

SCAN TO
ORDER.
PLEASE ENTER YOUR
TABLE NUMBER.



◆ THE GRILL ◆

SUMMER MENU

STARTERS AND BREADS

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WOOD FIRED LEMON THYME LOAF (V) \$11.00 | \$16.00

Served w/ citrus butter and lemon thyme oil

GARLIC BREAD (V)
SMALL \$8.50 | \$13.50
LARGE \$10.90 | \$15.90
ADD CHEESE
SMALL \$2.00 & LARGE \$4.00

SOUP OF THE DAY \$9.90 | \$14.90

Served w/ warm bread roll and butter

**CRISPY FRIED CHEESE BURGER
SPRING ROLLS (4)** \$19.90 | \$24.90

Served w/ smoked tomato relish

BOWL OF PRAWNS (10) (GF) \$27.90 | \$32.90

Bowl of fresh cooked Queensland ocean king prawns,
served w/ cocktail sauce

AVOCADO SEAFOOD (GF) \$24.90 | \$29.90

Local Avocado topped w/ ocean king prawns (3),
scallops (2) and calamari (2), cocktail sauce salad garnish

**STEAMED PRAWN AND
GINGER DUMPLING (8) (DF)** \$18.90 | \$23.90

Served w/ pickled ginger sweet soy sauce

CHICKEN RIBS (GF) \$18.50 | \$23.50

Butter milk and lemon myrtle spiced chicken rib,
crispy fried served w/ wattle Aioli

OYSTERS

Sourced from South Australia and Tasmania

NATURAL (GF) \$4.50 | \$6.50

Served w/ cocktail sauce

**KILPATRICK FROM THE
MIBRASA (GF) (DF)** \$4.90 | \$6.90

Served w/ cocktail sauce

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

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LIGHT AND HEALTHY

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TRADITIONAL CAESAR SALAD

\$18.90 | \$23.90

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

*GFO OPTION AVAILABLE ON REQUEST

THAI BEEF SALAD (GF) (DF)

\$22.90 | \$27.90

Pan seared beef tossed w/ Asian salad greens, fresh coriander, red chilli, roasted peanuts, fried shallots and soft rice noodle, Nam Jim dressing

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

\$19.90 | \$24.90

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

SWAP RICE FOR EGG NOODLES (NO EXTRA CHARGE)

TOASTED MEDITERRANEAN QUINOA SALAD (GF) (DF) (VG)

\$19.90 | \$24.90

Toasted Quinoa, charred corn, semi dried tomatoes, sliced olives, cherry tomatoes, radish, and basil dressing

TOPPERS

\$8.00 EACH

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

Haloumi chips (4) (V)

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

Grilled chicken tenderloins (3) (GF) (DF)

Garlic prawn (GF) (DF)

Fried calamari (3)

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

THE CLASSICS

ROAST OF THE DAY (GF)

SMALL \$18.90 | \$23.90

LARGE \$22.90 | \$27.90

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

BEEF LASAGNE

\$21.90 | \$26.90

Homemade traditional beef lasagne, served with house salad and crispy coated fries

CHICKEN SCHNITZEL

\$23.90 | \$28.90

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

Add a topper?

Parmigiana topper \$4.50

Garlic 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) \$27.90 | \$32.90

LARGE (3) \$31.90 | \$36.90

LAMBS FRY AND BACON (GF)

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

\$19.90 | \$24.90

FROM THE MIBRASA

WOOD ROASTED HUMPTY DOO BARRAMUNDI (GF)

Roasted potato rosti, charred asparagus, wilted spinach, oven roasted Roma tomatoes, citrus butter

\$33.90 | \$38.90

SURF N TURF (GF)

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

\$41.90 | \$46.90

CRISPY ATLANTIC SALMON (GF) (DF)

Watermelon, mint and wattle salsa, steamed chat potatoes, grilled lime

\$32.90 | \$37.90

WOOD ROASTED LAMB CUTLETS (GF)

Served w/ rosemary scented mash, green peas, and house gravy

\$34.90 | \$39.90

CHARCOAL ROASTED LAMB RUMP (DF)

Served w/ potato and onion tart, seared black pudding, rosemary jus

\$35.90 | \$40.90

THE OTHER MAINS

TEMPURA WHITING FILLETS

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

\$22.50 | \$27.90

SEAFOOD BASKET

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

\$29.50 | \$34.90

FETTUCCINE CARBONARA

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

\$23.50 | \$28.90

FETTUCCINE MARINARA

Ribbon pasta tossed w/ confit garlic, mussels, clams, prawns, octopus and scallops, bound w/ rich sugo sauce and shaved parmesan

\$32.90 | \$37.90

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CHILLI PRAWN FETTICCINE **\$32.90** | **\$37.90**

Pan seared king prawns (8), confit garlic assorted red and green chillies, extra virgin olive oil, shaved Parmesan grilled lemon cheek

CHICKEN SUPREME (GF) **\$32.90** | **\$37.90**

Filled w/ semi dried tomato and Brie, oven roasted served w/ potato and pumpkin Gratin, sauteed broccolini, hollandaise sauce

FROM THE BUTCHERS HOOK

For your dinning pleasure we offer sustainable and traceable S Kidman and Co 120-day grain Fed Beef, Supplied by Thomas Foods:

120 day grain fed S Kidman and co beef, sourced from 18-24-month-old Santa Gertrudis, Murray Grey and Charolais cattle, hormone free, raised on Queensland and Northern territory properties. MSA Graded and packed under EQG (Eating Quality Graded)

| | | |
|---|----------------|----------------|
| S.KIDMAN AND CO: 180-GRAM EYE FILLET | \$41.90 | \$46.90 |
| S.KIDMAN AND CO: 300-GRAM RUMP | \$34.90 | \$39.90 |
| S.KIDMAN AND CO: 300-GRAM RIB FILLET | \$42.90 | \$47.90 |
| S.KIDMAN AND CO: 350-GRAM SIRLOIN | \$36.90 | \$41.90 |
| S.KIDMAN AND CO: 500-GRAM T/BONE | \$65.00 | \$70.00 |

All steaks served w/ your choice of: Pairs mash (GF), Wagyu Fat potatoes (GF), or Crispy coated house fries. House salad or steamed panache of vegetables and one sauce.

Sauces: Mushroom, Pepper, Gravy, Diane, Hollandaise, Sriracha or Chimichurri

SIDES **\$9.00** **\$14.00**

Crispy coated fries (GF) (DF)
House salad (GF) (VG)
Wagyu fat potatoes (GF) (DF)
Mash Potato (GF) (V)
Steamed Vegetable panache (VG)
Sauteed Broccolini w/tossed almonds (GF) (DF) (VG)



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KIDS MENU (AGED UP TO 13 YEARS)

ALL \$10.90M | \$15.90NM

All Kids meals come W/ activity pack and ice cream.

CHEESBURGER

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 | \$19.00NM

BAKED LIME CHEESECAKE

Served w/ cream and strawberry garnish

PINEAPPLE AND MANGO TORTE (GF)

Served w/ cream and ice-cream

CHOCOLATE AND BLUEERRY BRULEE

Served w/ ice cream

BELGIAN WAFFLES

Served w/ chocolate sauce and ice cream

INDIVIDUAL VEGAN CARROT CAKE

Served w/ vegan ice-cream

CHEESE PLATE

3 cheeses, crackers and quince paste

\$20.00M | \$25.00NM

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