

Starters, light selection

Garlic Bread	5.5
Turkish Bread Served warm	6
Trio of Dips Toasted Turkish bread with homemade dips	15
Bruschetta Warm crusty bread, topped with roma tomato, spanish onion, basil, olive oil & balsamic vinegar	9
Garlic & Cheese Pizza (ideal to share)	9
Soup of the Day Please see our chef's suggestions board for today's selection. Served with cheese bread	6
Garlic Prawns Entrée Tiger prawns sautéed with garlic, white wine & cream. Served with steamed rice	15
Grilled Portabello Mushrooms Kilpatrick Grilled portabello mushrooms filled with bacon & worcestershire sauce. Served on a bed of rice	13
Traditional Caesar Salad Baby cos lettuce, bacon, crisp croutons & parmesan cheese tossed with a light Caesar dressing & served with a poached egg	17
<i>With grilled chicken</i>	22
Greek Chicken Salad Grilled marinated chicken breast tossed with mixed greens, roasted capsicum, fetta cheese, tomato & olives, with an olive oil & lemon dressing	22
Chicken Fajitas Wrap Marinated grilled chicken, capsicum & onion in a warm tortilla with lettuce, cheese, tomato, harissa spices, guacamole, sour cream & potato wedges	19
Baked Potato Topped with bacon, onions, tomato & melted cheese, served with garden salad & sour cream on the side	15
<i>Add chicken or prawn skewer</i>	6

sides

Thick cut chips served with tomato sauce	7
Garden Salad	6
Seasonal Vegetables	6
Mashed Potato	6
Seasoned Potato Wedges served with sour cream & sweet chilli sauce	9.5

Summer Sensations

Warm Chicken & Avocado Foccacia	22
Warm chicken & avocado foccacia with melted cheese, grilled bacon, fresh tomato, mixed lettuce & mustard mayonnaise. Served with chips	
Char Grilled Calamari	21
Char grilled calamari served on potato wedges drizzled with sweet chilli sauce. Served with salad	
Middle Eastern BBQ Lamb Salad	24
Middle eastern bbq lamb served on a bean salad with tomato & onion, with grilled bread & topped with tzatziki	
Nasi Goreng	22
Indonesian style fried rice with diced prawns, vegetables & asian flavours with a touch of spice topped with a fried egg	
Large Pumpkin & Fetta Ravioli	22
Large pumpkin & fetta ravioli on a tomato & basil sauce, topped with crushed fetta & roasted pumpkin seeds	
Grilled Prawn Skewers	25
12 skewered prawns. Served on avocado & tomato salad, accompanied with a citrus mayonnaise	

From the Char-Grill

All of our quality beef cuts that carry Graziers Australian Beef Logos are carefully chosen by setting minimum standards in quality & breeding criteria.

This will give a quality assurance that will ensure ultimate tenderness, flavour & texture.

They are char-grilled as all good steaks should be and cooked to your liking from blue to well done.

300g Grain Fed Graziers Porterhouse	28
Premium grade of quality beef, raised on green pastures & finished on no less than 120 days on grain in north Queensland, delight in the full rich earthy flavour <i>"Mouth watering satisfaction"</i>	
500g Grain Fed Rump	29
250g Grain Fed Rump	22.5
A choice cut of aged beef that will not disappoint. The ageing process used by our supplier guarantees the ultimate flavour and tenderness with every bite. <i>"Full of Flavour"</i>	
Opened Steak Sandwich	22.5
250g steak on warm Turkish bread with pesto, baby spinach, fresh tomato, caramelised onion & grilled bacon, served with chips	
Home Made Beef Burger	18
Thick homemade hamburger with bacon, caramelised onions, melted cheese, sliced tomato, lettuce, tomato relish & French fries	
Add 4 Grilled Tiger Prawns to any Steak	6
Add an Egg to any Steak	2.5

Steaks are served with your choice of chips or potatoes and seasonal vegetables or salad

Your choice of cooking style & sauce -

mushroom, pepper or garlic butter or red wine jus

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

Mains and all time favourites

Chicken Parmagiana	21
Whole succulent butterflied chicken breast hand crumbed, topped with Virginia ham, napoli sauce & lashes of melted mozzarella cheese	
Hot Seafood Selection	28
Grilled tiger prawns & scallops, crumbed calamari, battered fish. Served with chips, garden salad, tartare sauce & lemon wedges	
Vegetable Lasagne	19
Layers of roasted eggplant, zucchini, capsicum, pumpkin & mushrooms with napoli & cheese. Served with a light salad	
Garlic Prawns Main	25
Tiger prawns sautéed with garlic, white wine & cream. Served with steamed rice	
Chicken Mignon	25
Chicken breast filled with prawns & garlic butter, wrapped in bacon & oven roasted. Served on creamy mash & vegetables, finished with béarnaise sauce	
Roast of the Day	19
Please see our Chef's suggestion board. Served with potatoes & vegetables	
Grazier's Pie	15.9
Top beef cuts in a rich gravy, encased in a pastry shell. Served with mash & veg	
Traditional Style Fish & Chips	19
Fresh fillets of fish in a crisp light batter, lemon wedges & traditional tartare sauce	
Crumbed Calamari	19
Served with tartare sauce & lemon, chips & salad	
Fish of the Day	Market Price
Please see our Chef's suggestion board	
Char Grilled Kangaroo Fillet	24
Kangaroo fillet on a bed of caramelised onion with balsamic glaze. Served with salad & wedges on the side	
Open Chicken Souvlaki	22
Marinated grilled chicken, warm pita bread, green salad, fresh tomato, red onion & tzatziki	
Lamb Shanks	24
Slow braised lamb shanks with baby onions & tomato served on potato mash	
Seafood & Vegetable Stir Fry	23
Prawn, scallop & vegetable stir fry with garlic, ginger & chilli, served with Hokkien noodles	

Children's menu 12 years and under

Kids Fish and Chips	8
Kids Roast of the Day	
Kids Pasta Napoli	
Kids Chicken Parmigiana and Chips	
Kids Chicken Nuggets and Chips	

"includes a soft drink"

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

Seniors Menu Includes a \$2.00 Venue Voucher

Main Course "choice of"	12
Seniors Roast of the Day	
Seniors Grilled or Fried Fish and Chips	
Seniors Chicken Parmigiana	
Seniors Lambs Fry and Bacon	
"Add a soup or dessert for \$1.50 each"	