

◆ THE GRILL ◆

AUTUMN MENU

BREADS AND STARTERS

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CHEESY GARLIC BREAD	SMALL \$6.50 \$16.50	LARGE \$11.50 \$21.50
GARLIC BREAD (V)	SMALL \$5.50 \$15.50	LARGE \$10.50 \$20.50
GRILLED FLAT BREAD W/ ASSORTED DIPS	SMALL \$6.50 \$16.50	LARGE \$10.50 \$20.50
SOUP OF THE DAY W/ a warm bread roll and butter	\$9.00 \$19.00	
BBQ KING PRAWNS (4) (GF) (DF) Four large king prawns, grilled over an open flame, served w fresh chilli and lemon thyme couscous	\$23.00 \$33.00	
BOWL OF PRAWNS Ten fresh medium Ocean King prawn served w/ cocktail sauce and lemon	\$22.50 \$32.50	
LAMB LOLLIPOPS (2) Two grilled lamb lollipops served w/ beetroot gel and goats cheese mousse	\$17.50 \$27.50	
ANTIPASTO Shaved prosciutto, rock melon, mixed warm olives, aged balsamic glaze and house baked bacon grissini	\$17.50 \$27.50	
SMOKED BARRAMUNDI BELLY SPRING ROLLS (2) Smoked barramundi belly, fresh red chilli and coriander w/ sweet chilli dipping sauce	\$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	\$29.00 \$39.00	

OYSTERS

Oysters sourced from farms in South Australia and Tasmania

KILPATRICK FROM THE MIBRASA (GF)	EACH \$4.30 \$6.30
PARMIGIANA Served w/ ham, tomato, mozzarella	EACH \$4.30 \$6.30
NATURAL (GF) Served w/ cocktail sauce and lemon	EACH \$3.90 \$5.90



**SCAN
TO ORDER**
PLEASE ENTER YOUR
TABLE NUMBER.

(V) VEGETARIAN (VG) VEGAN (GF) GLUTEN FREE (DF) DAIRY FREE

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SALADS

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TRADITIONAL CAESAR SALAD

\$18.50 | \$28.50

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

PASTA

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FETTUCINE CARBONARA

\$21.50 | \$31.50

Ribbon pasta tossed in a creamy bacon and mushroom sauce with shaved parmesan

SPAGHETTI MARINARA

\$27.50 | \$37.50

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

CLUB CLASSICS

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CRUMBED LAMB CUTLETS

SMALL (2) \$24.90 | \$34.90
LARGE (3) \$31.90 | \$41.90

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

LAMBS FRY AND BACON (GF)

\$19.50 | \$29.50

Pan seared lambs fry and bacon, served w/ potato mash, green peas and house gravy

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

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

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

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FROM THE MIBRASA WOOD FIRED OVEN m nm

MEAT HAMMER FOR 2 (THE MEAT HAMMER) \$85.00 | \$95.00

6-hour slow wood roasted beef shank, smoky BBQ rub and cajun butter served w/ Caesar salad and fat boy fries

SOUS VIDE WEST AUSTRALIAN OCTOPUS (GF) \$31.50 | \$41.50

Served w/ wood roasted chorizo, potato terrine, wilted spinach, seeded mustard mayonnaise, w/ black olive and chorizo gremolata

COFFEE ROASTED BEEF SHORT RIBS \$31.50 | \$41.50

Served w/ pomegranate sauce, roasted chickpea hummus and pita bread

CHARCOAL ROASTED KING REEF BARRAMUNDI (GF) \$32.50 | \$42.50

Served w/ macadamia nut crust, curried popcorn cauliflower, potato rosti and lemon myrtle sauce

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

CRISPY SKINNED ATLANTIC SALMON \$29.50 | \$39.50

Served w/ maple roasted sweet potato, toasted flaked almond, sautéed green beans and citrus hollandaise

THE OTHER MAINS m nm

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

BEEF WELLINGTON \$39.50 | \$49.50

150-gram eye fillet of beef topped w/ mushroom duxelles, wrapped w/ puff pastry and oven baked, served w/ sautéed greens, red wine jus and chat potatoes

SEAFOOD BASKET \$29.50 | \$39.50

Tempura whiting fillets (3), crumbed seafood claw, panko crumbed calamari (3), prawn and scallop skewers (2), served w/ house fries, salad and tartare sauce

CHICKEN N AVOCADO (GF) \$21.50 | \$31.50

Pan seared skinless breast of chicken, topped w/ fanned avocado and served w/ steamed chats, sautéed greens and hollandaise sauce

TEMPURA WHITING FILLETS \$19.50 | \$29.50

Served w/ house fries, house salad and tartare sauce

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

150G GRAIN FED EYE FILLET \$29.50 | \$39.50

300G GRAIN FED RUMP \$29.50 | \$39.50



SIDES

EACH \$9.00m | \$19.00nm

HOUSE SALAD (GF) (V)

ROASTED PANACHE OF VEGETABLES (V)

SAUTÉED BROCCOLINI TOASTED ALMONDS (VG) (V)

WOOD ROASTED BUTTON MUSHROOMS (V)

ASSORTED BABY CARROTS (V)

CAULIFLOWER MORNAY (V)

WILTED SPINACH (V) (GF) (VG)

HOUSE FRIES

FAT BOY FRIES

DUCK POTATOES

POTATO MASH

STEAMED VEGETABLE PANACHE

KIDS MENU (AGED 3 TO 13 YEARS)

ALL \$9.90m | \$14.90nm

ALL KIDS MEALS COME W/ ACTIVITY PACK AND ICE CREAM

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)

DESSERT

ALL \$14.00m | \$24.00nm

STRAWBERRY AND WHITE CHOCOLATE CRÈME BRULÉE w/ house made ice cream

PORTUGUESE CUSTARD TART w/ house made ice cream

BELGIAN WAFFLE w/ warm chocolate sauce and whipped cream

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