

◆ THE GRILL ◆

Summer Menu

STARTERS & SHARE PLATES

AUSTRALIAN OYSTERS

Natural Oysters served with fresh lemon & mignonette dressing (GF) (DF)	5 each
Mibrasa Grilled Kilpatrick served with fresh lemon (GF) (DF)	6 each
Mibrasa Grilled Mornay served with fresh lemon (GF)	6 each

BREAD SELECTION

Warm Sourdough with smoked whipped rosemary butter (V)	12 / 15
Garlic Bread (V)	11 / 14
Cheesy Garlic Bread (V)	14 / 17
Bread Share Plate (V) (VG) - House made toasted focaccia, marinated olives, hummus & red pepper dip	18 / 21
Greek Share Plate (V) - Toasted flatbread, saganaki, tzatziki, eggplant dip	19 / 23

ENTRÉES

BRUSCHETTA (V) (GFO) (DFO) Toasted sourdough, fresh cherry tomato, sliced red onion, basil, lime & chilli dressing, citrus whipped feta	16 / 19
TEMPURA BATTERED ZUCCHINI FLOWERS (V) Whipped pumpkin fetta, wild rocket & parmesan salad, salsa verde, baby herbs	24 / 27
QUEENSLAND KING PRAWN CEVICHE (GF) (DF) Avocado, coriander & jalapeño salsa, house-made fried tostadas	22 / 25
MIBRASA GRILLED PUMPKIN RISOTTO (GF) (V) (VG) (DFO) Caramelised onions, green peas, toasted pepitas, parmesan	18 / 21
PAN SEARED SCALLOPS (GF) (DFO) Citrus pea puree, petite salsa & baby herbs	24 / 27
PROSCIUTTO & MIBRASA GRILLED PEACH (GF) (DFO) Wild rocket, pearl bocconcini, fig mostarda, lemon & olive oil dressing	23 / 26

MIBRASA GRILL

The Mibrasa charcoal oven embraces the primal method of cooking and delivers a distinctive commercial charcoal barbeque grill aroma and flavour.

These are the signature dishes that define our restaurant, The Grill.

STEAKS

200G EYE FILLET	40 / 45
JBS Royal, 70-day grain fed, Angus/Hereford, Mungindi Qld	
300G RIB FILLET	45 / 50
Southern Ranges, 100% grass fed, marble score 2+, Hereford breed Vic	
300G RUMP	35 / 40
Beef City Black, 100-day grain feed, British breed, Darling Downs Qld	
450G RIBEYE ON THE BONE	60 / 65
JBS Royal, 70-day grain fed, Angus/Hereford, Mungindi Qld	

All steaks are seasoned in sea salt, served with either potato and parmesan pavé & garnish salad or chips and house salad, plus your choice of sauce.

SAUCES

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

ADD A TOPPER TO YOUR STEAK

Grilled prawns \$8
Beer battered onion rings \$
Creamy garlic prawn sauce €

MIBRASA GRILLED MAINS

PORK TOMAHAWK (GF) (DFO)	40 / 45
Celeriac Remoulade, sautéed green beans, apple infused jus, crispy sage	
STUFFED SQUID (GF) (DFO)	34 / 39
Chargrilled capsicum, oven roasted balsamic onions, pumpkin puree, chorizo crumb, garnish salad & chimichurri & red chilli oil	
PUMPKIN RISOTTO (GF) (V) (VG) (DFO)	32 / 37
Caramelised onions, green peas, toasted pepitas, parmesan & watercress	

SPECIALTY DISHES

CRISPY SKIN SNAPPER (GF)	34 / 39
Sautéed garlic pak choi, cherry tomato salsa, caper beurre blanc & dill garnish	
PAN SEARED LAMB RUMP (GF)	36 / 41
Caponata, steamed seasonal vegetables, minted jus, eggplant crisps	
MIBRASA GRILLED PUMPKIN RISOTTO (GF) (V) (VG) (DFO)	32 / 37
Caramelised onions, green peas, toasted pepitas, parmesan & watercress	
CREAMY PESTO PASTA (V)	30 / 35
Sauteed squash, mushroom, baby spinach, red onion, creamy pesto sauce, Grana Padano	
SEAFOOD LINGUINE	36 / 41
Sautéed octopus, squid, prawns, mussels, creamy sugo	
CHICKEN SUPREME (GF) (DF)	30 / 35
Romesco, pickled daikon, charred corn salsa, prosciutto & herb crumb	

CLUB CLASSICS

ROAST OF THE DAY (GF) (DF)	21 / 26
Chef's selected daily roast, roasted baby potatoes, pumpkin, seasonal greens and gravy	
FISH & CHIPS	25 / 30
House beer battered hoki served with chips, house salad, tartare & lemon	
EGGPLANT SCHNITZEL (GF) (V) (VGO) (DF)	21 / 26
Grilled & fried eggplant served with choice of two sides & gravy	
EGGPLANT PARMIGIANA (V) (GF)	24 / 29
Grilled & fried eggplant, topped with Napoli & mozzarella, served with two sides & gravy	
CHICKEN SCHNITZEL	24 / 29
Served with choice of two sides & gravy	
CHICKEN PARMIGIANA	28 / 33
Served with choice of two sides & gravy	

CHOICE OF SIDES:

Chips, House Salad, Creamy Mash, Seasonal Greens, Roasted Vegetables

ACCOMPANY YOUR MAINS

SIDES

10

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) (VGO)

Creamy mash potato & chives (V) (GF)

Steamed Seasonal green vegetables with gremolata (GF) (DF) (V) (VG)
(VGO)

TRIO OF SIDES

25

Select 3 of the above sides to accompany your mains

DESSERTS

16 / 19

STICKY DATE PUDDING (GF)

Warm butterscotch sauce, Hokey pokey ice-cream

PATISSERIE CREAM PROFITEROLES

Chocolate sauce, icing sugar, fresh strawberries

BANOFFEE TART

Caramel sauce, poached strawberries & English toffee ice-cream

APPLE & RHUBARB CRUMBLE

Warmed custard & vanilla bean ice-cream

DIETARY SPECIALTIES

VEGO & VEGAN HIGHLIGHTS

TEMPURA BATTERED ZUCCHINI FLOWERS* (V)	26 / 31
Whipped pumpkin fetta, wild rocket & parmesan salad, salsa Verde, baby herbs , served with a house salad	
EGGPLANT SCHNITZEL (GF) (V) (VGO) (DFO)	21 / 26
Grilled & fried eggplant served with choice of two sides & gravy	
EGGPLANT PARMIGIANA (V) (VGO) (GF) (DF)	24 / 29
Grilled & fried eggplant, topped with Napoli & mozzarella, served with two sides & gravy	
MIBRASA GRILLED PUMPKIN RISOTTO (GF) (V) (VG) (DFO)	32 / 37
Caramelised onions, green peas, toasted pepitas, parmesan & watercress	
CREAMY PESTO PASTA (V)	30 / 35
Sauteed squash, mushroom, baby spinach, red onion, creamy pesto sauce & Grana Padano	

EATING CLEAN

Choice of lean protein served atop a bed of garden salad	25 / 30
<ul style="list-style-type: none">• Chicken Supreme• 220g Sirloin Steak• Crispy Skin Snapper	

GF & DF SPECIALTIES

Natural Oysters served with fresh lemon & Mignonette dressing (GF)(DF)	5 each
Mibrasa Grilled Kilpatrick served with fresh lemon (GF)(DF)	6 each
BRUSCHETTA (V) (GFO) (DFO)	16 / 21
Fresh cherry tomato, sliced red onion, basil, lime & chilli dressing, citrus whipped fetta	
QUEENSLAND KING PRAWN CEVICHE* (GF) (DF)	26 / 31
Avocado, coriander & jalapeño salsa, house-made fried tostadas, served with a house salad	
PAN SEARED SCALLOPS* (GF) (DFO)	28 / 33
Citrus pea puree, petite salsa, served with a house salad	
CHICKEN SUPREME (GF) (DF)	30 / 35
Romesco, pickled daikon, charred corn salsa, prosciutto & herb crumb	
ROAST OF THE DAY (GF) (DF)	21 / 26
Chef's selected daily roast, roasted baby potatoes, pumpkin, seasonal greens and gravy	

Dishes marked * are a modified entrée item with extra sides added to create a main meal item suitable for diners with dietary requirements. The portion size is consistent with the entrée item with the main meal size achieved by added the side salad and pricing accordingly.