | \$34.50

Battered flathead, panko calamari, grilled prawns and scallops served w/ crispy house fries, house salad and tartare sauce

### CRUMBED LAMB CUTLETS

SMALL (2) \$23.90 | \$33.90

House crumbed lamb cutlets served w/ potato mash, green peas and gravy

LARGE (3) \$29.90 | \$39.90

### ROAST OF THE DAY (GF)

\$17.90 | \$27.90

Chef's selection of daily roast, served w/ baked potatoes, roast pumpkin, steamed garden vegetables and house gravy

### CHICKEN SCHNITZEL

\$20.90 | \$30.90

Crumbed chicken breast, flash fried, served w/ crispy house fries, house salad and house gravy

### CHICKEN PARMIGIANA

\$23.50 | \$33.50

Crumbed chicken breast, topped w/ a rich Napoli sauce, ham and cheese, served w/ crispy house fries, house salad and house gravy

### SPAGHETTI MARINARA (GF)

\$23.50 | \$33.50

Sautéed prawns, scallops, mussels, octopus and calamari, served w/ tomato, garlic and basil sauce