

THE GRILL

SPRING 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)

Warm olive & rosemary bread with Pepe Saya cultured butter 13 / 16

GARLIC BREAD (V)

Oven baked garlic & herb bread 11 / 14
Cheesy garlic bread 13 / 16

ZUCCHINI FLOWERS (V)

Battered zucchini flowers, minted feta, roquette, salsa verde & spring herbs 18 / 21

CHICKEN RISOTTO (GF)

Sautéed chicken breast, spice roasted pumpkin & cauliflower, toasted pepitas, Grana Padano parmesan 20 / 23

SCALLOPS (4) (GF)

Pan seared premium sized scallops, truffle scented cauliflower cream, petite salsa & baby herbs 24 / 27

CHILLED PRAWNS (3) (GF)

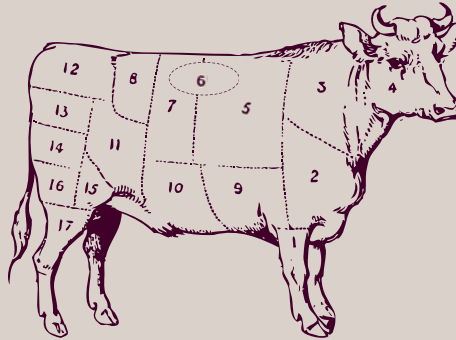
Queensland king prawns, shaved fennel watercress, cherry tomatoes, citrus & herb crème fraiche 23 / 26

BRESAOLA CARPACCIO

Shaved bresaola, fried capers, parmesan, salsa, Dijon mustard aioli & poppy seed lavosh 21 / 24



MIBRASA GRILL



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

200G EYE FILLET

40 / 45

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 SIRLOIN

37 / 42

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

300G RIB FILLET

43 / 48

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

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, Creamy 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) (DF) 21 / 26
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 / 39
Pan seared salmon, creamy mash, seasonal greens, salsa verde & garlic cream sauce
- LAMB CUTLETS** (3) (GF) (DF) 36 / 41
Marinated grilled cutlets, honey pumpkin purée, roasted vegetables & rosemary jus
- BAKED RICOTTA & PUMPKIN TART** (V) 28 / 33
Roasted pumpkin, balsamic onions, parsnip purée, vegetable caponata & ricotta cheese
- PRAWN LINGUINE** 32 / 37
Sautéed prawns, garlic, chilli, blistered tomatoes, fresh herbs & creamy tomato sugo
- CHICKEN SALTIMBOCCA** (GF) 33 / 38
Prosciutto wrapped chicken breast, charred corn & pickled kohlrabi, salsa verde & garlic cream



ACCOMPANY YOUR MAINS

SIDES

11

Thick cut chips with aioli (GF) (V)

Greek Salad with balsamic dressing (GF) (V)

Parmesan French fries with truffle aioli (V)

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

Creamy mash potato & chives (V) (GF)

TRIO OF SIDES

24

Select 3 of the above sides to accompany your mains

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

APPLE & RHUBARB CRUMBLE

Warm apple & rhubarb crumble, custard & vanilla bean ice, cream



Spring

OCTOBER LUNCH MENU

MONDAY - FRIDAY

VEGETARIAN MINESTRONE SOUP (V)

Sauteed vegetables, red kidney beans, macaroni pasta, tomato vegetable broth and shaved parmesan, served with garlic bread 14

FISH & CHIPS

House beer battered Hoki, chips, house salad, lemon & tartare sauce 16

BEEF SCHNITZEL

Crumbed beef schnitzel, chips, house salad & creamy pepper sauce 18

ARANCINI (V)

Four cheese arancini, smokey tomato relish, roquette and parmesan salad 20

GRILLED CHICKEN SALAD (GF)

Grilled chicken tenderloin, oven roasted pumpkin, chopped baby cos lettuce, fetta cheese, toasted pepita seeds & green goddess dressing 20

STEAK (GF) (DF)

220g Sirloin, duck fat potatoes, seasonal greens & gravy 25

