

ClubMulwala

WELCOMES YOU TO



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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.

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### How does it work?

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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.

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### What do I do?

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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.

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### Is Stonegrill® healthy?

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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.

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### How long will the stone stay hot?

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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.

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Minimum charge of \$26 per person

No splitting of bills

Menu printed: December, 2020

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## ABOUT OUR BEEF

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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.

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## 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 |

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## ENTREES FOR TWO

|   | Members | Non-Mem |
|---|---------|---------|
| <b>King Prawns</b><br>Served with a lime and chilli sauce.  | \$33.00 | \$35.00 |
| <b>Lemon &amp; Garlic Chicken Skewers</b><br>Skewered with onion & capsicum.<br>Served with a honey mustard sauce.  | \$25.00 | \$27.00 |
| <b>Prosciutto Scallops</b><br>6 plump scallops wrapped in cured ham<br>served with a hot Thai dipping sauce.  | 25.00   | \$27.00 |
| <b>Greek Style Lamb Cutlets</b><br>Marinated in a fresh herb and lemon dressing<br>served with crumbled feta and tzatiki yoghurt.<br>Served with a side of Greek Salad. | \$31.00 | \$33.00 |
| <b>Honey Garlic Pork Belly</b><br>Slow braised and served with apple aioli.   | \$29.00 | \$31.00 |
| <b>Haloumi and Camembert Grill</b><br>Served with Rich Glen marinated olives, semi dried tomato,<br>balsamic glaze and flat bread.                                      | \$26.00 | \$28.00 |

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All entrees are served with mixed salad dressed with lemon oil

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## 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 |
| 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 |

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All steaks or mains are served with your choice of

Garlic Chat Potatoes, Seasonal Fresh Vegetables or Garden Fresh

Salad

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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.

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## 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 Vegetables | \$7.00  | \$8.00  |

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| MAINS   | Members | Non-Mem |
|---|---------|---------|
| <b>Vegetarian Skewers</b><br>Fresh seasonal vegetables skewered with Greek Feta and drizzled with a herb olive oil. Served with a tomato bush relish. | \$27.00 | \$29.00 |
| <b>Pork Cutlet</b><br>Seasoned cutlet bone served with a sweet soy.   | \$29.00 | \$31.00 |
| <b>Lemon Pepper Chicken</b><br>Succulent Breast dusted with a tangy lemon pepper seasoning. Served with a citrus mayonaise.                           | \$29.00 | \$31.00 |
| <b>Tasmanian Salmon Fillet</b><br>Tasmanian Salmon fillet, with skin-on, topped with scallops   | \$33.00 | \$35.00 |
| <b>Mixed Grill</b><br>A combination of Black Angus Sirloin, Cajun Chicken Tenderloin, Lamb Cutlet and Honey Garlic Pork Belly                         | \$35.00 | \$37.00 |
| <b>Lamb Rump</b><br>Tender cut of Lamb served with a mint yoghurt and a rosemary jus.   | \$28.00 | \$30.00 |

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| DESSERT   | Members | Non-Mem |
|---|---------|---------|
| <b>Choc-Hazelnut Budino</b><br>Italian for 'pudding', this choc-hazelnut budino is velvety smooth on the tongue and rich in taste.  | \$10.00 | \$11.00 |
| <b>Warm Sticky Date Pudding</b><br>This is to die for, served warm and finished with double cream.  | \$10.00 | \$11.00 |
| <b>Cold Stone Ice Cream Smash for Two</b><br>Mix together your own dessert for 2 using a frozen cold rock. Includes the following bite size treats:<br>Chocolate fudge syrup: Cherry Ripe, Flake, M&Ms and Allen's confectionary. | \$10.00 | \$11.00 |

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# FRIDAY NIGHT SPECIAL

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

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## ENTREES

Choose an entree served for two people

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### Lemon and Garlic Chicken Skewers

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

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### Honey Garlic Pork Belly

Slow braised and served with apple aioli.

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## MAINS

Choose a main each

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### Lemon Pepper Chicken

Succulent Breast dusted with a tangy lemon pepper seasoning. Served with a citrus mayonaise.

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### Black Angus Sirlon 200g

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

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## DESSERT

### Choc-Hazelnut Budino

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

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### Warm Sticky Date Pudding

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

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## VINTAGE WINE

Bottle

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|  |      |
|--|------|
| Morris Duriff 1996, Rutherglen VIC   | \$65 |
| Morris Duriff 1997, Rutherglen VIC   | \$65 |
| Morris Duriff 1998, Rutherglen VIC   | \$65 |
| Morris Durif 1999, Rutherglen VIC  | \$65 |
| Morris Durif 2000, Rutherglen VIC  | \$60 |
| Morris Durif 2001, Rutherglen VIC  | \$60 |
| Morris Durif 2003, Rutherglen VIC  | \$60 |
| Morris Durif 2009, Rutherglen VIC  | \$60 |
| Jacob's Creek Shiraz Cabernet, 1996 Vintage  | \$95 |
| Lindemans Cabernet Merlot, 1995, SA  | \$55 |
| Rouge Homme Coonawarra Shiraz Cabernet, 1995, SA   | \$50 |
| Morris Cabernet Sauvignon 1996, Rutherglen VIC   | \$55 |
| Ingoldby Cabernet Sauvignon 1995, SA   | \$55 |
| Lindemans Reserve Merlot, 2004, SA   | \$55 |
| Rosemount Traditional Cabernet Sauvignon Merlot<br>Petit Verdot, 2001, McLaren Vale - Fleurieu Langhorne Creek | \$65 |

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## CLASSIC RELEASE OF BROWN BROTHERS

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|--|------|
| Brown Brothers Patricia Cabernet Sauvignon 2015, VIC | \$55 |
| Brown Brothers Durif 2015, VIC                       | \$47 |
| Brown Brothers 1889 Cabernet Sauvignon 2016, VIC     | \$45 |

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## WHITE WINE

|  | Glass  | Bottle |
|--|--------|--------|
| De Bortoli Lorimer's Chardonnay Bilbul NSW           | \$6    | \$22   |
| Marlborough Oyster Bay Chardonnay New Zealand        |        | \$33   |
| De Bortoli Lorimer's Semi Sauvignon Blanc Bilbul NSW | \$6    | \$22   |
| Stanton and Killeen Chardonnay Rutherglen VIC        |        | \$33   |
| Marlborough Secret Stone Sauvignon Blanc New Zealand |        | \$31   |
| Marlborough Oyster Bay Sauvignon Blanc New Zealand   | \$8.60 | \$33   |
| Cape Schanck T'Gallant Pinot Grigio Peninsula VIC    |        | \$30   |
| 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                    | \$7.60 | \$27   |
| Gapstead Riesling King Valley                        | \$6.90 | \$24   |
| Brown Brothers Crouchen Riesling Milawa VIC          | \$6.90 | \$24   |

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## 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   |

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## RED WINE

|   | Glass  | Bottle |
|---|--------|--------|
| Gapstead Hidden Story Cabernet Sauvignon South Australia    |        | \$24   |
| Rutherglen Shiraz Durif Rutherglen VIC                      |        | \$25   |
| De Bortoli Lorimer's Shiraz Bilbul NSW                      | \$6    | \$22   |
| Clare Valley Annie's Lane Shiraz South Australia            |        | \$33   |
| Campbells Bobbie Burns Shiraz Rutherglen VIC                |        | \$38   |
| Brown Brothers Wine Maker's Series Shiraz Heathcote VIC     |        | \$35   |
| Barossa Valley Estate Shiraz Barossa Valley, SA             |        | \$34   |
| Saltrams Pepperjack Shiraz Barossa Valley SA                |        | \$40   |
| 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 Balladeer Cabernet Sauvignon Rutherglen VIC          | \$7.70 | \$33   |
| Campbells Shiraz Durif Rutherglen VIC                       |        | \$36   |
| Stanton & Killeen Shiraz Durif Rutherglen VIC               |        | \$36   |
| Lambrusco Dell'emilia Italy                                 | \$6    | \$22   |
| De Bortoli Pinot Noir Yarra Valley Regional Reserve VIC     | \$7.50 | \$27   |

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

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## BOTTLED BEER

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|---|--------|
| One Fifty Lashes Pale Ale James Squire  | \$7    |
| James Boags Premium Lager Boags Brewery | \$7    |
| Corona Corona Extra                     | \$7.60 |
| Crown Lager CUB                         | \$7.60 |
| Tooheys Old Black Ale Tooheys           | \$7    |
| Carlton Draught CUB                     | \$7    |
| Carlton Dry CUB                         | \$7    |
| Victoria Bitter CUB                     | \$7    |
| XXXX Gold Mid xxxx                      | \$5.80 |
| Iron Jack Mid                           | \$5.50 |
| James Boags Light                       | \$5.70 |
| Hahn Premium Light Hahn                 | \$5.70 |
| Cascade Light CUB                       | \$5.70 |
| Tap Beers also available                |        |

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## SPARKLING WINE

|   | Glass | Bottle |
|---|-------|--------|
| Brown Brothers Moscato Rosa                   | 200ml | \$8.20 |
| Brown Brothers NV Prosecco 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   |

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## COFFEE

CUP

MUG

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Latté | Cappuccino

\$4.00

\$5.00

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Short Black | Long Black

\$4.00

\$5.00

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Flat White | Decaf Coffee

\$4.00

\$5.00

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Chai Latté

\$4.20

\$5.50

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Hot Chocolate

\$4.60

\$5.20

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## TEAS

CUP

MUG

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English Breakfast | Earl Grey

\$3.00

\$3.50

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Chamomile | Peppermint

\$3.00

\$3.50

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

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# Cocktail Menu

## Midori Melon Ball \$13.50

Midori & Vodka poured over ice and topped with orange juice. Garnished With a Slice of Orange

## Orange Sun Kiss \$13.50

Vodka & White Curacao poured over ice, topped with orange juice & a dash or raspberry cordial. Garnished with a slice of orange

## Pina Colada \$13.50

Malibu, Bacardi, Cream, Pineapple Juice.  
Blended & poured into a Cocktail Glass



## Midori Illusion \$13.50

Bacardi, Cointreau, Midori & Pineapple Juice.  
Mixed with ice & poured into a Cocktail Glass

## Mojito \$13.50

Bacardi, Lime, Sugar & Mint shaken with ice and poured into a highball glass. Topped with soda water.





### **Mudslide \$16.50**

Baileys, Kahlua, Butterscotch schnapps & a dash of milk. Blended & poured into a cocktail glass

### **Butterscotch Truffle Martini \$16.50**

Butterscotch Schnapps, Crème cacao, Vanilla vodka & a dash of cream. Shaken with ice & poured into a Martini Glass

### **Espresso Martini \$16.50**

Kahlua, Vodka & Espresso.

Mixed with ice & poured into a Martini Glass



### **Long Island Iced Tea \$16.50**

Vodka, Gin, Bacardi, Cointreau, Tequila, Lime Juice & Coke. Mixed with ice & poured into a Cocktail Glass



### **Cherry Ripe Martini \$16.50**

Cherry Brandy, Crème de cacao, vanilla vodka and a dash of cream. Shaken with ice and poured into a martini glass.

### **Black Russian \$16.50**

Kahlua & Vodka shaken with ice and poured into a short glass. Topped with Cola.

### **Americano \$16.50**

Campari & Sweet Vermouth Poured over Ice & Topped With Soda Water. Garnished with a Slice of Orange

### **Fruit Tingle \$13.50**

Blue Curacao, Vodka, Lemonade & a dash of Grenadine. Mixed with ice & poured into a Cocktail Glass



### **Margarita \$13.50**

Tequila, Cointreau & Lemon Juice.

Mixed with ice & poured into a Martini Glass

### **Summer Breeze \$13.50**

Midori, Malibu, Galliano & Pineapple Juice. Strawberries, Lime, Cherries & Pineapple. Mix with ice & poured into a Jam Jar