

ClubMulwala

WELCOMES YOU TO



ABOUT OUR BEEF

Wagyu Beef was introduced into Australia in 1991. Wagyu is described as the highest quality beef in the world, and is renowned for its distinctive marbling and flavour. Wagyu beef also contains a higher percentage of Omega 3 and Omega 6, and its increased marbling enhances the ratio of healthier mono-saturated fats compared to regular beef.

Wagyu cattle are bred & raised by professional cattlemen experienced in wagyu production. The cattle are fed in their feedlot on a rotation that is exclusively designed & managed by Japanese nutritionists

Angus Beef is considered one of Australia's most popular breeds of meat, both throughout the food and meat preparation industry. Chefs and butchers of all varieties will use this meat as their preferred cut to both serve and sell.

This certified black angus beef is bred under strict farm and feedlot conditions, which controls consistent premium cattle every time.

The 100 Day Grain fed brand is derived from specifically selected cattle breeds such as Shorthorn, Hereford and other British type cattle sourced from Victoria and New South Wales

Our 100 Day Grain fed beef has a consistent texture, flavour and size profile. This provides our customers with a great value for money eating experience that is accessible all year round.

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: October 2019

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

Lemon and Garlic Chicken Skewers

Skewered with onion and capsicum. Served with a honey mustard sauce.

Greek Style Lamb Cutlets

Marinated in a fresh herb and lemon dressing served with a crumbed feta and tzatziki yoghurt. Served with a side of Greek Salad.

MAINS

Choose a main each

Premium Eye Fillet 150g

Premium choice cut finished on grain for 100 days and aged to ensure superior tenderness, marbling and a rich flavour.

Tasmanian Salmon Fillet

Topped with scallops.

All Mains are served with a Sauce or Mustard your choice of Garlic Chat Potatoes, Seasonal Fresh Vegetables or Garden Fresh Salad.

DESSERT

Choc-Hazelnut Budino

Italian for 'pudding', this choc-hazelnut budino is velvety smooth on the tongue and rich in taste.

Warm Sticky Date Pudding

This is to die for, served warm and finished with double cream.

STARTERS

	Members	Non-Mem
Garlic Bread	\$6.00	\$7.00
Garlic & Cheese Bread	\$7.00	\$8.00
Bruschetta	\$9.00	\$10.00
Sweet Chilli Cheese Bread	\$9.00	\$10.00

ENTREES FOR TWO

	Members	Non-Mem
King Prawns Served with a lime and chilli sauce.	\$33.00	\$35.00
Lemon & Garlic Chicken Skewers Skewered with onion & capsicum. Served with a honey mustard sauce.	\$25.00	\$27.00
Prosciutto Scallops 6 plump scallops wrapped in cured ham served with a hot Thai dipping sauce.	25.00	\$27.00
Greek Style Lamb Cutlets Marinated in a fresh herb and lemon dressing served with crumbled feta and tzatiki yoghurt. Served with a side of Greek Salad.	\$31.00	\$33.00
American Style Pork Ribs Tender pork rib racks with chef's own southern rub. Served with a tangy house-made BBQ sauce.	\$29.00	\$31.00
Haloumi and Camembert Grill Served with Rich Glen marinated olives, semi dried tomato, balsamic glaze and flat bread.	\$26.00	\$28.00

All entrees are served with mixed salad dressed with lemon oil

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 T-Bone 400g	\$36.00	\$38.00
Wagyu Rump 250g (5+ score)	\$40.00	\$42.00
Australian wagyu cattle are grain fed for the last 300–500 days of production which guarantees superior tenderness and marbling of the finest beef.		
Add prawns with any steak	\$8.00	\$10.00

All steaks or mains are served with your choice of

Garlic Chat Potatoes, Seasonal Fresh Vegetables & Cherry Tomatoes
or Garden Fresh Salad

With your choice of Sauce:

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

Your first sauce or mustard is complimentary.

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

SIDES

	Members	Non-Mem
3 Prawns	\$8.00	\$10.00
3 Scallops	\$7.00	\$8.00
Wedges	\$8.00	\$9.00
Steak House Chips	\$7.00	\$8.00
Garden Salad	\$7.00	\$8.00
Seasonal Stir Fry Vegetables	\$7.00	\$8.00

MAINS	Members	Non-Mem
Vegetarian Skewers Fresh seasonal vegetables skewered with Greek Feta and drizzled with a herb olive oil. Served with a tomato bush relish.	\$27.00	\$29.00
Pork Scotch Seasoned fillet of pork served with a sweet soy sauce.	\$29.00	\$31.00
Paprika Chicken Succulent breast dusted with paprika and cracked black pepper served with a lime aioli.	\$29.00	\$31.00
Tasmanian Salmon Fillet Tasmanian Salmon fillet, with skin-on, topped with scallops	\$33.00	\$35.00
Mixed Grill A combination of Black Angus Sirloin, Cajun Chicken Tenderloin, Lamb Cutlet and American Pork Rib.	\$35.00	\$37.00
All Game A selection of meats including kangaroo, venison, crocodile and emu. Served with a bush tomato chutney.	\$40.00	\$42.00
Lamb Rump Tender cut of Lamb served with a mint yoghurt and a rosemary jus.	\$28.00	\$30.00
DESSERT	Members	Non-Mem
Choc-Hazelnut Budino Italian for 'pudding', this choc-hazelnut budino is velvety smooth on the tongue and rich in taste.	\$9.00	\$10.00
Warm Sticky Date Pudding This is to die for, served warm and finished with double cream.	\$9.00	\$10.00
Cold Stone Ice Cream Smash for Two Mix together your own dessert for 2 using a frozen cold rock. Includes the following bite size treats: Chocolate fudge syrup: Cherry Ripe, Flake, M&Ms and Allen's confectionary.	\$9.00	\$10.00

BOTTLED BEER

One Fifty Lashes Pale Ale James Squire	\$7
Nine Tales Amber Ale James Squire	\$7
Four Wives Pilsener James Squire	\$7
Corona Corona Extra	\$7
Crown Lager CUB	\$7
Tooheys Old Black Ale Tooheys	\$6.80
Carlton Draught CUB	\$6.80
Carlton Dry CUB	\$6.80
Victoria Bitter CUB	\$6.80
XXXX Gold Mid xxxx	\$5.20
Hahn Premium Light Hahn	\$5.20
Cascade Light CUB	\$5.50
Tap Beers also available	

SPARKLING WINE

	Glass	Bottle
Brown Brothers Moscato Rosa	200ml	\$8.00
Brown Brothers NV Prosecco Piccolo Milawa VIC	200ml	\$8.00
Yellowglen Yellow Piccolo Nuriootpa SA	200ml	\$8.00
De Bortoli Willouglen Brut Bilbul NSW	\$6	\$22
Yellowglen Yellow Nuriootpa SA		\$28
Jansz Premium Cuvee Sparkling Tasmania		\$35

WHITE WINE

	Glass	Bottle
De Bortoli Lorimer's Chardonnay Bilbul NSW	\$6	\$22
Marlborough Oyster Bay Chardonnay New Zealand		\$32
De Bortoli Lorimer's Semi Sauvignon Blanc Bilbul NSW	\$6	\$22
Stanton and Killeen Chardonnay Rutherglen VIC		\$33
Rutherglen Sauvignon Blanc Rutherglen VIC		\$25
Rutherglen Moscato Riverina Region Bottle 330ml		\$8.50
Marlborough Secret Stone Sauvignon Blanc New Zealand	\$8.50	\$31
Marlborough Oyster Bay Sauvignon Blanc New Zealand		\$32
Cape Schanck T'Gallant Pinot Grigio Peninsula VIC		\$28
De Bortoli Windy Peak Pinot Grigio Bilbul NSW		\$28
Marlborough Secret Stone Pinot Gris New Zealand		\$31
De Bortoli Willowglen Moscato Riverina NSW		\$22
Brown Brothers Moscato Milawa VIC		\$26
Gapstead Riesling King Valley	\$6.50	\$23
Brown Brothers Crouchen Riesling Milawa VIC	\$6.80	\$23

RED WINE - SPECIAL

	Glass	Bottle
De Bortoli Villages Shiraz Grenache Heathcote VIC	\$6.50	\$30
De Bortoli Woodfired Heathcote Shiraz Heathcote VIC	\$6.50	\$30

RED WINE

	Glass	Bottle
Gapstead Hidden Story Cabernet Sauvignon South Australia		\$23
Rutherglen Shiraz Durif Rutherglen VIC		\$25
De Bortoli Lorimer's Shiraz Bilbul NSW	\$6	\$22
Clare Valley Annie's Lane Shiraz South Australia		\$31
Campbells Bobbie Burns Shiraz Rutherglen VIC		\$38
Brown Brothers Ten Acres Shiraz Heathcote VIC		\$34
Bailey's of Glenrowan Shiraz Glenrowan VIC		\$37
Saltrams Pepperjack Shiraz Barossa Valley SA		\$39
Wolf Blass Red Label Shiraz Cabernet Sauvignon Nuriootpa SA		\$26
Jamiesons Run Cabernet Shiraz Merlot Coonawarra SA		\$31
Lorimer's Cabernet Merlot Bilbul NSW	\$6	\$22
Rosemount Estate Cabernet Merlot Nuriootpa SA		\$27
Buller Beverford Merlot Beverford VIC		\$27
Buller Balladeer Cabernet Sauvignon Rutherglen VIC	\$7.50	\$32
Campbells Shiraz Durif Rutherglen VIC		\$38
Stanton & Killeen Shiraz Durif Rutherglen VIC		\$35
Lambrusco Dell'emilia Italy	\$6	\$22
De Bortoli Pinot Noir Yarra Valley Regional Reserve VIC		\$27

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

VINTAGE WINE

Bottle

Wynns Estate Cabernet Sauvignon 1996, Coonawarra SA	\$95
Rouge Homme Cabernet Sauvignon 1994, Coonawarra SA	\$65
Hardys Padthaway Cabernet Sauvignon 1997, SA	\$75
Lindemans Padthaway Cabernet Merlot 1995, NSW	\$65
Morris Durif 1999, Rutherglen VIC	\$60
Morris Durif 2000, Rutherglen VIC	\$55
Jacob's Creek Shiraz Cabernet, 1996 Vintage	\$95
Morris Durif 2003, Rutherglen VIC	\$50
Morris Shiraz Bin 186 2013, Rutherglen VIC	\$55
Ingoldby Cabernet Sauvignon 1997, SA	\$50
Baileys 20 Block Shiraz 1994, VIC	\$45
Lindemans Reserve Merlot, 2004, SA	\$55

CLASSIC RELEASE OF BROWN BROTHERS

Brown Brothers Patricia Cabernet Sauvignon 2012, VIC	\$55
Brown Brothers Durif 2015, VIC	\$47

COCKTAILS

Pina Colada \$13.00

Malibu, Bacardi, Pineapple Juice & Cream, blended

Illusion \$13.00

Bacardi, Cointreau, Midori & Pineapple Juice, mixed with ice

Fruit Tingle \$13.00

Blue Vok, Vodka & Lemonade with a dash of Grenadine, mixed with ice

Espresso Martini \$16.00

Kahlua, Vodka & Espresso, mixed with ice

Margarita \$13.00

Tequila, Cointreau & Lemon Juice

Mixed with ice & poured into a martini glass

Long Island Iced Tea \$16.00

Vodka, Gin, Bacardi, Cointreau, Tequilla, Lime Juice & Coke

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

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