



ClubMulwala

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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.

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#### How does it work?

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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.

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#### What do I do?

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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.

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#### Is Stonegrill® healthy?

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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.

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#### How long will the stone stay hot?

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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.

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Minimum charge of \$26 per person No splitting of bills

Minimum Age 13 years (including Infants).

Menu release: December 2025

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# WEDNESDAY NIGHT SPECIAL

Set 3 Course Menu for 2      \$90 Members or \$99 Non-Members  
Normally \$105 | \$127

## 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	\$7	\$10
Garlic & Cheese Bread	\$8.5	\$11.5
Garlic Bread with Cheese & Bacon	\$10	\$13
Vienna Sourdough Bruschetta	\$11	\$14

## ENTREES FOR TWO

	Members	Non-Mem
<b>Seafood Stone</b> Tiger Prawns, Scallops, Baby Octopus and Calamari	\$27	\$32
<b>Prawn Skewers</b> Four Skewers of Tiger Prawn served with Citrus Mayo	\$24	\$29
<b>Prosciutto Scallops</b> 6 plump prosciutto wrapped scallops with a Thai dipping sauce.	\$26	\$31
<b>Pork Belly</b> Slow braised with a Plum Glaze	\$29	\$34
<b>Lamb Cutlets</b> Four points with a side of Dukkah and Balsamic Glaze.	\$32	\$37

All Entrees are served with Crisp Garden Salad

STEAKS	Members	Non-Mem
Premium Eye Fillet 300g	\$48	\$53
Premium Eye Fillet 150g	\$30	\$35
Black Angus Scotch 300g	\$45	\$50
Black Angus Sirloin 200g	\$37	\$42
Premium Rib Eye 350g	\$50	\$55

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	\$12	\$12
3 Prawns	\$10	\$13
3 Scallops	\$10	\$13
Garden Salad	\$7	\$9
Seasonal Pan-fried Vegetables	\$7	\$9
Chips	\$9	\$13
Wedges	\$11	\$15

MAINS	Members	Non-Mem
<b>Vegetarian Stack</b> Includes our favourite vegetable options such as capsicum, zucchini, eggplant, and mushroom, topped with halloumi	\$27	\$32
<b>Lamb Cutlets</b> Four points with a side of Dukkah and Balsamic Glaze.	\$32	\$37
<b>Sliced Chicken Breast</b> Succulent Chicken Breast , pre-sliced, served with Honey Mayo	\$25	\$30
<b>Tasmanian Salmon Fillet</b> Tasmanian Salmon fillet, with skin-on, topped with prawns and scallops	\$35	\$40
<b>Mixed Grill</b> A selection of popular cuts, comprising of Black Angus Sirloin, Lamb Cutlet and Pork Belly	\$42	\$47
<b>Pork Porterhouse</b> Served with Pear & Plum Glaze	\$37	\$42

DESSERT	Members	Non-Mem
<b>Affogato</b> Italian dessert, served with Vanilla Ice cream, a shot of Espresso and Frangelico	\$12	\$15
<b>Warm Sticky Date Pudding</b> This is to die for, served with Butterscotch sauce and double cream.	\$12	\$15
<b>Cold Stone Ice Cream</b> 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.	\$12	\$15



# BEER, WINE & COCKTAILS



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## LIMITED RELEASE | AWARD WINNING WINES

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Bottle

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Buller Beverford Merlot 2018, Beverford VIC	\$30
Squires Durif Blend, 2017, Bundalong VIC	\$60
DeBortoli Renaissance Shiraz, 2018, Rutherglen, VIC	\$80
DeBortoli Renaissance Durif, 2019, Rutherglen, VIC	\$80
Stanton & Killeen Reserve Durif, 2022, Rutherglen, VIC	\$80
Campbells The Brothers Shiraz 2019, Rutherglen VIC	\$90
Brown Brothers Patricia Cabernet Sauvignon 2018, Milawa, VIC	\$90
Brown Brothers Patricia Shiraz 2019, Milawa VIC	\$90
De Bortoli Melba Reserve Cabernet Sauvignon 2017, Yarra Valley VIC	\$90
Campbells The Barkly Durif 2016, Rutherglen VIC	\$105

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

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## RED WINE

	Glass	Bottle
De Bortoli Lorimer Cabernet Merlot Bilbul NSW	\$7.5   12	\$28
De Bortoli Lorimer Shiraz Bilbul NSW	\$7.5   12	\$28
De Bortoli Pinot Noir Yarra Valley VIC	\$9   14	\$40
Brown Brothers Winemaker's Series Shiraz Heathcote VIC	\$11   17	\$50
Saltram Pepperjack Cabernet Sauvignon Barossa Valley SA	\$12   18	\$52
De Bortoli Woodfired Shiraz Rutherglen VIC		\$45
Stanton & Killeen Shiraz Durif Rutherglen VIC		\$50
Saltram Pepperjack Shiraz Barossa Valley SA	\$12   18	\$52
Saltram Pepperjack Malbec Barossa Valley SA	\$12   18	\$52
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	\$7.5   12	\$28
De Bortoli Lorimer Semillon Sauvignon Blanc Bilbul NSW	\$7.5   12	\$28
De Bortoli Willowglen Moscato Riverina NSW	\$7.5   12	\$28
Devil's Corner Riesling Tasmania	\$11   17	\$50
De Bortoli Chardonnay Pinot Noir, Yarra Valley Vic		\$40
Windy Peak Pinot Grigio King Valley VIC	\$9.5   15	\$45
Secret Stone Sauvignon Blanc Marlborough NZ	\$11   17.5	\$50
Squires Bird Series Chardonnay Bundalong VIC	\$11   17.5	\$50
Brown Bros Moscato Milawa VIC	Piccolo 200ml \$12	
Squires Bird Series Pinot Grigio Esmond VIC		\$45

## SPARKLING WINE

	Glass	Bottle
Willowglen Brut Cuvee Bilbul NSW	\$7.5	\$28
Brown Brothers NV Prosecco Milawa VIC	Piccolo 200ml \$12	
Brown Brothers Prosecco Rose Milawa VIC	Piccolo 200ml \$12	
Squires Bird Series Prosecco Bundalong, VIC		\$45
Jansz Premium Cuvee Sparkling Tamar Valley Tasmania		\$55
Georg Jensen Hallmark Cuvee Tasmania		\$60

BOTTLED BEER		
Hahn Premium Light	Hahn	\$7
Carlton Dry	CUB	\$8
XXXX Gold Mid	xxxx	\$8
One Fifty Lashes Pale Ale	James Squire	\$9
Carlton Draught	CUB	\$9
Victoria Bitter	CUB	\$9
Corona	Corona Extra	\$9.5
Tap Beers also available		

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## COCKTAILS

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Member | non-member

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### CLASSICS

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\$15 | \$19

Tequila / Vodka Sunrise	Tequila or Vodka, Orange Juice & Grenadine
Aperol Spritz	Aperol, Willowglen Brut, Soda Water, & a slice of Orange
Cosmopolitan	Vodka, Triple Sec, Cranberry & Lime Juice
Bay Breeze	Vodka, Triple Sec, Cranberry Juice, Pineapple Juice
Limoncello Spritz	Limoncello, Willowglen Brut, Soda Water, & a slice of Lemon
Grand Mimosa	Grand Marnier, Willowglen Brut & Orange Juice
Tom Collins	Gin, Lemon Juice & Soda Water, garnished with a slice of Lemon.

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### FAVOURITES

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\$17 | \$21

Pina Colada	Malibu, Bacardi, Cream & Pineapple Juice
Pink Panther	Butterscotch Schnapps, Vanilla Vodka, Milk & a dash of Grenadine
Midori Splice	Midori, Malibu, Pineapple Juice & finished with Whipped Cream
Fruit Tingle	Blue Curacao, Vodka, Lemonade, & a dash of Grenadine
Margarita	Tequila, Cointreau & Lemon juice
Grass Hopper	Green Creme de Menthe, White Creme de Cacao & Cream, Choc tips
Midori Illusion	Bacardi, Cointreau, Midori & Pineapple Juice
Harvey Wallbanger	Vodka, Vanilla Galliano & Orange Juice, with a slice of Orange
Sex on the Beach	Vodka, Peach Schnapps, Orange Juice & Cranberry Juice
San Francisco	Vodka, Orange Juice, Triple Sec, Banana Liqueur & Pineapple Juice
American	Campari & Sweet Vermouth, topped with Soda Water
Woo Woo	Vodka, Peach Schnapps, Cranberry Juice & Lime Juice

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## COCKTAILS

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Member | non-member

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### PREMIUM

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\$21 | \$25

Black / White Russian	Kahlua & Vodka topped with Cola or Cream
Spiked Iced Coffee	Baileys, Kahlua, Espresso Coffee & Milk, topped with Cream
Mudslide	Baileys, Kahlua, Butterscotch Schnapps & Milk
Butterscotch Martini	Butterscotch Schnapps, Creme Cacao, Vanilla Vodka, Cream
Espresso Martini	Kahlua, Vodka & Espresso
Cherry Ripe Martini	Cherry Brandy, Creme de Cacao, Vanilla Vodka, Cream
Strawberry Daquiri	Bacardi, Fresh Strawberries, Ice & a dash of Lime Juice
Blue Hawaiian	Malibu, Bacardi, Blue Curacao & Pineapple Juice.
Bahama Mama	Banana Liqueur, Malibu, Bundaberg Rum, Bacardi Rum, Pineapple Juice, Orange Juice, Lime Juice & Grenadine.

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### COCKTAIL SPECIALS

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

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COFFEE	CUP	MUG
Latté   Cappuccino	\$5.5	\$7
Short Black   Long Black	\$5.5	\$7
Flat White   Decaf Coffee	\$5.5	\$7
Chai Latté	\$6	\$7.5
Hot Chocolate	\$6	\$7.5

TEAS	CUP	MUG
English Breakfast   Earl Grey	\$4.5	\$5
Chamomile   Peppermint   Green Tea	\$4.5	\$5

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

Thankyou for dining at Stonegrill

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We hope to see you again soon

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10/12/2025