

From The Grill

**All steaks served with a choice of pink peppercorn,
garlic & thyme or horseradish butter quenelle**

Rump, Cape Grim Tasmania natural beef (Smithton, NW Tas) 350g **\$19**

Black Angus sirloin (Riverina, SW NSW) 350g **\$23**

Wagyu rump (Darling Downs, SW Qld) 300g **\$25**

Porterhouse, Cape Grim Tasmania natural beef (Smithton, NW Tas) 400g **\$26**

Black Angus scotch fillet (Riverina, SW NSW) 350g **\$26**

T-Bone (Gippsland, Vic) Dry hung in pink Himalayan salt 21 days 400g **\$28**

Fillet au-camembert - Cape Grim eye fillet Tasmania natural beef 300g
with King Island camembert and a peppered port jus **\$30**

Time & tide - Cape Grim eye fillet Tasmania natural beef 200g &
1/2 grilled garlic lobster tail with sauce choron **\$34**

Mublu Feature Grill For 1

Platter of fresh grilled lobster tail, Morton Bay bug, black tiger prawns & fresh shell scallops
with lemon garlic aioli **\$42**

Sides

1/2 or full baked damper with garlic butter, fresh herb & sun dried tomato butter

Half - \$5 Full - \$10

Beer battered chip bucket with creole seasoning **\$4**

Char grilled sweet corn cob with garlic butter **\$4**

Broccolini & baby carrot parmesan au gratin **\$4**

Little Creatures Pale Ale battered onion rings **\$5**

Sautéed trio of enoki, swiss brown & oyster mushrooms in garlic butter **\$6**

Rocket, roasted pumpkin, baby spinach, spanish onion & Meredith Valley goat's
cheese with aged balsamic **\$7**

Char grilled skillet of black tiger prawns in chilli & lime **\$10**

Sauces

Mixed peppercorn demi-glaze **\$3**

White truffled béarnaise **\$4**