

# ◆ THE GRILL ◆

## BREADS & STARTERS

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

## OYSTERS

Sourced from farms in Tasmania and South Australia

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

## ALL DAY DINING

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

(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

	m	nm
<b>TOMATO AND VEGAN FETA ARANCINI (GF) (V) (VG)</b>	\$23.50	\$33.50
House made and lightly fried w/ roquette and red onion salad		
<b>VEGAN FILO PARCEL (V) (VG)</b>	\$24.00	\$34.00
Fresh herb and oven roasted MEET tenders, mixed vegetables, wilted kale and roasted capsicum puree in a filo pastry parcel		
<b>WOOD ROASTED VEGAN MEATBALLS (V) (VG)</b>	\$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		
<b>STIR FRIED MEET TENDERS (VG) (V)</b>	\$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

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

## FROM THE MIBRASA WOOD FIRED OVEN

m nm

### 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

m nm

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