

THE GRILL

Autumn Menu



ENTREES

	MEM	NON MEM
GARLIC SOUR DOUGH COB LOAF	\$7.00	\$8.00
NACHO BOWL (gf)		
corn chips, salsa, cheese, guacamole, sour cream	\$12	\$14
<i>Add Mexican Beef</i>	\$16	\$18
<i>Add Pulled Pork</i>	\$16	\$18
GRILLED SCALLOPS (4) gf	\$16	\$18
seared scallops served over rice pilaf, crispy fried pancetta, creamy garlic sauce		
PRAWNS WITH MANGO SALSA (4) gf/df	\$16	\$18
Chilled prawns, mango and capsicum salsa, honey and chilli dressing		
RICOTTA AND SMOKED SALMON BRUSHETTA (3)	\$16	\$18
Baked garlic bread, sage and chive mascarpone, smoked salmon, shaved onions, rocket		
LEBANESE VEGETARIAN PLATE v	\$14	\$16
grilled haloumi, baba ghanoush, pomegranate dressing, pine nuts, toasted flat bread.		
VEGETABLE SPRING ROLLS (3) v – sweet chilli sauce	\$14	\$16
CHICKEN WITH APRICOTS AND PISTACHIO (3) df/gf	\$16	\$18
grilled chicken tenderloins, sweet potato mash, apricot and roasted pistachio salsa		
THYME CHICKEN (3) gf/df	\$16	\$18
grilled marinated chicken tenderloins, sweet corn potato mash, tomato relish		

MAIN COURSES

	MEM	NON MEM
POLENTA CHICKEN	\$26	\$28
chicken breast coated in polenta crumbs, fried golden, sweet corn potato mash, broccolini, tomato relish		
MANGO CHICKEN gf/df	\$26	\$28
oven baked chicken breast, broccolini, steamed potatoes, mango and malibu puree		
ARGENTINIAN STYLE PORK gf/df	\$26	\$28
grilled pork cutlet, chimichurri sauce, potato mash, buk choy, Shiraz jus		
SESAME PORK	\$26	\$28
grilled sesame crumbed medallions, potato mash, buk choy, brandy garlic crème sauce		
CLASSIC LAMB df/gf	\$32	\$34
lamb rack, roasted sweet potato, buk choy, red wine glaze		
HOISIN LAMB df	\$32	\$34
grilled lamb backstrap, roasted sweet potato, buk choy, hoisin glaze		
MEDITERRANEAN STYLE POTATO GNOCCHI	\$26	\$28
onion, eggplant, beans, roasted capsicum, pumpkin, basil pesto cream sauce, shaved parmesan, side of toasted garlic bread		
MUSHROOM LINGUINE v	\$26	\$28
assorted mushrooms, creamy garlic sauce, truffle oil, parmesan cheese, rocket, side of toasted garlic bread		
CHICKPEA AND LENTIL STACK v	\$26	\$28
chickpea and lentil patties, rocket, onions, parmesan cheese, steamed potatoes, mediterranean dressing		
CHILLED THAI BEEF SALAD gf/df	\$30	\$32
marinated slithers of black Angus eye fillet, salad greens, julienne salad mix, fried shallots, thai dressing		
BAKED BARRAMUNDI	\$28	\$30
seasoned flour coated barramundi fillet, lemon butter baked, basket of chips, salad		
CURRY SALMON	\$28	\$30
laksa broth, hokkien noodles, buk choy, coriander, chilli, shallots		

STEAKS

	MEM	NON MEM
EYE FILLET	\$36	\$38
PORTERHOUSE	\$34	\$36

Cooked to your liking

Choice of One Sauce - pepper, diane, mushroom, red wine glaze (gf/df)

Add \$2 for an additional sauce

All steaks served with chips or potatoes with vegetables or salad

MIXED GRILL gf	\$36	\$38
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Scotch fillet, lamb cutlet, crispy pancetta, cheese kransky, fried egg,
grilled tomato, garlic roasted portobello mushroom, basket of chips and tomato relish

BEEF AND REEF	\$42	\$44
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Black angus eye fillet, tiger prawn brochette, crumbed calamari, garlic sauce

PARMIGIANAS

	MEM	NON MEM
CHICKEN OR BEEF SCHNITZEL	\$25	\$27

choice of One sauce- pepper, diane, mushroom, red wine glaze gf/df

CHICKEN OR BEEF PARMIGIANA	\$28	\$30
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Traditional Parmigiana - napoli, shaved ham, mozzarella cheese

Hawaiian - napoli, shaved ham, pineapple pieces, mozzarella cheese

Mexican - mexican salsa, bean mix, jalapeno, mozzarella cheese, corn chips

Bushmans - BBQ sauce, bacon, mushrooms, mozzarella cheese

THE "MEGA" CHICKEN SCHNITZEL	\$28	\$30
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super-sized 400g crumbed breast

THE "MEGA" CHICKEN PARMIGIANA	\$32	\$34
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super-sized 400g crumbed breast topped with Napoli sauce,
shaved ham, mozzarella cheese

- All Parmis served with chips or potatoes with vegetables or salad

SIDES TO SHARE

LOADED CHIPS topped with aioli, parmesan	\$8
MEDLEY OF VEGETABLES (df and gf on request)	\$7
FRENCH FRIES (df and v)	\$7
GARDEN SALAD (gf and df)	\$7
ADDITIONAL SAUCES – pepper, diane, mushroom, red wine glaze (gf/df), garlic butter (gf)	\$2

SIDES FOR ONE

CHIPS FOR ONE (df)	\$3.50
SALAD FOR ONE (v/gf/df)	\$3.50
MEDLEY OF VEGETABLES FOR ONE (gf and df on request)	\$3.50

DESSERT

	MEM	NON MEM
BAKED FRENCH VANILLA CHEESECAKE TART warm biscoff sauce, cookie crumb, english toffee ice cream	\$12	\$14
SPLICE PAVLOVA gf crunchy meringue, coconut-pineapple filling, lime jelly	\$12	\$14
BREAD AND BUTTER served warm, layers of buttery croissant and sultana cake, raspberry jam, dusted with icing sugar and vanilla ice cream	\$12	\$14
STICKY DATE PUDDING warm moist pudding, rich butterscotch sauce, vanilla Ice cream	\$12	\$14

KIDS MENU – *under 10 years only*

	MEM	NON MEM
CHICKEN NUGGETS (6) – chips, tomato sauce	\$8	\$10
FISH AND CHIPS (2) – chips, tomato sauce	\$8	\$10
MINI BEEF BURGER – beef patty, tomato, lettuce onion, tomato sauce, chips	\$8	\$10
ICE CREAM SUNDAE - chocolate, caramel, strawberry	\$5.50	\$7.50