



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

Minimum Age 13 years (including Infants).

Menu release: July 2025

WEDNESDAY 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 Frangelico

Warm Sticky Date Pudding

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

STARTERS

	Members	Non-Mem
Garlic Bread	\$6.5	\$8.5
Garlic & Cheese Bread	\$8.5	\$10.5
Vienna Sourdough Bruschetta	\$10	\$12
Sourdough topped with Roquette, Sundried Tomato & Pesto	\$10	\$12

ENTREES FOR TWO

	Members	Non-Mem
Seafood Stone	\$27	\$31
Tiger Prawns, Scallops, Baby Octopus and Calamari		
Prawn Skewers	\$24	\$28
Four Skewers of Tiger Prawn served with Citrus Mayo		
Prosciutto Scallops	26	\$30
6 plump prosciutto wrapped scallops with a Thai dipping sauce.		
Pork Belly	\$29	\$33
Slow braised with a Plum Glaze		

All Entrees are served with Crisp Garden Salad

STEAKS	Members	Non-Mem
Premium Eye Fillet 300g	\$48	\$52
Premium Eye Fillet 150g	\$32	\$36
Black Angus Scotch 300g	\$41	\$45
Black Angus Sirloin 200g	\$35	\$39
Premium Rib Eye 350g	\$48	\$52

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 (Seeded, Dijon or Hot English)

Your first two sauces are complimentary.

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

SIDES	Members	Non-Mem
Surf & Turf		
Prawn & Scallop with White Wine Sauce	\$10	\$12
3 Prawns	\$8	\$10
3 Scallops	\$8	\$10
Wedges	\$9	\$11
Beer Battered Steak Fries	\$8	\$10
Garden Salad	\$7	\$9
Seasonal Pan-fried Vegetables	\$7	\$9

MAINS	Members	Non-Mem
Vegetarian Stack Includes our favourite vegetable options such as capsicum, zucchini, eggplant, and mushroom, topped with halloumi	\$27	\$31
Lamb Cutlets Four points with a side of Dukkah and Balsamic Glaze.	\$32	\$36
Sliced Chicken Breast Succulent Chicken Breast , pre-sliced, served with Honey Mayo	\$23	\$27
Tasmanian Salmon Fillet Tasmanian Salmon fillet, with skin-on, topped with prawns and scallops	\$35	\$39
Mixed Grill A selection of popular cuts, comprising of Black Angus Sirloin, Lamb Cutlet and Pork Belly	\$40	\$44
Pork Porterhouse Served with Pear & Plum Glaze	\$39	\$43

DESSERT	Members	Non-Mem
Affogato Italian dessert, served with Vanilla Ice cream, a shot of Espresso and Frangelico	\$10	\$14
Warm Sticky Date Pudding This is to die for, served with Butterscotch sauce and double cream.	\$10	\$13
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	\$13



BEER, WINE & COCKTAILS



LIMITED RELEASE | AWARD WINNING WINES

Bottle

Buller Beverford Merlot 2018, Beverford VIC	\$30
Squires Durif Blend, 2017, Bundalong VIC	\$60
Morris Duriff 1997, Rutherglen VIC	\$65
Morris Duriff 1998 Rutherglen VIC	\$65
Morris Durif 2001, Rutherglen VIC	\$65
Morris Durif 2003, Rutherglen VIC	\$65
Morris Durif 2009, Rutherglen VIC	\$65
DeBortoli Renaissance Shiraz, 2018, Rutherglen, VIC	\$80
Campbells The Brothers Shiraz Rutherglen VIC	\$90
Brown Brothers Patricia Cabernet Sauvignon Milawa, VIC	\$90
Brown Brothers Patricia Shiraz Milawa VIC	\$90
De Bortoli Melba Reserve Cabernet Sauvignon Yarra Valley VIC	\$90
Campbells The Barkly Durif Rutherglen VIC	\$105

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



RED WINE

	Glass	Bottle
De Bortoli Lorimer Cabernet Merlot Bilbul NSW	\$6.5 10.5	\$26
De Bortoli Lorimer Shiraz Bilbul NSW	\$6.5 10.5	\$26
De Bortoli Pinot Noir Yarra Valley VIC	\$9 14	\$35
Brown Brothers Winemaker's Series Shiraz Heathcote VIC	\$11 17	\$48
Saltram Pepperjack Cabernet Sauvignon Barossa Valley SA	\$11 17	\$50
Brown Bros Cienna Milawa VIC	Piccolo \$11.5	
De Bortoli Woodfired Shiraz Rutherglen VIC		\$45
Stanton & Killeen Shiraz Durif Rutherglen VIC		\$50
Saltram Pepperjack Shiraz Barossa Valley SA		\$50
Campbells Bobbie Burns Shiraz Rutherglen VIC		\$55
Squires Bird Series Durif Bundalong VIC		\$55

ROSE WINE

	Glass	Bottle
Squealing Pig Pinot Noir Rose Rutherglen VIC	\$10 16	\$45
Campbells Rose Rutherglen VIC	\$11 17	\$50



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
Windy Peak Pinot Grigio King Valley VIC	\$9 14	\$40
Secret Stone Sauvignon Blanc Marlborough NZ	\$10 16	\$45
Squires Bird Series Chardonnay Bundalong VIC	\$10 16	\$45
Brown Bros Moscato Milawa VIC	Piccolo 200ml	\$11.5
Squires Bird Series Pinot Grigio Esmond VIC		\$50

SPARKLING WINE

	Glass	Bottle
Willowglen Brut Cuvee Bilbul NSW	\$6.5	\$26
Brown Brothers NV Prosecco Milawa VIC	Piccolo 200ml	\$11.5
Brown Brothers Prosecco Rose Milawa VIC	Piccolo 200ml	\$11.5
Squires Bird Series Prosecco Bundalong, VIC		\$45
Jansz Premium Cuvee Sparkling Tamar Valley Tasmania		\$50
Georg Jensen Hallmark Cuvee Tasmania		\$60

BOTTLED BEER

Hahn Premium Light	Hahn
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\$7

Iron Jack Mid	
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\$7.5

Carlton Dry	CUB
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\$7.5

XXXX Gold Mid	xxxx
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\$8

One Fifty Lashes Pale Ale	James Squire
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\$8

Carlton Draught	CUB
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\$8

Victoria Bitter	CUB
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\$8

Corona	Corona Extra
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\$9

Tap Beers also available	
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COCKTAILS

Member | non-member

PREMIUM

\$20 | \$24

Black Russian

Brandy Alexander

Americano

Spiked Iced Coffee

Mudslide

Butterscotch Truffle Martini

Espresso Martini

Cherry Ripe Martini

Mai Tai

Blue Hawaiian

Negroni

Bahama Mama

COCKTAIL SPECIAL

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

COCKTAILS

Member | non-member

BASIC

\$13 | \$17

Tequila / Vodka Sunrise

Aperol Spritz

Cosmopolitan

Bay Breeze

Moscow Mule

TRADITIONAL

\$18 | \$22

Golden Dream

Pina Colada

Orange Sun Kiss

Pink Panther

Strawberry Daiquiri

Midori Splice

Fruit Tingle

Bloody Mary

Margarita

Grass Hopper

Blue Lagoon

Harvey Wallbanger

Sex on the Beach

San Francisco

COFFEE	CUP	MUG
Latté Cappuccino	\$4.5	\$5.5
Short Black Long Black	\$4.5	\$5.5
Flat White Decaf Coffee	\$4.5	\$5.5
Chai Latté	\$4.5	\$6
Hot Chocolate	\$4.5	\$6

TEAS	CUP	MUG
English Breakfast Earl Grey	\$3.5	\$4
Chamomile Peppermint Green Tea	\$3.5	\$4

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



26/02/2025