



### Starters, light selection

garlic bread	(perfect to share)	5.00
herb & cheese bread	(perfect to share)	7.00
soup of the day		7.00
please see today's chefs suggestions		
bruschetta		9.00
steak fries		7.00
seasoned potato wedges		9.00
served with sweet chilli & sour cream		
trio of dips		14.00
Homemade dips served with warm pita bread		
<b>asian sampler to share</b>		16.00
satay marinated chicken skewers, prawn crackers, sesame prawn toast, vegetarian spring rolls, samosas, mini dim sims, salt & pepper squid served with coriander, ginger, lime dipping sauce		
<b>chicken satay skewers</b>		
marinated satay chicken skewers served on jasmine rice, topped with chef's satay sauce		
		E 15.00
deep fried calamari		M 21.00
marinated calamari, deep fried & served with garlic aoli		
		15.00
oysters		
natural	1/2 doz	12.00
kilpatrick	1/2 doz	14.00
	doz	21.00
	doz	23.00

### Salads and more

spinach, bacon & pinenuts		15.00
Spinach, cooked bacon, pinenuts, parmesan & croutons Topped with chef's famous dressing		
traditional caesar salad		15.00
cos lettuce, crispy bacon, parmesan cheese, egg, anchovies, croutons & Caesar dressing		
with chicken		
		18.00
greek salad		15.00
tomato, cucumber, celery, spanish onion, kalamata olives, creamy danish fetta with olive oil, oregano & lemon juice		

### Our famous burgers

barra fish burger		19.00
lightly crumbed barramundi fillet, lettuce, tomato, cheese, tartare sauce in Turkish bread		
steak burger		19.00
tender aged porterhouse, bacon, egg, grilled onion, lettuce and tomato in toasted Turkish bread with bar-b-que sauce		
giant broady beef burger, with the lot		19.00
200gm beef patty with bacon, egg, melted cheese, beetroot, grilled onion, lettuce and tomato in a roll with tomato relish		
chicken burger		19.00
Marinated cajun chicken breast with lettuce, tomato, swiss cheese, garlic aoli on turkish bread roll		
<i>All the above served with chips</i>		

### Pasta & Risotto

chicken, pumpkin, spinach risotto		25.00
chicken, roast pumpkin, spinach, caramalised onion		
bolognese spaghetti		17.00
traditional meat sauce tossed with spaghetti & parmesan		
penne saltati		23.00
penne tossed with bacon, chilli, bolognaise parmesan		
seafood linguine prawns, scallops, mussels, fish pieces, calamari, linguine, tomato, basil, napoli sauce & parmesan		
		25.00

### From the sea

beer battered flathead		20.00
served with chips, salad & home made tartare sauce		
crispy skin atlantic salmon fillet		25.00
served on a bed of mash topped with creamy watercress sauce		
deep fried calamari		21.00
marinated calamari deep fried served with salad & chips & aoli		
creamy garlic prawns		25.00
pan fried in garlic butter and cream served with steamed rice		

### Old favourites

chicken or veal schnitzel		20.00
hand crumbed chicken breast served with lemon wedge and your choice of sauce		
chicken parmigiana		22.00
hand crumbed succulent chicken breast, topped with virginia ham, fresh tomato sauce & lashings of melted mozzarella cheese		
<i>"It's the best tasting parma we've ever made"</i>		
veal parmigiana		23.00
hand crumbed succulent veal, topped with virginia ham, fresh tomato sauce & lashings of melted mozzarella cheese		
triple stack chicken parmigiana		25.00
three half chicken fillets lightly crumbed, stacked high & topped with napoli, ham and melted cheese		

*all the above served with your choice of chips & salad or vegetables*

bangers & mash		18.00
grilled bratworth sausage served on mash potato, topped with bacon, onion & gravy		
lambs fry & bacon		18.00
Grilled lambs fry served on mash potato topped with bacon, onion & gravy		
kangaroo fillet		24.00
Kangaroo fillet, char grilled to medium served on parsley mash topped with peppercorn, red currant demi-glaze sauce		
graziers beef pie		15.90
served with mashed potatoes, mushy peas and gravy		
veal milanese		25.00
veal medallion coated with bread crumbs, parmesan cheese & parsley pan fried served on rosemary chat potatoes, rocket salad drizzled with balsamic reduction		
thai chicken & pumpkin curry		22.00
red thai curry - chicken & pumpkin served with steamed jasmine rice & pappadum		
tuscan chicken breast		24.00
chicken breast marinated in tuscan herbs char-grilled served on char-grilled vegetables, eggplant, zucchini, red capsicum drizzled with pesto		

### sides

garden salad		4.00
mashed potato		4.00





## the grill

All of our quality beef cuts that carry Graziers Australian Beef logos are carefully chosen by setting minimum standards in quality and breeding criteria. This will give a quality assurance that will ensure ultimate tenderness, flavour and texture. They are cooked to your liking from bleu to well done. Bear in mind that fillets and rib steaks cooked well done will take up to 45 minutes after ordering

250gm grain fed rump **100 DAYS GRAIN FINISHED** 23.00

This classic primal cut is full in flavour & comes from Queensland. This primal cut is off yearlings that have been fed on grain for the last 100 days. Aged to our specification with a supplier guarantee of ultimate flavour & tenderness.  
**"FULL OF FLAVOUR"**



300gm graziers choice porterhouse (*our specialty*) **100 DAYS GRAIN FINISHED** 30.00

Also known as Sirloin this primal cut is aged for a minimum of 6 weeks to ensure tenderness & taste satisfaction. The cattle are fed on a cereal grain diet for the last 100 days, known for its clean fresh flavour with no fatty after taste.  
**"MELT IN YOUR MOUTH"**



400gm American rib eye **100 DAYS GRAIN FINISHED** 34.00

A specialty for steak connoisseurs. Quality unsurpassed and famous for its clean, fresh flavour with no fatty after taste. **"THE KING OF BEEF"**



250gm eye fillet mignon 32.00

This delightful cut of beef is the tenderest of them all & is best described as succulent, lean & tender. Sourced from the QLD outback and aged by our butcher for a minimum 6 weeks these steaks will not disappoint. Wrapped in premium bacon. **"SIMPLY SENSATIONAL"**



served with your choice of chips & salad or vegetables  
*Your choice of cooking style & sauce –*  
**mushroom sauce, pepper sauce, demi glaze or garlic butter**

300gm pork rib eye 25.00  
 Char-grilled to your liking served on a bed of roast vegetables topped with red currant apple sauce

## toppers

Add four grilled tiger prawns 6.00

## kids menu - 12 years & under

*Kids Meals* 8.00

chicken nuggets  
 battered fish  
 mini chicken schnitzel  
 mini chicken parmigiana  
 spaghetti bolognese  
 mini pizza hawaiian or margarita

*All kids meals served with your choice of chips, vegetables or salad  
 Includes complimentary Soft Drink  
 And choice of ice-cream or frog in the pond*

## seniors menu

*Main Meal Selection*

bangers & mash  
 battered fish & chips  
 chicken schnitzel or parmigiana with vegetables or  
 chips & salad  
 lambs fry & bacon  
 roast of the day & vegetables

1 course	Main Only	12.00
2 course	Main, Soup or Dessert	13.50
3 course	Main, Soup and Dessert	15.00