



starters

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| soup of the day made daily, please see today's chefs suggestions served with bread roll | 6.50 |
| garlic bread | 6.00 |
| trio of dips a selection of three mediterranean dips served with bread | 12.00 |
| calamari crumbed calamari rings served on a garden salad with lemon wedge | 15.00 |
| sesame chicken salad tenderloins of chicken crumbed in sesame seeds served on a garden salad with a sweet plum sauce | 19.00 |
| chicken satay served on a bed of jasmine rice with a spicy satay sauce with salad | 15.00 |
| chicken mushroom bacon risotto pan fried chicken, mushroom and bacon in a cream based arborio rice topped with shaved parmesan cheese | 12.50 |
| caesar salad cos lettuce, crispy bacon, poached egg, anchovies, croutons, parmesan cheese, served with a homemade caesar dressing | 17.50 |
| with chicken | 19.00 |
| prawn bacon and scallop skewers char-grilled prawn, bacon and scallop skewers served on a bed of jasmine rice with a soy and chilli dipping sauce | 17.00 |



be tempted by our chef's suggestions

(suggestion board situated at entrance)

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| roast of the day | 18.50 |
| please see our chef's suggestions board | |
| fish of the day | mp |
| please see our chef's suggestions board | |
| pasta of the day | 22.00 |
| please see our chef's suggestion board | |

mains

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| garlic or chilli prawns | 24.00 |
| prawns sautéed in garlic and cream sauce, served with a jasmine rice timbale chilli prawns can be done on request | |
| chicken parmigiana | 20.00 |
| whole succulent butterflied chicken breast hand crumbed, topped with virginian ham, napoli sauce and lashes of melted mozzarella cheese, served with your choice of chips, salad or vegetables | |
| chicken kiev | 23.00 |
| crumbed chicken breast filled with garlic butter, served with chips and salad vegetables | |
| honey mustard chicken | 23.50 |
| chicken breast topped with avocado and a honey mustard sauce, served with chips and salad or vegetable | |
| lamb shanks | 26.00 |
| tender lamb shanks slow cooked in a rich rosemary jus served with mash and seasonal vegetables | |
| beer battered whiting | 22.00 |
| whiting fillets served with chips and salad and homemade tartare sauce | |
| seafood plate | 24.50 |
| selection of battered fish, crumbed calamari, crumbed scallops, shrimps served with chips, garden salad and tartare sauce | |
| seafood curry | 24.00 |
| prawns, scallops, shrimps, calamari and mussels in a spicy curry sauce served with jasmine rice | |

A selection of Vegetarian meals are available on request



from the char-grill

graziers pie **15.90**
tender chunks of grazier beef, slow cooked in silky onion gravy, encased in pastry and served with mashed potato and mushy peas and gravy

300g graziers rump **100 Days Grain Finished** **27.00**
This classic primal cut is full in flavour and 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 and tenderness.
“Full of Flavour”

300g graziers porterhouse **100 Days Grain Finished** **31.50**
Also known as Sirloin this primal cut is aged for a minimum of 6 weeks to ensure tenderness and 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”

350g graziers scotch fillet **100 Days Grain Finished** **33.00**
Known as one of the better eating primal cut of beef, the scotch fillet also known as cube roll will exceed your eating expectations. With a marble score of 2 or more it is raised on natural pastures in south east Queensland and grain finished for the last 100 days at selected feedlots.
“Simply Superb”

400g T- bone **100 Days Grain Finished** **34.00**
This specialty cut of beef has two components the meat on the larger side of the bone is known as the sirloin and the smaller is the eye fillet. Aged for a minimum of 6 weeks and with the flavour of the bone you can understand why this is known as the
“The Cattlemans Favourite”

400g graziers rib eye on the bone **100 days Grain Finished** **37.00**
This is a primal cut of beef with exceptional flavour and eating qualities. Grain fed and sourced from far north Queensland. This cut has a partly frenched bone and is of premium quality and presentation. (no shop a docket)
“The Grand Champion of Steaks”

1kg graziers rump **100 days Grain Finished** **45.00**
This classic primal cut is full in flavour and 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 and tenderness. (no shop a docket)
“Full of Flavour”

steak toppers

egg **2.00**

bacon **2.00**

fried onions **2.00**

steaks served with chips and salad or vegetables

your choice of sauces: mushroom, pepper, garlic sauce or gravy



sides

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| garden salad | 5.50 |
| bowl of chips | 5.00 |
| bowl of vegetables | 5.00 |
| wedges and sour cream | 8.00 |

seniors menu

1 course 12.00

extra course of soup or dessert \$1.50 each

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| roast of the day | lams fry & bacon |
| chicken schnitzel | battered fish & chips |
| chicken parmigiana | salmon patties |
| sausages & mash | |

kids menu 12 years & under

includes soft drink or orange juice 8.00

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| chicken breast nuggets & chips | spaghetti bolognese |
| sausage with gravy & chips | battered fish & chips |
| cheese burger & chips | |
| mini chicken parma or schnitzel with chips | |
| salad or vegetables available on request | |

desserts

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| choose from our delicious cake selection | 6.50 |
| cake with tea or coffee | 8.00 |
| cake sampler | 9.00 |
| a sample of any 3 of our delicious cakes on display | |

Dear guests,

To ensure all your meals arrive at the same time, please order on the same docket and not separately.

Thank you.