

SCAN TO  
ORDER  
PLEASE ENTER YOUR  
TABLE NUMBER



# ◆ THE GRILL ◆

## AUTUMN MENU

### TO START & SHARE

	m	nm
<b>SOURDOUGH (V)</b> Served w/ Pepe Saya cultured butter	\$11.00	\$13.50
<b>GARLIC BREAD (V)</b>	\$11.00	\$13.50
ADD CHEESE	\$2.50	\$3.50
<b>PORK BELLY (DF)</b> Slow braised pork belly, shaved Asian vegetables, wakame char sui dressing	\$22.00	\$25.00
<b>BURRATA (V)</b> Burrata, heirloom tomatoes, basil pesto, balsamic reduction, garden herbs & sourdough bread	\$26.00	\$29.00
<b>SCALLOPS (GF)</b> Pan seared premium sized scallops, minted green pea puree, maple chorizo & pine nuts	\$24.00	\$27.00
<b>VEGETABLE GYOZA (VG) (V)</b> Japanese mushroom & vegetable dumplings with lime sweet chilli sauce	\$19.00	\$22.00
<b>QUEENSLAND KING PRAWNS (GF) (DF)</b> Mibrasa grilled king prawns, salsa verde, dill & caper butter & fresh lemon	\$25.00	\$28.00
<b>OYSTERS</b> Sourced from South Australia and Tasmania		
<b>NATURAL (GF)</b> Served w/ fresh lemon & mignonette dressing	\$4.50	\$6.00
<b>KILPATRICK FROM THE MIBRASA (GF) (DF)</b> Served w/ fresh lemon	\$5.00	\$6.50

(V) VEGETARIAN (VO) VEGETARIAN OPTION AVAILABLE (VG) VEGAN (VGO) VEGAN OPTION  
AVAILABLE (GF) GLUTEN FREE (GFO) GLUTEN FREE OPTION AVAILABLE (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

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



## MIBRASA GRILL

	m	nm
<b>200GM TENDERLOIN</b> JBS ROYAL, 70-day grain fed, Angus/Hereford, Mungindi QLD	\$44.00	\$49.00
<b>300GM RUMP</b> BEEF CITY BLACK, 100-day grain fed, British breed, Darling downs QLD	\$36.00	\$41.00
<b>300GM RIB FILLET</b> SOUTHERN RANGES, 100% grass fed, marble score 2+, Hereford breed, VIC	\$38.00	\$43.00
<b>350GM STRIPLOIN</b> BACHELOR, 150-day grain fed, Black angus, QLD	\$45.00	\$50.00
<b>450GM RIB EYE ON THE BONE</b> JBS ROYAL, 70-day grain fed, Angus/Hereford, Mungindi QLD	\$62.00	\$67.00
<b>500GM T-BONE</b> JBS ROYAL, 70-day grain fed, Angus/Hereford, Mungindi QLD	\$65.00	\$70.00

**\*ALL STEAKS ARE SEASONED IN SEA SALT, SERVED WITH GARNISH  
SALAD, THICK CUT CHIPS & YOUR CHOICE OF SAUCE**

**SAUCES (GF): BEEF JUS, CREAMY MUSHROOM, PEPPER, GRAVY,  
DIANE, HOLLANDAISE OR SRIRACHA**

<b>ADD TOPPER</b> Grilled prawns (3)	\$9.00	\$13.00
Beer battered onion rings (3)	\$5.00	\$8.00

<b>SIDES</b>	\$10.00	\$13.00
Thick cut chips w/ aioli <b>(GF)</b>		
Seasonal roasted baby vegetables with gremolata		
Sauteed seasonal garlic greens, Sea salt & cracked black pepper		
Baby gem lettuce, heirloom tomatoes, cucumber, shaved radish & lemon herb dressing		
Creamy mashed potato & chives		

**(V) VEGETARIAN (VO) VEGETARIAN OPTION AVAILABLE (VG) VEGAN (VGO) VEGAN OPTION  
AVAILABLE (GF) GLUTEN FREE (GFO) GLUTEN FREE OPTION AVAILABLE (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**



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



## MAINS

	m	nm
<b>LAMB CUTLETS (DF) (GF)</b> Marinated grilled cutlets, honey pumpkin puree, roasted vegetables & rosemary jus	\$35.00	\$40.00
<b>ZUCCHINI PASTA (VG) (V) (DF) (GF)</b> Zucchini spaghetti, sauteed mushrooms, green olives, roasted pumpkin & baby spinach leaves	\$23.00	\$25.00
<b>CRAB LINGUINI (VO)</b> Sauteed crab, garlic, chilli, blistered tomatoes, fresh herbs & creamy tomato sugo	\$32.00	\$37.00
<b>CHICKEN SALTIMBOCCA (GF) (DF)</b> Prosciutto wrapped chicken breast, vegetable caponata, seasonal greens & balsamic reduction	\$33.00	\$38.00
<b>ATLANTIC SALMON (GF)</b> Grilled salmon, saffron fondant potatoes, beetroot crème fraiche & salsa Verde	\$34.00	\$39.00

## CLUB CLASSICS

<b>ROAST OF THE DAY (GF)</b> Chefs selected daily roast, roasted bay potatoes & pumpkin, seasonal greens & gravy	\$19.00	\$24.00
<b>FISH &amp; CHIPS</b> Beer battered barramundi, house salad, chips, tartare sauce & lemon	\$25.00	\$30.00
<b>EGGPLANT SCHNITZEL (V) (GF) (VGO)</b> Grilled & crumbed eggplant, house salad, chips & gravy <b>ADD PARMIGIANA TOPPING \$4</b>	\$21.00	\$26.00
<b>CHICKEN SCHNITZEL</b> Crumbed chicken breast, house salad, chips & gravy <b>ADD PARMIGIANA TOPPING \$4</b>	\$24.00	\$29.00
<b>CRUMBED LAMB CUTLETS</b> Crumbed lamb cutlets, creamy mash potato, green peas & gravy	\$32.00	\$37.00

(V) VEGETARIAN (VO) VEGETARIAN OPTION AVAILABLE (VG) VEGAN (VGO) VEGAN OPTION  
AVAILABLE (GF) GLUTEN FREE (GFO) GLUTEN FREE OPTION AVAILABLE (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

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



m nm

## KIDS MENU

\$12.00 | \$15.00

### CHICKEN TENDERS & CHIPS (GF) (DF)

Grilled chicken strips with chips & tomato sauce

### KIDS PASTA

Linguini pasta with tomato sugo & parmesan cheese

### FISH & CHIPS

Battered fish, house salad, chips & tomato sauce

### CHEESEBURGER

Beef burger, cheese, tomato sauce & chips

## DESSERTS

\$16.00 | \$19.00

### CHOCOLATE

Moist dark chocolate cake, chocolate mousse, chocolate ganache, berry coulis & toffee ice cream

### CITRUS

Shortbread tart, lemon curd, Italian meringue & berry fruit sorbet

### GLUTEN FREE

Pear & walnut pudding, candied walnuts, caramel & macadamia gelato

### CHEESE

Double brie, aged cheddar, fresh & dried fruits, poppy seed lavosh

(V) VEGETARIAN (VO) VEGETARIAN OPTION AVAILABLE (VG) VEGAN (VGO) VEGAN OPTION AVAILABLE (GF) GLUTEN FREE (GFO) GLUTEN FREE OPTION AVAILABLE (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