

ClubMulwala

WELCOMES YOU TO



---

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: June, 2021

---

## 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.

---

# 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.

---

### Honey Garlic Pork Belly

Slow braised and served with apple aoli.

---

## MAINS

Choose a main each

---

### Lemon Pepper Chicken

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

---

### 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.

---

## 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
<b>King Prawns</b> Served with a lime and chilli sauce.	\$36.00	\$38.00
<b>Lemon &amp; Garlic Chicken Skewers</b> Skewered with onion & capsicum. Served with a honey mustard sauce.	\$25.00	\$27.00
<b>Prosciutto Scallops</b> 6 plump scallops wrapped in cured ham served with a hot Thai dipping sauce.	25.00	\$27.00
<b>Greek Style Lamb Cutlets</b> 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
<b>Honey Garlic Pork Belly</b> Slow braised and served with apple aioli.	\$29.00	\$31.00
<b>Haloumi and Camembert Grill</b> 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 Rib Eye 350g	\$45.00	\$47.00
Wagyu Rump 250g (5+ score)	\$40.00	\$42.00
<p>Australian wagyu cattle are grain fed for the last 300–500 days of production which guarantees superior tenderness and marbling of the finest beef.</p>		
Add 2 prawns with any steak	\$8.00	\$10.00

All steaks or mains are served with your choice of  
 Garlic Chat Potatoes, Seasonal Fresh Vegetables or Garden Fresh  
 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
2 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

---

## MAINS

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

---

## DESSERT

	Members	Non-Mem
<b>Choc-Hazelnut Budino</b>	\$10.00	\$11.00
Italian for 'pudding', this choc-hazelnut budino is velvety smooth on the tongue and rich in taste.		
<b>Warm Sticky Date Pudding</b>	\$10.00	\$11.00
This is to die for, served warm and finished with double cream.		
<b>Cold Stone Ice Cream Smash for Two</b>	\$10.00	\$11.00
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.		

---

---

## BOTTLED BEER

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	

---

## 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

---



---

## 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

---

## 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		\$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

---

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

---

LIMITED RELEASE / AWARD WINNING WINES	Bottle
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
Lindemans Cabernet Merlot, 1995, SA	\$65
Campbells The Barkly Durif, 2016, Rutherglen VIC	\$80
Baileys of Glenrowan, Shiraz 2013, Glenrowan VIC	\$45
Lindemans Reserve Merlot, 2004, SA	\$60
Rosemount Traditional Cabernet Sauvignon Merlot Petit Verdot, 2001, McLaren Vale - Fleurieu Langhorne Creek	\$70
Brown Brothers Ten Acres Shiraz, 2018, VIC	\$55
Brown Brothers Patricia Cabernet Sauvignon 2015, VIC	\$55
Brown Brothers Durif 2015, VIC	\$47
Brown Brothers 1889 Cabernet Sauvignon 2016, VIC	\$45
Buller Wines The Nook Pinot Noir, 2020, VIC	\$30
Buller Wines Calliope Shiraz, 2017, VIC	\$60

---

## 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

\$3.00

\$3.50

---

---

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

---



## Premium Cocktails

**\$16|\$16.50**

### Black Russian

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

### Brandy Alexander

Grand Marnier, Dark Crème Decacao & Cream. Shaken with Ice and strained into a Martini Glass.

### Americano

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

### Spiked Iced Coffee

Baileys, Kahlua, Espresso coffee & milk. Mixed with ice and served in a high ball glass topped with whipped cream

### Mudslide

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

### Butterscotch Truffle Martini

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

### Espresso Martini

Kahlua, Vodka & Espresso. Mixed with ice & poured into a martini glass

### Cherry Ripe Martini

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

### Mai Tai

Bacardi, Dark rum, Cointreau, pineapple juice and a dash or grenadine. Shaken and served in a high ball glass with dark rum float

### Blue Hawaiian

Malibu, Bacardi, Blue curacao & pineapple juice. Shaken with ice and served in a cocktail glass

### Long Island Iced Tea \$18|\$18.50

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



## ClubMulwala's

# Cocktail Menu



## Basic Cocktails

**\$10.50|\$11**

### Tequila Sunrise

Tequila, orange juice and a dash of Grenadine. Served in a cocktail glass

### Cold Shower

Crème De Menthe poured over ice and topped with soda water in a high ball glass

### Pimm's Cup

Pimm's, lemonade and sliced fruit served mixed in a high ball glass

### Moscow Mule

Vodka, Lime juice, Ginger ale and fresh lime. Mixed together and served in a high ball glass

### Mimosa \$11.50|\$12

Champagne, Cointreau & orange juice served in a champagne flute

## Liqueur Coffee's

**\$10.50|\$11**



### Bailey's Coffee

Bailey's Irish Cream mixed with hot coffee and topped with whipped cream

### Roman Coffee

Galliano mixed with hot coffee and topped with whipped cream

### Mexican Coffee

Kahlua mixed with hot coffee and topped with whipped cream

### Jamaican Coffee

Dark rum & Kahlua mixed with hot coffee and topped with whipped cream

### Irish Coffee

Irish Whiskey mixed with hot coffee and topped with whipped cream



## Traditional Cocktails

**\$13|\$13.50**



### Golden Dream

Vanilla Galliano, Cointreau, orange juice & a dash of cream. Shaken with ice and strained into a martini glass

### Pina Colada

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

### Orange Sun Kiss

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

### Pink Panther

Butterscotch Schnapps, Vanilla Vodka, Milk & a dash of Grenadine.  
Mixed with ice and served in a high ball glass topped with whipped cream

### Strawberry Daiquiri

Bacardi, Strawberries, Ice & a dash of lime juice. Blended together to make a frozen drink and served in a cocktail glass

### Midori Melon Ball

Midori & Vodka poured over ice and topped with orange juice. Served in a cocktail glass

### Midori Illusion

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



## Traditional Cocktails

**\$13|\$13.50**



### Fruit Tingle

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

### Bloody Mary

Vodka, tomato juice, Worcestershire sauce & Tabasco sauce. Mixed with ice & poured into a high ball glass

### Margarita

Tequila, Cointreau & Lemon Juice.  
Mixed with ice & poured into a martini Glass

### Grass Hopper

Green crème de menthe, white crème de cacao and cream. Shaken with ice and strained into a martini glass

### Blue Lagoon

Blue Curacao, Vodka & Lemonade. Mixed together in a high ball glass with ice



### Harvey Wallbanger

Vodka, Vanilla Galliano & orange juice. Vodka and orange juice mixed in a high ball glass and served with a Galliano float

