

◆ THE GRILL ◆

Spring Menu 2020

BREADS & STARTERS

SOUP OF THE DAY

Served w/ a warm bread roll and butter

m nm
\$8.50 | \$13.50

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 \$6.50 | \$11.50
LARGE \$10.50 | \$15.50

LAMB LOLLIPOP (1)

Wattle and soda battered lamb cutlet, served w/ fresh mint chimichurri and charred lemon

\$6.50 | \$11.50

VEGAN HALLOUMI AND MUSHROOM ARANCINI (3) (V) (VG)

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

\$14.50 | \$24.50

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

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

\$14.50 | \$24.50

PRAWN AND AVOCADO SALAD (6) (GF)

Freshly peeled king prawns, served w/ half an avocado, mixed salad leaves, and cocktail sauce

\$18.50 | \$28.50

OYSTERS KILPATRICK FROM THE MIBRASA (GF)

EACH \$4.30 | \$5.30

OYSTERS NATURAL (GF)

Served w/ lemon, crusty bread and cocktail sauce

EACH \$3.90 | \$4.90

STEAMED PRAWN AND GINGER DUMPLINGS (6)

Served w/ soy and chilli dipping sauce

\$15.50 | \$25.50

FRESH AND TOASTED SANDWICHES/WRAPPS

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

ANY TWO FILLINGS

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\$7.95 | \$12.95

ANY THREE FILLINGS

\$8.95 | \$13.95

FILLING OPTIONS:

Ham, Chicken, Turkey, Smoked Salmon, Tuna, Cheese, Lettuce, Beetroot, Tomato, Avocado, Onion, Pineapple and/or Fried Egg

TOASTED FOCACCIA \$1.50 EXTRA



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

CRISPY SKINNED SALMON (GF)

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\$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

400G GRAIN FED RIB ON THE BONE

\$58.00 | \$68.00

120G MINUTE STEAK

\$25.00 | \$35.00

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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BRONCOS 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

\$22.50 | \$32.50

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 chilli, 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