

# THE GRILL

## WINTER 2024

### TO START & SHARE

#### **AUSTRALIAN OYSTERS** (GF) (DF)

Natural served with fresh lemon & cocktail sauce 4.5 / 6

Mibrasa grilled Kilpatrick served with fresh lemon 5 / 6.5

#### **OLIVE & ROSEMARY LOAF** (V) (VGO)

13 / 16

Warm olive & rosemary bread with Pepe Saya cultured butter

#### **GARLIC BREAD** (V)

Oven baked garlic & herb bread 11 / 14

Cheesy garlic bread 13 / 16

#### **BAKED BRIE** (V)

18 / 21

Oven baked Brie cheese, candied walnuts, truffle honey, balsamic reduction & poppy seed lavosh

#### **CHICKEN RISOTTO** (GF)

20 / 23

Sautéed chicken breast, spice roasted pumpkin & cauliflower, toasted pepitas, Grana Padano parmesan

#### **SCALLOPS** (4) (GF)

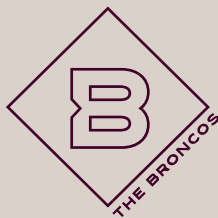
24 / 27

Pan seared premium sized scallops, truffle scented cauliflower cream, petite salsa & baby herbs

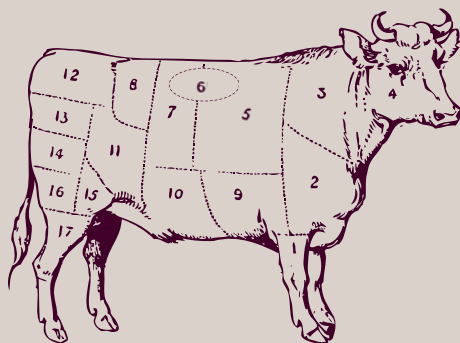
#### **QUEENSLAND KING PRAWNS** (3) (GF)

25 / 28

Mibrasa smoked king prawns with fermented chilli & caper butter, fresh lemon & salsa verde



## MIBRASA GRILL



- 5.** Rib Fillet
- 6.** Eye Fillet
- 8.** Sirloin
- 12.** Rump

### **200G EYE FILLET**

39 / 44

JBS Royal, 70-day grain fed, Angus/Hereford, Mungindi QLD

### **200G BLACK ONYX EYE FILLET**

60 / 65

Black Onyx, marble score 4+, 270-day grain fed, pure Black Angus, Rangers Valley QLD

### **300G RUMP**

35 / 40

Beef City Black, 100-day grain fed, British breed, Darling Downs QLD

### **300G RIB FILLET**

43 / 48

Southern Ranges, 100% grass fed, marble score 2+, Hereford breed, VIC

### **400G SIRLOIN ON THE BONE**

50 / 55

Yardstick, 150-day grain fed, Black Angus, QLD

### **450G RIB EYE ON THE BONE**

60 / 65

JBS Royal, 70-day grain fed, Angus/Hereford, Mungindi QLD

**All steaks are seasoned in sea salt, served with garnish salad, thick cut chips & your choice of sauce.**

### **SAUCES**

Beef jus, Creamy mushroom, Pepper, Gravy, Diane, Hollandaise

**ADD** prawns (3)

8

**ADD** beer battered onion rings (5)

7

**ADD** creamy garlic prawn sauce (3)

10

*Pepper Jack Shiraz is our recommended wine to accompany any of our steaks*



## CLUB CLASSICS

**ROAST OF THE DAY (GF)** 20 / 25

Chef's selected daily roast, roasted baby potatoes, pumpkin, seasonal greens & gravy

**FISH & CHIPS** 25 / 30

Beer battered barramundi, house salad, chips, tartare sauce & lemon

**EGGPLANT SCHNITZEL (GF) (V) (VGO)** 21 / 26

Grilled & crumbed eggplant, house salad, chips & gravy  
**ADD** Parmigiana topping \$4

**CHICKEN SCHNITZEL** 24 / 29

Crumbed chicken breast, house salad, chips & gravy  
**ADD** Parmigiana topping \$4

## SPECIALTY DISHES

**ATLANTIC SALMON (GF)** 34 / 37

Grilled salmon, saffron fondant potatoes, beetroot crème fraîche & salsa verde

**LAMB CUTLETS (3) (GF) (DF)** 35 / 39

Marinated grilled cutlets, honey pumpkin purée, roasted vegetables & rosemary jus

**HOUSE MADE POTATO GNOCCHI (V)** 30 / 33

Gnocchi, sautéed forest mushrooms, baby spinach, parmesan, white wine & cream garlic sauce

**PRAWN LINGUINE** 32 / 35

Sautéed prawns, garlic, chilli, blistered tomatoes, fresh herbs & creamy tomato sugo

**CHICKEN SALTIMBOCCA (GF) (DF)** 33 / 36

Prosciutto wrapped chicken breast, charred corn & pickled kohlrabi, salsa verde & garlic cream

**BLACK ONYX BEEF CHEEK (GF)** 34 / 37

Slow braised marble score 3 beef cheek, Savoy cabbage, Paris mash & red wine jus



## ACCOMPANY YOUR MAINS

11

### SIDES

Thick cut chips with aioli (GF) (V)

Parmesan French fries with truffle aioli (V)

Seasonal roasted vegetables with gremolata (GF) (V) (DF)

Sautéed Brussel sprouts, bacon, caramelised onions, butter & white wine (GF)

Creamy mash potato & chives (V) (GF)

## DESSERTS

16 / 19

### STICKY DATE PUDDING

Sticky date pudding, warm butterscotch sauce, pecan & praline ice cream

### LAVA CAKE

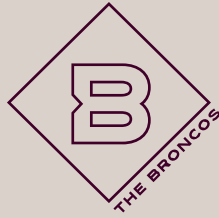
Raspberry chocolate fondant, melted chocolate centre, fresh berries & pink flamingo ice cream

### LOADED SALTED CARAMEL CHEESECAKE (GF)

with a seasonal berry compote

### CITRUS

Shortbread tart, lemon curd, Italian meringue, watermelon & mint sorbet



# LUNCH MENU

**MONDAY - FRIDAY**

<b>WINTER SOUP (V)</b>	15
Creamy butternut pumpkin soup, toasted pepitas & garlic bread	
<b>CHICKEN CAESAR SALAD</b>	22
Grilled chicken tenderloin, baby cos, egg, bacon, parmesan cheese, croutons & Caesar dressing	
<b>SALT &amp; PEPPER SQUID</b>	24
Salt & pepper squid, house salad, chips, tartare & lemon	
<b>STEAK FRITES</b>	25
220g sirloin steak, house salad, French fries & bearnaise sauce	
<b>AMATRICIANA PASTA (V)</b>	22
Sautéed roasted vegetables, capers, garlic, tomato & herb sauce & parmesan cheese	