

starters

Garlic Bread	6
Bruschetta Pizza	13
Traditional tomato, basil, spanish onion & olive oil topped on a 12 inch pizza	
Soup of the Day	6
Made daily, please see today's Chef's suggestions	
Chicken Satay Skewers	13
Chicken skewers served on a bed of jasmine rice & topped with a creamy peanut sauce	
Asian Sampler to Share	14
Satay marinated chicken skewers, sesame prawn toast, vegetarian spring rolls, samosa, mini dim sims and salt & pepper squid served with a chilli plum dipping sauce	
Salt & Pepper Squid Entrée	15
Shallow fried squid, lightly dusted with salt & pepper	
Served on a bed of mixed leaves accompanied with a coriander dipping sauce	

salads

Greek Salad	20
Salad of lettuce, black olives, fetta, tomato, cucumber, spanish onion & roasted red peppers topped with 2 herb crumbed lamb cutlets	
Wok Seared Beef Salad	19
Juicy beef, wok seared with onion & thai basil served on a salad of lettuce, tomato, cucumber & onion	
Caesar Salad	17
Cos lettuce, crispy bacon, parmesan cheese, croutons, poached egg, caesar dressing	
<i>Add Chicken</i>	5
<i>Add Fried Calamari</i>	6
<i>Add Prawns</i>	6

sides

Garden Salad	5.5
Bowl of Chips	5.5
Bowl of Wedges	9

light meals

Lamb Souvlaki	22
Premium lamb strap, marinated, char grilled & served on toasted pitta with lettuce, tomato, cucumber, onion & yoghurt sauce	
Wagyu Beef Burger	20
Juicy & moist 180gm grilled wagyu beef pattie, topped with crispy bacon, lettuce, tomato & beetroot	
Served with chips & tangy bbq sauce	
Steak Sandwich	20
Graziers select grain fed 150gm scotch fillet steak, cos lettuce, tomato, bacon, grilled onions, fried egg & tasty cheese. Served with chips	

from the pan

Chicken Scaloppine	24
Lightly pan fried chicken tenders with a mushroom white wine & cream sauce Served with chips & salad or vegetables	
Chilli Prawns	25
Juicy black tiger prawns tossed in a light roma tomato & white wine sauce finished with fresh coriander & chilli. Served with rice & salad	
Prawn Linguini	23
Tossed black tiger prawns with garlic in a creamy tomato sauce, topped with shaved parmesan	
Tortellini Carbonara	17
Pan fried smokey bacon & mushrooms tossed in a creamy sauce with parsley & garlic, finished with egg & parmesan	

from the char-grill

All of our quality prime grazier beef cuts are aged for a minimum of
56 days to ensure ultimate tenderness, flavour and texture.

The cattle are raised on lush green pastures and finished on no less than
100 days of grain.

Cooked to your liking from blue to well done.

300g Grain Fed Graziers Porterhouse	26
Premium grade grain fed graziers beef. Raised on green pastures and finished on no less than 120 days on grain in Queensland. <i>"Mouth watering satisfaction"</i>	
500g Grain Fed Rump	29
250g Grain Fed Rump	21
A choice cut of aged grain fed graziers beef that will not disappoint. The ageing process used of our supplier guarantees the ultimate flavour and tenderness with every bit. <i>"Full of Flavour"</i>	
Rib Eye (usa style on the bone)	33
A specialty for steak connoisseurs. Grain fed graziers beef with quality unsurpassed and famous for it's clean, fresh flavour with no fatty after taste	
Scotch Fillet 350gm	32
A specialty primal cut of grain fed graziers beef with exceptional flavour & eating quality, with a marbling score of up to 2 & a supplier guarantee of ultimate satisfaction & tenderness	

steak toppers

Creamy Garlic Prawns	8
Fried Calamari	5
Grilled Tiger Prawn Skewer	6

**Steaks are served with your choice of
chips & salad or vegetables.**

**Your choice of cooking style & sauce -
pan gravy, pepper, mushroom or garlic butter**

Please allow up to 45 minutes on busy nights for any steak cooked over medium

main course

Chicken Parmagiana	21
Crumbed chicken breast, topped with ham, napoli sauce & melted mozzarella cheese Served with chips & salad or vegetables	
Chicken Schnitzel	19
Crumbed chicken breast with lemon wedge or choice of sauces Served with chips & salad or vegetables	
Seafood Platter	31
Combination of battered flake, crumbed calamari, oysters natural, shrimp cocktail, smoked tasmanian salmon, tiger prawn skewer, served with salad, chips, tartare & lemon	
USA Style Pork Ribs	24
Slow roasted usa ribs marinated & basted with a sweet chilli & plum glaze Served with chips & salad	
Traditional Fish & Chips <i>'Grilled fish option is available'</i>	19
Fresh fillets of flake in a crisp light beer batter, served with chips & salad, lemon wedge & tartare sauce	
Fried Calamari	21
Golden strips of hand crumbed squid Served with chips & salad & homemade tartare sauce	
Herb Crumbed Lamb Cutlets	27
Lamb cutlets crumbed with herbs & a hint of lemon, lightly grilled & served with roast potatoes & greek style salad, topped with garlic yoghurt	
Salt & Pepper Squid	22
Shallow fried squid lightly dusted with salt & pepper seasoning Served with chips & salad	

kids menu 12 years and under

Battered Flake with Chips	8
Mini Roast with Vegetables	
Pasta Napoli	
Satay Marinated Chicken Skewers with Chips & Salad	
Chicken Breast Nuggets with Chips	
Ham, Cheese & Pineapple Pizza	
Margherita Pizza	
Chicken Parmigiana	

"includes a soft drink"

(conditions apply & not available in conjunction with any other promotional offer)

seniors menu includes a \$2.00 venue voucher

1 Course	Main Only	12
2 Course	Main, Soup or Dessert	13.5
3 Course	Soup, Main & Dessert	15

Main Meal Selection

Roast of the Day

Chicken Parmigiana

Grilled or Battered Fish

Lambs Fry & Bacon

Graziers Beef Pie

