

starters, light selection

homemade soup of the day 8.00

please see today's chefs suggestions

garlic bread 6.50

cheesy garlic bread 8.00

garlic bread w' melted mozzarella cheese

perfect to share

bruschetta 12.00

Toasted slices of Sour Dough topped w' diced tomato, basil & Spanish onion

Served w' mixed lettuce, drizzled w' basil infused olive oil

trio of dips 14.00

served w' toasted bread, please see today's chefs suggestions

bowl of chips 5.00

bowl of chips w' gravy 5.50

seasoned potato wedges 9.50

served w' sour cream & sweet chilli sauce

crumbed calamari entree 14.00

crumbed calamari rings deep fried served w' a salad garnish, fries & homemade tartare sauce

satay chicken Entrée 14.50

tender chicken pieces, grilled & served with a

tangy satay sauce & white rice

Main 24.00

seasoned seafood skewers Entree 15.50

black tiger prawns, scallops, mussels & calamari skewered, seasoned with mild spices served on steamed jasmine rice w' a fresh lemon, chilli & garlic dressing

Main (2 skewers) 24.00

plate of vegetables 9.00

vegetables & potato of the day served w' steamed rice topped w' napoli sauce

oysters

natural ½ doz 13.50 doz 21.50

kilpatrick ½ doz 14.50 doz 23.50

side salad w' entrée 3.00

side vegetables w' entrée 3.00

side mash w' entrée 3.00

side fries w' entrée 3.00

salads

grilled seafood nicoise salad 25.50

2 skewers w' black tiger prawns, scallops, mussels & calamari served warm w' kipfler potato, green beans, kalamata olives, tomato, mixed greens, soft poached egg & creamy french dressing

tandoori beef salad 22.00

grilled tandoori marinated beef nestled on a bed of mixed lettuce, tomato, cucumber, roasted capsicum, Spanish onions, black olives, fetta cheese w' balsamic vinaigrette & dollop of Tzatziki

honey roasted pumpkin salad 17.00

baby spinach, green beans, honey roasted pumpkin, baby beets, diced fetta cheese & finished w' a light lemon dressing

w' Chicken tenders 19.50

mains continued over...

salads continued'

traditional caesar salad	17.00
crisp cos lettuce, bacon, croutons topped w' a poached egg & our homemade caesar dressing (anchovies optional please advise your server)	
w' cajun chicken	19.00
w' black tiger prawns	20.00
w' 100g atlantic salmon fillet	21.00
Greek Salad	11.00
Garden Salad	10.00

burgers & more

graziers pie	16.00
chunky graziers beef in a tasty rich gravy, encased in golden pastry & served w' mash & vegetables	
wagyu beef burger	20.00
hand made 200gm wagyu beef pattie, char grilled, topped w' bacon, egg, cheese, tomato, lettuce & side of tomato relish & fries	
tandoori beef tortilla wrap	20.00
grilled beef pieces marinated tandoori style, served on a bed of cos lettuce, roma tomatoes, red onion, cucumber, drizzled w' tzatziki sauce & wrapped in a flour tortilla & served w' fries	
chicken BLT turkish bread	18.00
fresh warm turkish bread, filled w' chicken, bacon, lettuce, tomato, mixed leaves & guacamole, served w' fries	
steak sandwich	20.00
Porterhouse fillet on toasted sour dough w' bacon, egg, cheese, tomato lettuce & side honey mustard sauce & fries	

pasta, risotto, noodles

Chicken Risotto	21.00
BBQ chicken, Arborio rice, snowpeas, roasted capsicum, herbs with napoli base	
Vegetarian optional	18.50
Penne & ricotta cheese	18.50
penne pan tossed with ricotta cheese, spinach & roasted pumpkin	
With Chicken Tenders	21.00
Spaghetti or risotto marinara	22.50
selection of seafood pan tossed w' al'dente spaghetti or aborio rice in a rich Italian tomato sauce	
Spaghetti bolognaise	18.50
traditional rich tomato, herbs & beef sauce	
asian stir fry Vegetarian	20.00
wok tossed w' asian greens & vegetables, hokkien noodles, cashew nuts, drizzled w' a chilli oyster sauce topped w' crispy noodles & served w' chopsticks	
with Chicken	
with Beef	22.00

mains continued over...



a cut above the rest

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 and breeding criteria.

This will give a quality assurance that will ensure ultimate tenderness, flavour and texture. They are char-grilled as all good steaks should be, and cooked to your liking from blue to well done.

300g grain-fed porterhouse

28.50

premium grade of quality beef. raised on green pastures and finished on no less than 120 days on grain in Queensland, served with beer batter fries.

"melt in your mouth"



400g grain-fed rump

29.50

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

"full of flavour"

400g rib eye (on the bone)

31.00

a specialty for steak connoisseurs. quality unsurpassed and famous for it's clean, fresh flavour with no fatty after taste.

"the king of beef"



200g eye fillet

30.00

100 days grain finished

This delightful cut of beef is the tenderest of them all & is best described as succulent, lean & tender. Sourced from QLD outback and aged by our butcher for a minimum 8 weeks these Steaks will not disappoint

"SIMPLY SENSATIONAL"

add four grilled tiger prawns to any steak

6.00

steaks served w' choice of vegetables & potatoes or fries & salad

your choice of sauces: mushroom, gravy, pepper, garlic butter & béarnaise.

additional sides

3.00 each

additional sauces

1.50 each

mains continued over...

mains and 'all time favourites'

roast of the day	19.50
please see our chef's suggestions board	
Chicken parmigiana	20.00
whole succulent butterflied chicken breast hand crumbed, topped w' virginia ham, napoli sauce & lashes of melted mozzarella cheese, served w' chips & salad or vegetables <i>"it's the best tasting parma we've ever made"</i>	
chicken schnitzel	19.00
whole succulent butterflied chicken breast hand crumbed	
satay chicken	24.00
tender chicken pieces, grilled & served with a tangy satay sauce & white rice	
veal parmigiana	22.00
veal schnitzel topped w' virginia ham, napoli sauce & melted mozzarella cheese	
traditional veal schnitzel	20.00
veal scaloppine	23.50
baby veal medallions pan-seared w' mushrooms, white wine & cream served on mash & topped w' wilted spinach	
slow cooked osso bucco	23.50
melt in the mouth braised yearling beef shanks served on a buttery mash w' casserole of mushrooms, carrots & celery & herbs	
chicken royale	24.00
grilled breast fillet on rice, topped w' white wine cream sauce topped w' avocado & grilled mozzarella cheese	

seafood

fish of the day	24.50
please see today's chefs suggestions board	
garlic prawns	25.00
pan tossed tiger prawns in a garlic, parsley & creamy white wine sauce served on jasmine rice	
fish & chips	20.00
traditional beer battered or grilled fish served w' fries or vegetables. & homemade tartare sauce	
hot seafood platter	25.50
a selection of crumbed prawns, battered fish, crumbed calamari, scallops and mussels served w' chips & homemade tartare sauce	
add 4 grilled tiger prawns	6.00
add 3 natural oysters	6.50
crusted salmon fillet	24.50
salmon fillet grilled with a butter & herb crust served on mash w' side side of béarnaise sauce	
crumbed calamari	19.50
Deep fried served w' chips, garden side salad & homemade tartare sauce	
Seasoned seafood skewers	24.00
2 skewers with black tiger prawns, scallops, mussels & calamari skewered Seasoned with mild spices & served on steamed jasmine rice with fresh lemon, chilli & garlic dressing	

bistro menu

mains continued over...

sides & extras

sides served w' mains & entrees only

side salad	3.00
side vegetables	3.00
side fries	3.00
side mash potato	3.00
additional sides with mains each each	3.00
additional sauces or gravy	1.50
Plate of Vegetables	9.00
Vegetables & potato of the day served with steamed rice topped w' napoli sauce	
Greek salad traditional style served on iceberg lettuce	11.00
Garden salad	10.00

Seniors

one course 12.00

150g porterhouse steak	soup add 1.50
roast of the day	dessert add 1.50
chicken schnitzel	
grilled or battered fish	
spaghetti bolognaise	
sausages & mash	

soup of the day or dessert (vanilla ice-cream or chocolate mousse, chefs choice cake)
add 1.50 each **must be purchased at time of ordering**

seniors cards **must** be presented at ordering

*seniors not available public holidays & special events

Kids Menu 12 years & under only

With complimentary soft drink

garden salad w'charilled chicken tenders	8.00
chicken breast nuggets	
fish bites	chicken schnitzel
sausages	all above meals served w' chips & salad or vegetables
spaghetti bolognaise	roast of the day w' vegetables or fries

Choice of Dessert:

Frog in the pond	2.50
Ice Cream	2.50
Chocolate Mousse	4.50

desserts

choose from our delicious cake selection	6.90
cake with tea or coffee	8.50
berry crepe	9.00
warm moist crepe filled w' berry compote served w' cream	
chocolate mousse	5.00
add one scoop of ice cream to any dessert	1.50

bistro menu