



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 release: September 2023

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



BEER, WINE & COCKTAILS



LIMITED RELEASE / AWARD WINNING WINES	Bottle
Brown Brothers 1889 Cabernet Sauvignon 2016, VIC	\$50
Campbells Rutherglen Durif, 2018, Rutherglen VIC	\$55
Bullers Balladeer Durif, 2018, Rutherglen, VIC	\$60
Bullers Calliope Shiraz, 2018, Rutherglen, VIC	\$60
Brown Brothers Ten Acres Shiraz, 2018, VIC	\$60
Brown Brothers Patricia Cabernet Sauvignon 2015, VIC	\$70
Squires Durif Blend, 2017, Bundalong VIC	\$60
Morris Durif 2000, 2001, 2003, 2009, Rutherglen VIC	\$65
Morris Duriff 1997, 1998, 1999 Rutherglen VIC	\$70
DeBortoli PHI Single Vineyard Syrah, 2018, Heathcote, VIC	\$85

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



RED WINE

	Glass	Bottle
De Bortoli Lorimer's Cabernet Merlot Bilbul NSW	\$6.5 10.5	\$26
De Bortoli Lorimer's Shiraz Bilbul NSW	\$6.5 10.5	\$26
Redbank Sangiovese King Valley VIC	\$7.5 11	\$38
Buller Balladeer Shiraz Rutherglen VIC	\$9.5 15	\$48
De Bortoli Pinot Noir Yarra Valley VIC	\$8.5 13.5	\$35
Redbank Pinot Noir Yarra Valley VIC	\$8.5 14	\$40
Buller Balladeer Cabernet Sauvignon Rutherglen VIC	\$9.5 15	\$48
Rutherglen Estate Shiraz Durif Rutherglen VIC		\$30
DeBortoli Woodfired Heathcote Shiraz Rutherglen VIC		\$35
Brown Brothers Wine Maker's Series Shiraz Heathcote VIC		\$38
Squires Bird Series Durif Bundalong VIC		\$40
Stanton & Killeen Shiraz Durif Rutherglen VIC		\$40
Saltram Pepperjack Shiraz Barossa Valley SA		\$45
Saltram Pepperjack Cabernet Sauvignon Barossa Valley SA		\$45
Campbells Bobbie Burns Shiraz Rutherglen VIC		\$45

ROSE WINE

Bullers The Nook Rose Rutherglen, Vic	\$8 12.5	\$35
Squealing Pig Pinot Noir Rose Marlborough, NZ	\$9 14	\$40



WHITE WINE

	Glass	Bottle
De Bortoli Lorimer Chardonnay Bilbul NSW	\$6.5 10.5	\$26
De Bortoli Lorimer Semillon Sauvignon Blanc Bilbul NSW	\$6.5 10.5	\$26
De Bortoli Willowglen Moscato Riverina NSW	\$6.5 10.5	\$26
Redbank Pinot Gris King Valley VIC	\$8 13	\$40
Gapsted Riesling King Valley		\$35
Brown Brothers Moscato Milawa VIC		\$35
Redbank Vict. Sauvignon Blanc King Valley VIC		\$40
Redbank Chardonnay King Valley VIC	\$8 13	\$40
Windy Peak Pinot Grigio King Valley VIC	\$8.5 13.5	\$34
Secret Stone Sauvignon Blanc Marlborough NZ	\$9.5 15.5	\$40
Squires Bird Series Pinot Grigio Esmond VIC		\$40

SPARKLING WINE

	Glass	Bottle
Willowglen Brut Cuvee Bilbul NSW	\$6.5	\$26
Brown Brothers NV Prosecco Piccolo Milawa VIC	200ml	\$9
Brown Brothers Prosecco Rose Piccolo Milawa VIC	200ml	\$9
Squires Bird Series Prosecco Bundalong, VIC		\$45
Jansz Premium Cuvee Sparkling Tamar Valley Tasmania		\$40
Georg Jensen Hallmark Cuvee Tasmania		\$55

BOTTLED BEER

XXXX Gold Mid	xxxx	\$6
Iron Jack Mid		\$5.5
Hahn Premium Light	Hahn	\$6
One Fifty Lashes Pale Ale	James Squire	\$7
Carlton Draught	CUB	\$7
Carlton Dry	CUB	\$7
Victoria Bitter	CUB	\$7
Corona	Corona Extra	\$8
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

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)

Thankyou for dining at Stonegrill

We hope to see you again soon



24/04/23