

◆ THE GRILL ◆

BREADS & STARTERS

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SOUP OF THE DAY W/ a warm bread roll and butter		\$8.00 \$18.00
CHEESY GARLIC BREAD	SMALL \$6.50 \$16.50 LARGE \$11.50 \$21.50	
GARLIC BREAD	SMALL \$5.50 \$15.50 LARGE \$10.50 \$20.50	
GRILLED FLAT BREAD W/ ASSORTED DIPS (V)	SMALL \$6.50 \$16.50 LARGE \$10.50 \$20.50	
BBQ KING PRAWNS (4) (GF) (DF) 4 large king prawns, grilled over an open flame, served w/ fresh chilli and lemon thyme couscous		\$22.00 \$32.00
BOWL OF PRAWNS A bowl of 10 fresh medium ocean king prawns, served w/ cocktail sauce and lemon		\$20.00 \$30.00
ROAST LAMB SPRING ROLLS (2) House made spring rolls w/ rosemary roast lamb leg, served w/ fresh mint lamb gravy		\$18.50 \$28.50
CHILLED SEAFOOD PLATE Smoked salmon (100g), oysters natural (2), chilled king prawns (4), marinated sea scallops (3), and calamari (3) accompanied w/ house made water crackers, fresh cut seasonal fruit and citrus mayonnaise		\$28.00 \$38.00
STEAMED PRAWN AND GINGER DUMPLINGS (8) W/ light soy sauce and pickled ginger		\$13.50 \$23.50

OYSTERS

Sourced from farms in Tasmania and South Australia

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KILPATRICK FROM THE MIBRASA (GF)		EACH \$4.30 \$6.30
NATURAL (GF) Served w/ lemon, crusty bread and a cocktail sauce		EACH \$3.90 \$5.90

ALL DAY DINING

	m	nm
BRONCOS BREAKFAST Chipolata, grilled bacon, hash brown and two eggs (*any style), served w/ toast and tomato jam		\$19.50 \$29.50
BRONCOS BURGER Wagyu beef pattie, bacon, egg, beetroot, pineapple, pickles, lettuce, tomato and onion rings served w/ house fries		\$19.90 \$29.90
STEAK SANDWICH Grilled rib fillet, lettuce, tomato, onion relish, beetroot, fried egg, Swiss cheese on toasted white bread and served w/ house fries		\$22.90 \$32.90

(V) Vegetarian (VG) Vegan (GF) Gluten Free (DF) Dairy Free *Allergy disclaimer: whilst all care is taken in the preparation of meals to avoid any cross contamination, items may contain or come into contact with wheat, eggs, peanuts, tree nuts and milk

MYO SANDWICHES & WRAPS

FRESH OR TOASTED SANDWICH OR WRAP WITH YOUR SELECTION OF FILLINGS AND SERVED W/ HOUSE FRIES

ANY TWO FILLINGS m nm
\$7.95 | \$12.95

ANY THREE FILLINGS \$8.95 | \$13.95

BREADS WHITE, WHOLEMEAL OR MULTIGRAIN. FOCACCIA \$1.50 EXTRA (GLUTEN-FREE AVAILABLE ON REQUEST)

WRAPS PLAIN OR SPINACH

FILLINGS* AVOCADO, BACON, BEETROOT, CHEESE, CHICKEN, HAM, FRIED EGG, LETTUCE, PINEAPPLE, RED ONION, SMOKED SALMON, TOMATO, TUNA, AND/OR TURKEY

*All sandwiches and wraps include an optional base salad of lettuce, tomato and cucumber

SALADS

PUMPKIN (VG) (GF) (V) m nm
\$17.50 | \$27.50
Roasted pumpkin, black rice, rocket and semi sundried tomatoes, served w/ vegan fetta and a miso dressing

TRADITIONAL CAESAR \$17.50 | \$27.50
Cos lettuce, bacon lardons, croutons, shaved parmesan, poached egg and Caesar dressing

SEA SCALLOP AND KING PRAWN SALAD (GF) (DF) \$21.00 | \$31.00
Chilled king prawns and fresh scallops w/ crisp pancetta and cos lettuce, tossed w/ roasted macadamia nuts and citrus dressing

ASIAN SALAD (GF) (V) \$18.50 | \$28.50
Mizuna leaves, pickled ginger, crispy fried shallots, crushed peanuts and chilli lime dressing

SALAD TOPPERS EACH \$7.50
HOT SMOKED SALMON (120G)
ASIAN BEEF (120G)
GRILLED CHICKEN TENDERLOINS (3)
GRILLED PRAWNS (3)
FRIED CALAMARI (3)
HALF FANNED AVOCADO

PIZZA & PASTA

MEAT LOVERS m nm
\$18.50 | \$28.50
BBQ base w/ ham, salami, chorizo and mozzarella

HAM AND PINEAPPLE \$16.50 | \$26.50
Tomato base w/ shredded leg ham, pineapple and mozzarella

VEGAN CHICKEN AND AVOCADO (V) (VG) \$18.50 | \$28.50
Tomato base w/ meat tenders, avocado, semi-dried tomatoes and mozzarella.

FETTUCINE CARBONARA \$21.50 | \$31.50
Ribbon pasta tossed in a creamy bacon and mushroom sauce with shaved parmesan

SPAGHETTI MARINARA \$25.50 | \$35.50
Spaghetti topped w/ sautéed king prawns, half shell mussels, scallops, calamari, Atlantic salmon and barramundi, tossed w/ sugo sauce and roasted cherry tomatoes, accompanied w/ grilled flat bread

PLANT BASED SELECTION

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TOMATO AND VEGAN FETA ARANCINI (GF) (V) (VG)	\$23.50	\$33.50
House made and lightly fried w/ roquette and red onion salad		
VEGAN FILO PARCEL (V) (VG)	\$24.00	\$34.00
Fresh herb and oven roasted MEET tenders, mixed vegetables, wilted kale and roasted capsicum puree in a filo pastry parcel		
WOOD ROASTED VEGAN MEATBALLS (V) (VG)	\$22.50	\$32.50
Served w/ toasted quinoa, a rich tomato sauce and vegan parmesan served w/ sweet potato fries and sriracha spiced vegan mayonnaise		
STIR FRIED MEET TENDERS (VG) (V)	\$18.50	\$28.50
Sautéed Meet Tenders w/ green beans, carrot, red peppers, red onion and garlic all tossed in an Asian style stir-fry sauce and served w/ brown rice		

MAINS

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CHICKEN SCHNITZEL	\$21.90	\$31.90
Flash fried, crumbed chicken breast served w/ house fries, house salad and house gravy		
CHICKEN PARMIGIANA	\$24.90	\$34.90
The not so naked schnitzel, topped w/ sugo sauce, sliced ham and mozzarella		
NASI GORENG (GF)	\$18.50	\$28.50
Indonesian style fried rice, served w/ char siu pork belly, soft fried egg and sliced cucumber		
CHICKEN PAD THAI	\$18.50	\$28.50
Thai rice noodle stir-fry w/ chicken, bean sprouts and peanuts		
CHICKEN SATAY (5) (GF)	\$16.00	\$26.00
Thai chicken satay skewers w/ peanut sauce and coconut rice		
ROAST OF THE DAY (GF)	\$17.50	\$27.50
Chef's selected daily roast served w/ baked potatoes, roast pumpkin, steamed vegetable panache and house gravy		
CHICKEN N AVOCADO (GF)	\$19.50	\$29.50
Pan seared skinless breast of chicken, topped w/ fanned avocado and served w/ steamed chats, sautéed greens and hollandaise sauce		
TEMPURA WHITING FILLETS	\$17.50	\$27.50
Served w/ house fries, house salad and tartare sauce		
MORETON BAY BUG RISOTTO	\$29.50	\$39.50
Pan seared Moreton Bay bugs, green peas and fresh dill in a creamy risotto base and finished w/ mascarpone and shaved parmesan		
LAMBS FRY AND BACON	\$19.50	\$29.50
Pan seared lambs fry and bacon, served w/ creamy potato mash, green peas and house gravy		
CRUMBED LAMB CUTLETS	SMALL (2) \$23.90	\$33.90
House crumbed lamb cutlets served w/ potato mash, green peas, and house gravy	LARGE (3) \$29.90	\$39.90

FROM THE MIBRASA WOOD FIRED OVEN

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CHERRYWOOD ROASTED DUCK (GF)

\$37.50 | \$47.50

4 hours slow cooked in cherry stock then hung and smoked over cherrywood logs on our Parilla grill and finished in our Mibrasa oven giving its crispy skin. Served w/ duck fat potatoes, sautéed kai-lan and a cherry glaze.

CHARCOAL ROASTED CORAL COAST BARRAMUNDI (GF) (DF)

\$31.50 | \$41.50

Served w/ tomato consommé, broad beans and straw potato.

FROM THE BUTCHERS HOOK

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ALL STEAKS SERVED W/ YOUR CHOICE OF: PARIS MASH (GF), DUCK FAT POTATOES (GF) OR FAT BOY FRIES. HOUSE SALAD OR STEAMED VEGETABLE PANACHE AND ONE SAUCE

SAUCES: (GF) Mushroom, Pepper, Diane, Hollandaise, Sriracha, Gravy

300G GRAIN FED RIB FILLET

\$42.50 | \$52.50

200G GRAIN FED EYE FILLET

\$32.50 | \$42.50

300G GRAIN FED RUMP

\$29.50 | \$39.50

STEAK TOPPERS

BEER BATTERED OR MORNAY BUG MEAT (100G)	\$12.00
HOT SMOKED SALMON	\$7.50
CHICKEN TENDERLOINS (3)	\$7.50
GRILLED PRAWNS (3)	\$7.50
FRIED CALAMARI (3)	\$7.50
HALF FANNED AVOCADO	\$7.50

SIDES

EACH \$9.00m | \$19.00nm

HOUSE SALAD (GF) (V)

ROASTED VEGETABLE PANACHE (V)

SAUTÉED BROCCOLINI W/ TOASTED ALMONDS (VG) (V)

WOOD ROASTED BUTTON MUSHROOMS (V)

ASSORTED BABY CARROTS (V)

SAUTÉED BRUSSEL SPROUTS W/ BACON LARDONS

CAULIFLOWER MORNAY (V)

ROASTED VINE CHERRY TOMATOES (V) (VG)

WILTED SPINACH (GF) (V) (VG)

KIDS MENU (AGED UP 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

VEGETABLE FRIES (GF)

PETITE EYE FILLET STEAK (GF)

W/ sautéed greens and vegetable chips