



ClubMulwala

The method of cooking food on stones can be traced back to the Ancient Egyptians & Vikings. Stonegrill® have refined & perfected this age-old idea for the modern-day diner & restaurateur.

How does it work?

It's an interactive experience. Your meal is served at the table on a super heated natural volcanic stone. The specially selected stones, chosen for their heat retention, are heated to 400°C in our purpose built oven.

What do I do?

Stonegrill® ensures that you will enjoy a meal freshly grilled to your personal taste, whether it be rare, medium or well done. Simply turn over your meal, to ensure that all of the natural juices & flavours remain inside. Then cut a portion or two & lay it on its side, allowing it to sear & cook to your liking.

Is Stonegrill® healthy?

Extremely. The absence of oils or fats & the quick searing of the product at a high temperature, ensures a delicious meal which is healthier & lower in calories than traditional cooking.

How long will the stone stay hot?

The volcanic stone remains at a prime cooking temperature for 30 minutes allowing you to eat at leisure, with every bite as hot & delicious as the first.

Minimum charge of \$26 per person

No splitting of bills

Menu printed: November 2021

FRIDAY NIGHT SPECIAL

Set 3 Course Menu for 2 \$90 Members or \$99 Non-Members
Normally \$121

ENTREES

Choose an entree served for two people

Chicken Breast

Tender pre-sliced Chicken layered over sliced lemon with Honey Mayo on the side

Pork Belly

Slow braised Pork belly with Plum Glaze

MAINS

Choose a main each

Tasmanian Salmon Fillet

resting over sliced lemon

Black Angus Porterhouse 200g

All Mains are served with a Sauce of your choice or Mustard, and a side of Seasonal pan fried Vegetables or crisp Garden Salad.

DESSERT

Affogato

Italian dessert, served with Vanilla Ice cream, a shot of Espresso and Vanilla Butterscotch

Warm Sticky Date Pudding

This is to die for, served with Butterscotch sauce and double cream.

STARTERS

	Members	Non-Mem
Garlic Bread	\$6.00	\$7.00
Garlic & Cheese Bread	\$7.00	\$8.00
Vienna Sourdough Bruschetta	\$9.00	\$10.00
Sourdough topped with Roquette, Sundried Tomato and Pesto	\$9.00	\$10.00

ENTREES FOR TWO

	Members	Non-Mem
Seafood Stone	\$26.00	\$28.00
Tiger Prawns, Scallops, Baby Octopus and Calamari		
Prawn Skewers	\$23.00	\$25.00
Four Skewers of Tiger Prawn served with Citrus Mayo		
Prosciutto Scallops	25.00	\$27.00
6 plump prosciutto wrapped scallops with a Thai dipping sauce.		
Pork Belly	\$29.00	\$31.00
Slow braised with a Plum Glaze		
Brekky Stone	\$25.00	\$27.00
Choizo, Mushroom, Bacon & Tomato		

All Entrees are served with Crisp Garden Salad

STEAKS

Members Non-Mem

Premium Eye Fillet 300g	\$45.00	\$47.00
Premium Eye Fillet 150g	\$31.00	\$33.00
Black Angus Scotch 300g	\$39.00	\$41.00
Black Angus Sirloin 200g	\$34.00	\$36.00
Premium Rib Eye 350g	\$45.00	\$47.00

All steaks and mains are served with a sauce of your choice or mustard, and a side of Seasonal Pan-fried Vegetables or Crisp Garden Salad

With your choice of Sauce:

Mushroom, Pepper, Gravy, Garlic Butter, Tartare or Mustard

Your first two sauces are complimentary.

Additional sauces will be charged at \$3 per sauce.

SIDES

Members Non-Mem

Surf & Turf		
Prawns & Scallop with White Wine Sauce	\$9.00	\$10.00
3 Prawns	\$7.00	\$8.00
3 Scallops	\$7.00	\$8.00
Wedges	\$8.00	\$9.00
Beer Battered Steak Fries	\$7.00	\$8.00
Garden Salad	\$7.00	\$8.00
Seasonal Pan-fried Vegetables	\$7.00	\$8.00

MAINS	Members	Non-Mem
Vegetarian Stack Includes our favourite vegetable options such as capsicum, zucchini, eggplant and mushroom, topped with halloumi	\$27.00	\$29.00
Lamb Cutlets Four points with a side of Dukkah and Balsamic Glaze.	\$30.00	\$32.00
Sliced Chicken Breast Succulent Chicken Breast , pre-sliced, served with Honey Mayo	\$23.00	\$25.00
Tasmanian Salmon Fillet Tasmanian Salmon fillet, with skin-on, topped with prawns and scallops	\$33.00	\$35.00
Mixed Grill A selection of popular cuts, comprising of Black Angus Sirloin, Lamb Cutlet and Pork Belly	\$35.00	\$37.00
Pork Porterhouse Served with Pear & Plum Glaze	\$37.00	\$39.00

DESSERT	Members	Non-Mem
Affogato Italian dessert, served with Vanilla Ice cream, a shot of Espresso and Vanilla Butterscotch	\$11.00	\$13.00
Warm Sticky Date Pudding This is to die for, served with Butterscotch sauce and double cream.	\$10.00	\$11.00
Cold Stone Ice Cream Vanilla Ice Cream served on a cold stone and accompanied by your favourite sweet treats including Cadbury Flake, Cherry Ripe, M&Ms and Allen's confectionary favourites.	\$10.00	\$11.00

COFFEE	CUP	MUG
Latté Cappuccino	\$4.00	\$5.00
Short Black Long Black	\$4.00	\$5.00
Flat White Decaf Coffee	\$4.00	\$5.00
Chai Latté	\$4.20	\$5.50
Hot Chocolate	\$4.60	\$5.20

TEAS	CUP	MUG
English Breakfast Earl Grey	\$3.00	\$3.50
Chamomile Peppermint Green Tea	\$3.00	\$3.50

Milks Available: Full Cream, Lite, Lactose-free, Soy (add 50c), Almond (add 50c)



BEER, WINE & COCKTAILS



LIMITED RELEASE / AWARD WINNING WINES	Bottle
Buller Wines The Nook Pinot Noir, 2020, VIC	\$30
Baileys of Glenrowan, Shiraz 2013, Glenrowan VIC	\$50
Brown Brothers 1889 Cabernet Sauvignon 2016, VIC	\$50
Brown Brothers Durif 2015, VIC	\$55
Brown Brothers Ten Acres Shiraz, 2018, VIC	\$60
Brown Brothers Patricia Cabernet Sauvignon 2015, VIC	\$70
Lindemans Reserve Merlot, 2004, SA	\$65
Morris Durif 2000, 2001, 2003, 2009, Rutherglen VIC	\$65
Buller Wines Calliope Shiraz, 2018, VIC	\$60
Morris Duriff 1997, 1998, 1999 Rutherglen VIC	\$70
Lindemans Cabernet Merlot, 1995, SA	\$75
Rosemount Traditional Cabernet Sauvignon Merlot Petit Verdot, 2001, McLaren Vale - Fleurieu Langhorne Creek	\$80
Campbells The Barkly Durif, 2016, Rutherglen VIC	\$90

AFTER DINNER We have a large section of imported and local fortifieds available, please ask your waiter.

RED WINE

Glass Bottle

Lorimer's Cabernet Merlot Bilbul NSW \$6 \$22

De Bortoli Lorimer's Shiraz Bilbul NSW \$6 \$22

Lambrusco Dell'emilia Italy \$7 \$25

Buller Balladeer Cabernet Sauvignon Rutherglen VIC \$8 \$35

De Bortoli Pinot Noir Yarra Valley Regional Reserve VIC \$8 \$35

Dee Vine D Reserve Shiraz Adelaide Hills SA \$27

Dee Vine D Reserve Cabernet Sauvignon Adelaide Hills SA \$27

Rutherglen Shiraz Durif Rutherglen VIC \$26

Wolf Blass Red Label \$30

Shiraz Cabernet Sauvignon Nuriootpa SA

Jamiesons Run Cabernet Shiraz Merlot Coonawarra SA \$35

Clare Valley Annie's Lane Shiraz South Australia \$35

De Bortoli Woodfired Heathcote Shiraz Heathcote VIC \$35

Brown Brothers Wine Maker's Series Shiraz Heathcote VIC \$37

Barossa Valley Estate Shiraz Barossa Valley, SA \$40

Campbells Shiraz Durif Rutherglen VIC \$40

Stanton & Killeen Shiraz Durif Rutherglen VIC \$40

Saltrams Pepperjack Shiraz Barossa Valley SA \$40

Campbells Bobbie Burns Shiraz Rutherglen VIC \$45

WHITE WINE	Glass	Bottle
De Bortoli Lorimer's Chardonnay Bilbul NSW	\$6	\$22
De Bortoli Lorimer's Semi Sauvignon Blanc Bilbul NSW	\$6	\$22
Brown Brothers Crouchen Riesling Milawa VIC	\$7	\$25
Gapstead Riesling King Valley	\$7	\$25
St Huberts The Stag Rose Coldstream Vic	\$7	\$25
Brown Brothers Moscato Milawa VIC	\$8	\$30
Marlborough Oyster Bay Sauvignon Blanc New Zealand	\$9	\$35
Marlborough Oyster Bay Chardonnay New Zealand		\$35
De Bortoli Willowglen Moscato Riverina NSW		\$25
De Bortoli Windy Peak Pinot Grigio Bilbul NSW		\$30
Stanton and Killeen Chardonnay Rutherglen VIC		\$35
Cape Schanck T'Gallant Pinot Grigio Peninsula VIC		\$30
Marlborough Secret Stone Sauvignon Blanc New Zealand		\$35
Marlborough Secret Stone Pinot Gris New Zealand		\$35

SPARKLING WINE	Glass	Bottle
Brown Brothers Moscato Rosa	200ml	\$8.20
Brown Brothers NV Prosecco Piccolo Milawa VIC	200ml	\$8.20
Brown Brothers Prosecco Rose Piccolo Milawa VIC	200ml	\$8.20
Yellowglen Yellow Piccolo Nuriootpa SA	200ml	\$8.20
De Bortoli Willowglen Brut Bilbul NSW	\$6	\$22
Yellowglen Yellow Nuriootpa SA		\$28
Jansz Premium Cuvee Sparkling Tasmania		\$36

BOTTLED BEER

XXXX Gold Mid	xxxx	\$5.80
Iron Jack Mid		\$5.50
James Boags Light		\$5.70
Hahn Premium Light	Hahn	\$5.70
XXXX Dry	Tooheys	\$7
One Fifty Lashes Pale Ale	James Squire	\$7
James Boags Premium Larger	Boags Brewery	\$7
Tooheys Old Black Ale	Tooheys	\$7
Carlton Draught	CUB	\$7
Carlton Dry	CUB	\$7
Victoria Bitter	CUB	\$7
Corona	Corona Extra	\$7.60

Tap Beers also available

COCKTAILS

Member | non-member

BASIC

\$11 | \$15

Tequila Sunrise

Cold Shower

Pimms Cup

Moscow Mule

Mimosa

\$12 | \$16

TRADITIONAL

\$15 | \$18

Golden Dream

Pina Colada

Orange Sun Kiss

Pink Panther

Strawberry Daiquiri

Midori Melon Ball

Midori Illusion

Fruit Tingle

Bloody Mary

Margarita

Grass Hopper

Blue Lagoon

Harvey Wallbanger

COCKTAILS

Member | non-member

PREMIUM

\$17 | \$20

Black Russian

Brandy Alexander

Americano

Spiked Iced Coffee

Mudslide

Butterscotch Truffle Martini

Espresso Martini

Cherry Ripe Martini

Mai Tai

Blue Hawaiian

Long Island Iced Tea

\$20 | \$22

LIQUEUR COFFEES

\$11 | \$13

Bailey's Coffee

Roman Coffee

Mexican Coffee

Jamaican Coffee

Irish Coffee

COCKTAIL SPECIAL

Please ask our waiter for details of the Cocktails of the Month

Thankyou for dining at Stonegrill

We hope to see you again soon

