

# THE GRILL

## Winter Menu

### ENTREES

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	MEM	NON MEM
<b>GARLIC SOUR DOUGH COB LOAF</b>	<b>\$7.00</b>	<b>\$8.00</b>
<b>NACHO BOWL (gf)</b> corn chips, salsa, cheese, guacamole, sour cream	<b>\$12</b>	<b>\$14</b>
<i>Add Mexican Beef</i>	<b>\$16</b>	<b>\$18</b>
<i>Add Pulled Pork</i>	<b>\$16</b>	<b>\$18</b>
<b>SEARED SCALLOPS (4) gf</b> Ocean scallops, pumpkin mash, lychee salsa, coriander oil	<b>\$16</b>	<b>\$18</b>
<b>PRAWN COCKTAIL (4) gf/df</b> Chilled prawns, salad greens, house made cocktail sauce	<b>\$16</b>	<b>\$18</b>
<b>EYE FILLET SLIDER (2)</b> Grilled medallions, lettuce, tomato, cheese, grilled slider buns	<b>\$16</b>	<b>\$18</b>
<b>VEGETABLE DUMPLINGS (5) v</b> Steamed dumplings, thai dressing	<b>\$14</b>	<b>\$16</b>
<b>VEGETABLE SPRING ROLLS (3) v</b> – sweet chilli sauce	<b>\$14</b>	<b>\$16</b>
<b>NACHO CHICKEN (3)</b> Corn chip crumbed tenderloins, topped with tomato and capsicum salsa, sour cream	<b>\$16</b>	<b>\$18</b>
<b>SATAY LAMB KEBABS (2)</b> Skewered diced lamb, grilled, satay sauce, rice	<b>\$16</b>	<b>\$18</b>

## MAIN COURSES

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	<b>MEM</b>	<b>NON MEM</b>
<b>JUMBO CHICKEN KIEV</b> Crumbed garlic filled chicken breast, fried golden, basket of chips, salad	<b>\$26</b>	<b>\$28</b>
<b>TANDOORI CHICKEN</b> Oven baked chicken breast, turmeric rice, cucumber raita	<b>\$26</b>	<b>\$28</b>
<b>APPLE AND MAPLE PORK (gf/df)</b> Grilled pork cutlet, potato mash, baby buk choy, cinnamon scented apple sauce, maple glaze	<b>\$26</b>	<b>\$28</b>
<b>BLACK CHERRY PORK (gf/df)</b> Grilled medallions, pumpkin mash, baby buk choy, marsala and black cherry glaze	<b>\$26</b>	<b>\$28</b>
<b>RIVERINA LAMB SHANK (gf/df)</b> Braised lamb shank, rich tomato and vegetable sauce, garlic mash, broccolini	<b>\$32</b>	<b>\$34</b>
<b>LAMB BACKSTRAP (gf)</b> Grilled lamb, roasted sweet potato, broccolini, oregano pesto, roasted almond flakes	<b>\$32</b>	<b>\$34</b>
<b>BASIL AND GREEN PEA POTATO GNOCCHI (v)</b> Basil pea puree, potato gnocchi, pickled purple carrots, rocket, shaved parmesan cheese, served with a side of toasted garlic bread	<b>\$26</b>	<b>\$28</b>
<b>MUSHROOM LINGUINE (v)</b> Assorted mushrooms, creamy garlic sauce, truffle oil, parmesan cheese, rocket, served with a side of toasted garlic bread	<b>\$26</b>	<b>\$28</b>
<b>CHICKPEA AND LENTIL STACK (v)</b> Chickpea and lentil patties, rocket, onions, parmesan salad, steamed potatoes, mediterranean dressing	<b>\$26</b>	<b>\$28</b>
<b>WARMED BEEF GREEK SALAD (gf)</b> Marinated slithers of black angus eye fillet, tossed through lettuce, olives, tomatoes, fetta, onion, cucumber, capsicum, light greek dressing	<b>\$30</b>	<b>\$32</b>
<b>SEAFOOD PLATE</b> Fried crumbed fish, calamari rings, sea scallops, prawns, basket of chips, salad, tartare sauce	<b>\$28</b>	<b>\$30</b>
<b>BAKED SALMON</b> Lentils, spinach, fetta, confit tomatoes, pomegranate dressing	<b>\$28</b>	<b>\$30</b>

## STEAKS

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	MEM	NON MEM
<b>EYE FILLET</b>	<b>\$36</b>	<b>\$38</b>
<b>PORTERHOUSE</b>	<b>\$34</b>	<b>\$36</b>

*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

<b>GOURMET MIXED GRILL (gf)</b>	<b>\$36</b>	<b>\$38</b>
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Scotch fillet, lamb cutlet, crispy pancetta, chicken tenderloins, fried egg, grilled tomato, garlic roasted mushroom, fried onion rings, basket of chips and tomato relish

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

## PARMIGIANAS

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	MEM	NON MEM
<b>CHICKEN OR BEEF SCHNITZEL</b>	<b>\$25</b>	<b>\$27</b>

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

<b>CHICKEN OR BEEF PARMIGIANA</b>	<b>\$28</b>	<b>\$30</b>
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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

Supreme - napoli, ham, avocado wedge, mozzarella cheese

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

<b>THE "MEGA" CHICKEN PARMIGIANA</b>	<b>\$32</b>	<b>\$34</b>
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super-sized 400g crumbed breast, Napoli sauce, shaved ham, mozzarella cheese

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

## SIDES TO SHARE

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**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, **\$2**

red wine glaze (gf/df), garlic butter (gf)

## SIDES FOR ONE

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

## DESSERT

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	<b>MEM</b>	<b>NON MEM</b>
<b>LEMON BERRY PAVLOVA (gf)</b> Crunchy meringue, zesty lemon curd, chunky berry compote	<b>\$12</b>	<b>\$14</b>
<b>LOADED WARM NEW YORK STYLE COOKIE</b> Served warm with a soft middle, topped with Nutella, brownie bits, strawberries, English toffee ice cream	<b>\$12</b>	<b>\$14</b>
<b>APPLE BROWN SUGAR CRUMBLE CHEESECAKE</b> Baked, custard cream, toffee sauce	<b>\$12</b>	<b>\$14</b>
<b>BISCOFF STICKY DATE PUDDING</b> warm moist pudding, biscoff sauce, vanilla ice cream	<b>\$12</b>	<b>\$14</b>

## KIDS MENU – *under 10 years only*

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