

THE GRILL

Restaurant Menu

STARTERS & SHARE PLATES

AUSTRALIAN OYSTERS

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

SHARE PLATERS

Garlic Bread (V)	11 / 14
Cheesy Garlic Bread (V)	14 / 17
Warm Sourdough with smoked whipped rosemary butter (V) (GFO)	12 / 15
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, baba ganoush	19 / 22
Oyster Share Plate (GF) - 2 mornay, 2 kilpatrick, 2 natural oysters with mignonette & fresh lemon	30 / 33

ENTRÉES

BRUSCHETTA (V) (GFO) (DFO)	16 / 19
Toasted sourdough, fresh cherry tomato, sliced red onion, basil, house dressing & citrus whipped Feta	
TEMPURA BATTERED ZUCCHINI FLOWERS (V)	24 / 27
Jalapeno cream cheese, wild rocket, sliced red onion, Grana Padano, smoked tomato relish, salsa verde & baby herbs	
GARLIC PRAWNS (GF)	22 / 25
Prawns (serving of 6) white wine, dijon & garlic cream sauce, saffron pilaf rice, gremolata & baby herbs	
BEETROOT RISOTTO (GF) (V)	20 / 23
Roasted diced beetroot, caramelised onion, whipped goat's curd, toasted walnuts & crispy sage	
PAN SEARED SCALLOPS (GF) (DF)	24 / 27
Cauliflower purée, cherry tomato salsa, lemon wedge & baby herbs	
PAN SEARED PORK TENDERLOIN	22 / 25
Apple & celeriac salsa, sage jus & baby herbs	

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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.

MIBRASA GRILLED STEAKS

200G EYE FILLET	40 / 45
JBS Royal, 70-day grain fed, Angus/Hereford, Mungindi, QLD	
300G RUMP	35 / 40
Beef City Black, 100-day grain fed, British breed, Darling Downs, QLD	
300G RIB FILLET	45 / 50
Southern Ranges, 100% grassfed, marble score 2+, Hereford breed, VIC	
400G DRY AGED RIB EYE ON THE BONE	60 / 65
Nolan Private Selection, 60-day dry aged, 100-day grain fed, Gympie, QLD	

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

SAUCES

Red wine jus, Creamy mushroom, Creamy pepper, Gravy, Diane, or Bearnaise

STEAK TOPPERS

Grilled prawns \$8
Beer battered onion rings \$7
Creamy garlic prawn sauce \$10

MIBRASA MAINS

GRILLED PORK TOMAHAWK (GF)	40 / 45
Vegetable caponata, sautéed seasonal greens, sage jus, & apple crisp	
GRILLED SPICED CAULIFLOWER STEAK (V) (VGO)	36 / 41
Vegetable cassoulet, sautéed seasonal vegetables, salsa verde & baby herbs	
MEDITERRANEAN LAMB SHARE PLATE (serves 2-3)	60 / 65
Marinated & slow cooked lamb shoulder served with flatbread, roast seasonal vegetables & a herb, tomato & roast capsicum sauce	
PICANHA SHARE PLATE (serves 2-3)	58 / 63
Marinated & slow cooked rump cap served with chimichurri, grilled chilli & honey pineapple & Cajun corn ribs	

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SIGNATURE MAINS

SPECIALTY DISHES

CRISPY SKIN SNAPPER (GF)

34 / 39

Creamy potato mash, sautéed pak choi, lemon beurre blanc, dill oil & baby herbs

SLOW BRAISED BEEF CHEEK (GF)

38 / 43

Creamy sweet potato mash, sautéed cabbage, red wine jus & crispy kale

BEETROOT RISOTTO (GF) (V)

32 / 37

Roasted diced beetroot, caramelised onion, whipped goat's curd, toasted walnuts & crispy sage

PRAWN LINGUINE

35 / 40

Sautéed prawns, blistered garlic cherry tomatoes, spinach, creamy tomato & chilli sauce topped with baby herbs

CHICKEN SUPREME (GF) (DF)

30 / 35

Parsnip purée, steamed seasonal vegetables, oven roasted mushroom & creamy garlic white wine sauce

CLUB CLASSICS

ROAST OF THE DAY (GF) (DF)

21 / 26

Roasted baby potatoes & pumpkin, seasonal greens & gravy

BEER BATTERED FISH & CHIPS

25 / 30

Hoki served with chips, house salad, tartare sauce & lemon

EGGPLANT SCHNITZEL (V) (VGO) (GF) (DF)

21 / 26

Grilled & crumbed eggplant served with two sides of choice & 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

SHEPHERD'S PIE

24 / 29

Slow braised lamb shoulder, braised vegetables, rich red wine gravy, creamy potato mash, parmesan crust with choice of two sides & gravy

CHOICE OF SIDES:

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

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SIDES & SWEETS

SEASONAL SIDES

Thick cut chips with aioli (GF) (V)	10 each
Caesar salad with croutons	
Parmesan French fries with truffle aioli (V)	
Seasonal roasted vegetables with gremolata (GF) (DF) (V) (VG)	
Creamy mash potato & chives (V) (GF)	
Steamed seasonal green vegetables with gremolata (GF) (DF) (V) (VG)	

TRIO OF SIDES

Select 3 of the above sides to accompany your mains	25
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DESSERTS

STICKY DATE PUDDING (GF)	16 / 19
Warm butterscotch sauce & hokey pokey ice-cream	
CHOCOLATE ROYALE PROFITEROLES	16 / 19
Icing sugar & fresh strawberries	
STRAWBERRIES & CREAM CHEESECAKE (GF)	16 / 19
Strawberry jam cheesecake, chocolate crumble base, berry coulis & berry sorbet	
APPLE & RHUBARB CRUMBLE	16 / 19
Warmed custard & vanilla bean ice cream	

*ALLERGY DISCLAIMER:

Whilst all care is taken in the preparation of meals to avoid cross-contamination, items may contain or come into contact with wheat, eggs, peanuts, tree nuts and milk.

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DIETARY SPECIALTIES

VEGO & VEGAN HIGHLIGHTS

TEMPURA BATTERED ZUCCHINI FLOWERS* (V)	26 / 31
Jalapeno cream cheese, wild rocket, sliced red onion, Grana Padano, smoked tomato relish, salsa verde & baby herbs	
EGGPLANT SCHNITZEL (V) (VGO) (GF) (DF)	21 / 26
Grilled & crumbed eggplant served with two sides of choice & gravy	
EGGPLANT PARMIGIANA (V) (GF)	24 / 29
Grilled & fried eggplant, topped with Napoli & mozzarella, served with two sides & gravy	
BEETROOT RISOTTO (GF) (V)	32 / 37
Roasted diced beetroot, caramelised onion, whipped goat's curd, toasted walnuts & crispy sage	
GRILLED SPICED CAULIFLOWER STEAK (V) (VGO)	36 / 41
Vegetable cassoulet, sautéed seasonal vegetables, salsa verde & baby herbs	

EATING CLEAN

Large garden salad topped with your choice of lean protein:	25 / 30
<ul style="list-style-type: none">• Chicken Supreme• 220g Sirloin Steak• Crispy Skin Snapper	

GLUTEN & DAIRY FREE HIGHLIGHTS

Natural Oysters with fresh lemon & Mignonette dressing (GF) (DF)	5 each
Mibrasa Grilled Kilpatrick with fresh lemon (GF) (DF)	
PAN SEARED SCALLOPS* (GF) (DF)	28 / 33
Cauliflower purée, cherry tomato salsa, lemon wedge & baby herbs	
ROAST OF THE DAY (GF) (DF)	21 / 26
Roasted baby potatoes & pumpkin, seasonal greens & gravy	
CHICKEN SUPREME (GF) (DF)	30 / 35
Parsnip purée, steamed seasonal vegetables, oven roasted mushroom & creamy garlic white wine sauce	
STEAK SELECTION (GF) (DF)	
Mibrasa grilled steaks can be prepared gluten & dairy free upon request	

Dishes marked * are entrée-sized meals adapted into main meals by adding sides and pricing them accordingly.