

THE GRILL

Spring 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
TOM YUM SALT AND PEPPER CALAMARI gf/df Lemon and lime mayonnaise	\$16	\$18
PRAWN CORN TACOS (2) gf Chipotle and lime marinated prawns, sliced jalapeno, sweet corn salsa, lettuce, coriander, crème fraiche	\$16	\$18
CHICKEN AND BACON SLIDER Panko fried chicken, bacon, smoked cheese, caramelised onion, lettuce, tomato, ranch sauce	\$16	\$18
CRUMBED CAULIFLOWER v Crumbed and fried, beetroot relish, crumbled feta cheese, toasted almond salad	\$14	\$16
PUMPKIN AND SAGE ARANCINI v gf Chilli jam, rocket, shaved parmesan	\$14	\$16
PORK AND CHIVE DUMPLINGS (5) Steamed, Asian dressing	\$16	\$18
OPEN TURKISH MELT Toasted Turkish bread, shaved ham, salami, fire roasted capsicum, rocket, mozzarella, balsamic glaze	\$16	\$18

MAIN COURSES

	MEM	NON MEM
CHICKEN KIEV Crumbed garlic filled chicken breast, fried golden, basket of chips, salad	\$26	\$28
MODERN CHICKEN CAESAR Grilled tenderloins, crispy pancetta, cos lettuce, toasted baguette, parmesan cheese, buttermilk dressing, poached egg	\$26	\$28
SWEET AND SOUR PORK Crumbed pork cutlet, sweet and sour sauce, baby buk choy, hokkien noodles	\$27	\$29
BLACK CHERRY DUCK gf/df Grilled duck breast, roasted sweet potato, broccolini, masala and black cherry glaze	\$28	\$30
CRUMBED LAMB CUTLETS Three crumbed lamb cutlets, potato mash, broccolini, mushroom sauce	\$32	\$34
MIDDLE EASTERN LAMB Grilled lamb backstrap, Lebanese lentil salad, grilled flatbread, confit tomatoes, tzatziki, dukkah	\$32	\$34
ITALIAN BRISKET SAUSAGES WITH COLCANNON gf Beef brisket, tomato and herb thick sausages, creamy potato and leek mash, onion gravy	\$26	\$28
VEGETABLE HARISSA GNOCCHI v Roasted cauliflower, tomato, olives, harissa paste, rocket, tomato puree, gnocchi, parmesan cheese, side of toasted garlic bread	\$26	\$28
MUSHROOM LINGUINE v Assorted mushrooms, creamy garlic sauce, truffle oil, parmesan cheese, Rocket, side of toasted garlic bread	\$26	\$28
GOATS CHEESE TART v Roasted tomato, goats cheese, thyme and egg custard tart, with a walnut, parmesan and rocket salad, balsamic glaze	\$26	\$28
SEAFOOD PLATE Fried crumbed fish, calamari, sea scallops, prawns, chips, salad, tartare sauce	\$28	\$30
BAKED BARRAMUNDI gf Steamed rice, coconut curry sauce, baby buk choy	\$28	\$30

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

GOURMET MIXED GRILL (gf)	\$36	\$38
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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

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 - mushroom, bacon, bbq sauce, 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, 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, **\$2**

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

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
SWISS MERINGUE PAVLOVA (gf) Crunchy meringue, malibu panna cotta, passionfruit glaze, coconut white chocolate shards, double cream and strawberries	\$12	\$14
MARS BAR INSPIRED MUD CAKE Chocolate and caramel mud cake, caramel sauce, chocolate mousse, double cream	\$12	\$14
STICKY TOFFEE BANANA PUDDING Warm moist banana date pudding, rich butterscotch sauce, banana chips, 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
BANGERS AND MASH – Italian sausage, mashed potato Tomato sauce	\$8	\$10
ICE CREAM SUNDAE - chocolate, caramel, strawberry	\$5.50	\$7.50