

SCAN TO
ORDER.
PLEASE ENTER YOUR
TABLE NUMBER.



◆ THE GRILL ◆

WINTER MENU

STARTERS AND BREADS

m nm

WOODFIRED PUMPKIN AND WALNUT BREAD (VG) Served w/extra virgin olive oil	\$10.50 \$20.50
GARLIC BREAD (V)	SMALL \$8.50 \$18.50 LARGE \$10.50 \$20.50 Add cheese \$4.00
SOUP OF THE DAY Served w/ warm bread roll and butter	\$9.50 \$19.50
CREAMY MUSSEL AND CLAM CHOWDER Served w/ toasted parmesan brioche	\$14.50 \$24.50
CRISPY FRIED VEGETARIAN SPRING ROLLS(4)(V) Served w/Asian slaw Nam Jim dipping sauce	\$14.50 \$24.50
BEETROOT AND HOUSE SMOKED DUCK SALAD (GF)(DF) W/ salad greens, toasted flaked almonds and house dressing	\$22.00 \$32.00
BOWL OF PRAWNS (10) (GF) Bowl of fresh cooked Queensland Ocean King prawns, served w/ cocktail sauce	\$26.00 \$36.00
SOUP FILLED STEAMED DUMPLINGS (8) Served w/ sweet soy glaze and wasabi	\$16.50 \$26.50
SOUTHERN SPICED LAMB RIBS (GF) (4) Served w/ minted slaw and Cajun mayo	\$17.50 \$27.50
OYSTERS	
Sourced from Southern Australia	
NATURAL (GF) Served w/ cocktail sauce and lemon	\$4.30 \$6.30
KILPATRICK FROM THE MIBRASA (GF) (DF)	\$4.80 \$6.80

(V) VEGETARIAN (VG) VEGAN (GF) GLUTEN FREE (DF) DAIRY FREE (GFO) GLUTEN FREE OPTION AVAILABLE UPON REQUEST
(VGO) VEGAN OPTION AVAILABLE UPON REQUEST

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. PLEASE ADVISE STAFF OF ANY ALLERGIES AT TIME OF ORDERING.

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LIGHT AND HEALTHY

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TRADITIONAL CAESAR SALAD (GFO)

\$19.50 | \$29.50

Cos lettuce, bacon lardons, croutons, shaved parmesan, egg and Caesar dressing

**GFO option available on request*

VEGETABLE STIR FRY (GF) (VG) (DF)

\$19.50 | \$29.50

Sauteed broccolini, mixed capsicums, carrots, green shallots and assorted Asian greens, tossed w/ a stirfry sauce, and served over steamed jasmine rice

SWAP RICE FOR EGG NOODLES (NO EXTRA CHARGE)

GRILLED NASHI PEAR AND TOASTED HAZELNUT SALAD (GF) (VG) (DF)

\$19.50 | \$29.50

Tossed salad greens, grilled Nashi pear and toasted hazelnuts, fire roasted peppers, orange segments house dressing

TOPPERS

\$8.00 EACH

Grilled Haloumi (100gram) (V) (GF)

Haloumi chips (4) (V)

Asian beef (100g) (GF) (DF)

Grilled chicken tenderloins (GF) (DF)

Grilled prawn (GF) (DF)

Fried calamari (3)

Half-fanned avocado (V) (GF) (DF)

THE CLASSICS

ROAST OF THE DAY (GF)

\$19.50 | \$29.50

Chef's selected daily roast served w/ baked potatoes, roast pumpkin, steamed vegetable panache and house gravy

BANGERS AND MASH (GF)

\$19.50 | \$29.50

Thick Beef Sausages, served with rich onion gravy, creamy mash potato and green peas

CHICKEN SCHNITZEL

\$22.90 | \$32.90

Flash fried crumbed chicken breast served w/ house fries, house salad and house gravy

Add a topper?

Parmigiana topper \$3.50

Grilled prawn topper (3) \$8.00

Avocado topper w/ hollandaise \$8.00

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CRUMBED LAMB CUTLETS

Herbed crumbed lamb cutlets served with mash potato, green peas and house gravy

SMALL (2) \$26.50 | \$36.50

LARGE (3) \$29.50 | \$39.50

LAMBS FRY AND BACON (GF)

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

\$19.50 | \$29.50

BRAISED LAMB SHANK (GF)

Lamb shank slowly braised w/ carrots, celery, rosemary and red wine. Served with mash potato and green peas

\$23.00 | \$33.00

LIME AND COCONUT CURRIED PRAWNS (GF) (8)

Green prawns sautéed w/ celery, carrots, and mixed peppers, in a lime and coconut curried sauce, served w/ jasmine rice and grilled lime

\$29.50 | \$39.50

BEEF AND GUINNESS PIE

6-hour Guinness braised beef, sautéed onions, rich gravy, golden puff pastry and topped with creamy mash and green peas

\$21.50 | \$31.50

FROM THE MIBRASA

Our Borrowdale Pork is free range and traditionally farmed, bringing the highest standards of ethical pork production. Raised in a stress-free environment, with the freedom to forage, play and wallow, our free range pork has taken on the superior flavour and tenderness of pork from a bygone era.

HOT SMOKED BORROWDALE PORK TOMAHAWK (GF)

Apple scented mash, sauteed snake bean, roasted beetroot and apple jus

\$35.50 | \$45.50

WOOD FIRED HUMPTY DOO BARRAMUNDI (GF)

Smoked carrot puree, creamed leeks, and game chips

\$32.50 | \$42.50

SURF N TURF (GF)

180-gram charcoal roasted eye fillet, topped w/ creamy garlic seafood and served w/ house fries and house salad

\$38.50 | \$48.50

WOOD FIRED LAMB CUTLETS (3) (GF)

Rosemary potato mash, minted green peas and house gravy

\$32.00 | \$42.00

CRISPY SKINNED TASMANIAN SALMON (GF)

Served w/ charred corn kernels, sauteed silverbeet and citrus cream

\$32.50 | \$42.50

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THE OTHER MAINS

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TEMPURA WHITING FILLETS

\$20.50 | \$30.50

Locally caught tempura whiting fillets served w/ house salad, house fries and tartare sauce

SEAFOOD BASKET

\$29.50 | \$39.50

Tempura whiting fillets (3), crumbed crab claw, panko crumbed calamari (3), prawns (2) and scallops (2) served w/ house fries, house salad and tartare sauce

FETTUCCINE CARBONARA

\$22.50 | \$32.50

Ribbon pasta tossed w/ a creamy bacon and mushroom sauce and shaved parmesan

Add a topper?

Grilled chicken tenderloins (GF) (DF) \$8.00

SLOW ROASTED FIELD MUSHROOMS (VG)(GF) (V)

\$12.50 | \$22.50

Served w/ pine nut hummus and smoked vegan feta

FETTUCCINE PASTA (V) (VG) (DF)

\$20.50 | \$30.50

Tossed with mixed olives, fresh basil, tomato salsa, red chilli and vegan parmesan cheese

OVEN ROASTED CHICKEN SUPREME (GF)

\$29.50 | \$39.50

Served w/ wild mushroom polenta, sauteed broccolini, parmesan wafer and tomato essence

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FROM THE BUTCHERS HOOK

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180-GRAM EYE FILLET (GF) (DF)

\$37.50 | \$47.50

90-day grain fed tenderloin of beef, produced from Angus cattle, MSA graded for an exceptional eating experience.

300-GRAM FLAT IRON STEAK (GF) (DF)

\$42.50 | \$52.50

From JB's meats 100-day grain fed flat iron steak (Chefs recommendation: medium rare w/ duck fat potatoes and chimichurri)

WE OFFER FOR YOUR DINNING PLEASURE SUSTAINABLE AND TRACEABLE ARLO BEEF SUPPLIED BY PFD FOOD SERVICES:

ARLO Queensland 100 Day Grain Fed Beef, ARLO cattle roam under the clear blue skies and starry nights of Northern Queensland, foraging on native flora and fauna. Each cut of ARLO expresses the Australian terrain upon which it was raised. ARLO is beef of unmatched tenderness and flavour

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RUMP 300G - ARLO, 100 DAY GRAIN FED, QUEENSLAND (GF) (DF)

\$32.00 | \$42.00

RIB FILLET 300G - ARLO, 100 DAY GRAIN FED, QUEENSLAND (GF) (DF)

\$39.50 | \$49.50

SIRLOIN 400G - ARLO, 100 DAY GRAIN FED, QUEENSLAND (GF) (DF)

\$32.50 | \$42.50

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

Sauces: (GF) Mushroom, Pepper, Diane, Hollandaise, Sriracha, Gravy, Chimichurri

SIDES

\$9.00 | \$19.00

- House fries (GF) (VG)
- House salad (GF) (VG)
- Duck fat potatoes (GF) (DF)
- Steak fries
- Mash potato (GF)
- Steamed vegetable panache (GF) (DF) (VG)
- Sauteed broccolini w/ toasted almonds (GF) (DF) (VG)

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KIDS MENU (AGED UP TO 13 YEARS)

ALL \$9.90M | \$14.90NM

All kids meals come w/ activity pack
and ice cream

MINI HOTDOGS (2)

W/ chips

CHICKEN NUGGETS

W/ chips and salad

BEEF LASAGNE

W/ chips and salad

BATTERED FISH AND CHIPS

GRILLED CHICKEN TENDERS (GF) (DF)

W/ chips and salad

DESSERTS

ALL \$14.00M | \$24.00NM

WARM APPLE PIE

Served w/ ice cream

BAKED NEW YORK STYLE CHEESECAKE

Served w/ cream and fresh strawberries

BACI TORTE (GF)

Flourless white chocolate and almond cake
w/ white chocolate and hazelnut mousse
and house made ice cream

BELGIAN WAFFLE

Served w/ warm chocolate sauce and whipped cream

BANOFFEE BRULEE

Banana and caramel brûlée served w/ ice cream

CHEESE PLATTER

Three cheeses, crackers and quince paste

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