

THE GRILLHOUSE

SHARE PLATES

GARLIC FLATBREAD	7
rosemary, sea salt, evoo three cheese bake (feta, mozzarella, parmesan)	+5
MOUNT ZERO OLIVES	12
Persian smoked feta, evoo	
CRISPY CHICKEN BAO BUNS (3)	14
bulldog sauce, spicy mayo, lettuce SWAP OUT CHICKEN FOR TOFU KARAAGE	
BURRATA	16
cherry tomato confit, Australian olive oil, torn basil	
CHILLI SALT SQUID	16
golden fried, spring onion, coriander, lemon, aioli	
BOMBAY PRAWN PAKORA	18
besan batter, mint chutney, curry mayonnaise, kale chips, lime	
DUCK LIVER PÂTÉ	15
Grand Marnier, toasted sourdough, cornichons, seasoned butter	
STRAIGHT CUT CHIPS	8
pink salt, green goddess mayo	
SAGANAKI	16
grilled halloumi, lemon pepper, apple, rocket, evoo	
FEASTING BOARD TO SHARE	45
Bombay prawn pakoras, chilli salt squid, chicken bao buns (2), BBQ pork ribs, dipping sauces, chips	

CLEAN & GREEN

ROAST PUMPKIN CURRY	22
steamed rice, crispy onions, coriander, coconut raita, sambal, pappadam	
SHROOM BURGER	18
grilled mushroom, cheese, truffle aioli, tomato, lettuce, chips	
KALE COBB SALAD	20
tomato, cucumber, corn, avocado, edamame, cheese, lime, green goddess dressing	
GH CAESAR SALAD	22
baby cos, crisp prosciutto, parmesan, 63° egg, fried anchovies, garlic toast, Caesar dressing	

ADD GRILLED CHICKEN +4 / ADD CHILLI SALT SQUID +5 / ADD GRILLED PRAWNS +9

FROM THE GRILL

Graziers 100% Australian beef is predominantly grain fed to give you a tender & flavoursome steak.

EYE FILLET 200GM	38
FILET MIGNON 220GM	40
RUMP 250GM	28
PORTERHOUSE 300GM	42
SCOTCH FILLET 300GM	45
RIB EYE ON THE BONE 450GM	59
GH MIXED GRILL SKEWER	33
steak, chicken, bacon, sausage	
GRILLHOUSE GIANT T-BONE 750GM	69
marinated in rosemary, garlic, lemon, olive oil. Shiraz jus, truffle butter, sautéed greens, grilled mushrooms, gratin potato	
SURF & TURF	+9
add a grilled prawn skewer to any steak	

All steaks are and seasoned with pink salt, chargrilled to your liking with your choice of side and sauce

SIDE SELECTION

straight cut chips & garden salad
sautéed broccolini, beans, kale & gratin potato

SAUCE SELECTION

mushroom, peppercorn, red wine jus, béarnaise, black truffle butter

MUSTARDS & CONDIMENTS

dijon, hot english, seeded, horseradish , BBQ sauce , HP, tomato sauce

FAVES

CRISPY FISH & CHIPS	25
pale ale battered, garden salad, house tartare, lemon, potato cakes	
HUMPTY DOO BARRAMUNDI	32
salt & vinegar chats, orange, fennel, rocket & feta salad, lemon	
CHICKEN SCHNITZEL	22
parmesan parsley crumb, chips, salad, lemon, gravy	
CHICKEN PARMIGIANA	26
sugo, ham, mozzarella, garden salad, chips	
NAKED PRAWN LINGUINI	29
chorizo, green olives, red onion, cherry tomato, rocket, confit garlic, lemon, evoo	
BBQ PORK RIBS	
sticky bourbon glaze, house slaw, pickle, chips	
HALF RACK	30
FULL RACK	38
YELLOWFIN TUNA	35
chargrilled (medium rare), niçoise salad, 63° egg, balsamic, evoo, lemon	
TWICE COOKED PORK BELLY	30
braised and chargrilled, fennel, apple, rocket, chilli mint pineapple salsa, smokey bourbon bbq sauce, tortillas	
GH SMOKED BRISKET SANDWICH	23
Texas toast, bourbon braised beef, lettuce, slaw, BBQ sauce, fried onions, chips	
CHEESEBURGER	20
double jack cheese, lettuce, red onion, dill pickle, special sauce, chips	
SOUTHERN FRIED CHICKEN BURGER	22
grilled maple bacon, house slaw, lettuce, chipotle aioli, chips	
SIDES	ALL 6
ROAST PUMPKIN, FETA, POMEGRANATE MOLASSES, DUKKAH	
HERB & GARLIC BUTTERED FIELD MUSHROOMS	
CRISPY ONION RINGS, TRUFFLED MAYONNAISE	

KIDS

ALL 12

CRISPY FRIED FISH & CHIPS	HAM, CHEESE & TOMATO PASTA
CRUMBED CHICKEN TENDERS & CHIPS	CHICKEN & EGG FRIED RICE
CHEESEBURGER & CHIPS	KIDS ICE CREAM SUNDAE +4 CHOCOLATE, CARAMEL OR STRAWBERRY

DESSERTS

ALL 12

STICKY DATE & BANANA PUDDING

butterscotch sauce, ice cream, praline crunch

BURNT LEMON TART

passionfruit, double cream

WATTLESEED & CHOCOLATE MOUSSE

macadamia and bush honey crumb, rosella, mint

FRANGELICO JAFFA POT

hazelnut crumble, berries, mint

PLEASE ADVISE OF ANY DIETARY REQUIREMENTS

GLUTEN FRIENDLY

VEGETARIAN

GLUTEN FRIENDLY OPTION

VEGAN OPTION

10% SURCHARGE ON PUBLIC HOLIDAYS. Please be aware that all care is taken when catering for special requirements. It must be noted that within the premises we handle nuts, seafood, shellfish, sesame seeds, wheat flour, eggs, fungi and dairy products. Customers' requests will be catered for to the best of our ability, but the decision to consume a meal is the responsibility of the diner.

