



# THE GRILL

# TO START OR SHARE

<b>Natural Oyster</b> (GF   DF) half dozen or full dozen lemon   mignonette dressing	\$30   \$58
<b>Grilled Kilpatrick Oyster</b> (GF   DF) half dozen or full dozen bacon   green shallots   Kilpatrick sauce	\$36   \$68
<b>Garlic Bread</b> cheese topper   \$3	11
<b>Trio Of Dips</b> (V) focaccia   hummus   tzatziki   smoked butternut squash	16
<b>Calamari Strips</b> (DF) lime mayo	18.5
<b>Pork Belly</b> miso caramel   pickled cucumber   japanese mayo   wild rice	21.5
<b>Chicken Wings</b> (GF) buffalo sauce   celery sticks   blue cheese dressing	22.5

There is a body of evidence developing that frying food in seed oils carries a range of health risks. To minimise these risks, and to maximise deliciousness, we're using beef tallow in our deep fryers.

If you'd prefer your meal prepared using a non-meat alternative for cultural, religious or dietary reasons, please let your server know.

All main meal prices are member pricing, non members can choose to add \$5 to advertised price or ask your server about signing up as a member for \$2.

# SIGNATURE MAINS

<b>Gnocchi</b> (GF   V   VGO) pumpkin sauce   burnt sage butter   toasted almond   parmesan cheese	22.5
<b>Bolognese</b> (GFO) beef ragu   pappardelle   parmesan	26.5
<b>Grilled Market Fish</b> (GF) green beans   toasted almonds   burnt lemon butter & capers	37.5
<b>Smoked Duck Breast</b> braised cabbage   orange   bacon & lentil sauce   potato crunch	46.5
<b>Chargrilled Zucchini</b> (V   VGO   GF) farmhouse style potato bake   roasted carrots   fried brussels sprouts	22.5
<b>Chicken Thigh Cacciatore</b> (GF) bacon   capers   cornichon   steamed rice	36.5
<b>Chef's Signature Smoked 250-day Grain Fed MB 2 Brisket</b> (GF) slow roasted & smoked   grilled sweet corn   farmhouse potato brussels sprouts & goat's curd slaw   smoky garlic cream	34.5
<b>Chef's Signature Milly Hill Lamb Shoulder</b> (GF) slow cooked shoulder of lamb   greek salad   farmhouse potatoes   lamb sauce	38.5

# SCHNITZELS

<b>Chicken Schnitzel</b>	24.5
<b>Eggplant Schnitzel</b> (V   VGO   DF)	22.5
<b>+ Parmy Topper</b>	4

To provide speedy service, all included sauces are served on the schnitzel with which they're ordered. A side of sauce can be purchased for \$4; either additional to the included sauce or as a substitute for sauce on the dish.

## Sauces

red wine | mushroom | peppercorn | gravy | diane  
sauce on the side \$4

# GRILL SELECTION

<b>Eye Fillet 200g</b> teys grass fed angus   qld	44.5
<b>Rump Steak 250g</b> southern ranges grass fed hereford mb4	29.5
<b>Tri Tip 250g</b> 2gr full blood 450-day ration fed wagyu mb8-9   qld	75.5
<b>Scotch Fillet 300g</b> blue diamond grain fed british & european cross   kilcoy   qld	43.5
<b>Sirloin 350g</b> 36° south british breed grain fed msa beef mb2+   southern aus	47.5
<b>Scotch Fillet 400g</b> riverine premium grain fed msa beef mb2   nsw	72.5
<b>Rib on the Bone 450g</b> selected pasture raised 90-day grain finished beef	84.5
<b>Rib on the Bone 500g</b> heritage full blood 450-day ration fed wagyu mb4-5   qld	190

All steaks come with house salad or coleslaw,  
plus, our farmhouse style potato bake or thick cut chips, and your choice of sauce.  
Ask your waiter about our premium sides to upgrade for \$6.

To provide speedy service, all included sauces are served on the steak with which they're ordered. A side of sauce can be purchased for \$4; either additional to the included sauce or as a substitute for sauce on the dish.

## Sauces & Butters

red wine | mushroom | peppercorn | gravy | diane  
café de paris butter | truffle butter  
sauce on the side \$4

**Ask our waitstaff for selection of mustard**

# SIDES & TOPPERS

<b>Thick Cut Chips</b>   aioli (GF   V   DF)	10
<b>Fried Brussels Sprouts</b>   ponzu   sesame   crispy onion (GF   VG   DF)	16
<b>Seasonal Greens</b>   olive oil (GF   VG   DF)	12
<b>Kipfler Potato</b>   rosemary salt (GF   VG   DF)	12
<b>Roasted Pumpkin</b>   cumin   red onion   yoghurt   mint (GF   V   DFO)	12
<b>Farmhouse Style Potato</b>   cream   onion   garlic   bake (GF   V)	14
<b>Onion Rings</b> (DF   V)	7
<b>Calamari Rings</b>	8
<b>Creamy Garlic Prawns</b> (GF)	10
<b>House Salad</b> (GF   DF   DF   V   VG) cucumber   red onion   tomato   dill   mixed leaves   carrot   alfalfa   lemon dressing	14.5
<b>Greek Salad</b> (GF   V   VGO) cucumber   tomato   red onion   capsicum   feta   olives	16.5

# PETITE DESSERTS

<b>Apple Crumble</b> (V) cream anglaise   vanilla bean ice-cream	5
<b>Chocolate Mousse</b> (VG) avocado   cocoa   soy milk	5
<b>Tiramisu</b> (V) espresso-soaked ladyfinger biscuits   whipped mascarpone   chocolate	5

(V) VEGETARIAN | (VG) VEGAN | GLUTEN FRIENDLY (GF) | DAIRY FREE (DF) | (O) AVAILABLE UPON REQUEST

Please let our team know if you have any allergies or dietary requirements.  
All dishes are prepared in our kitchen; trace amounts of allergens may still be present.