



starters, light selection

soup of the day					6.50
made daily, please see today's chefs suggestions served with bread roll					
garlic bread					6.00
cheesy herb bread					6.50
crusty bread brushed with a selection of herbs and smothered in grilled cheese					
bruschetta					9.50
tomato, spanish onion, fresh basil, olive oil, garlic served on toasted ciabatta bread with balsamic vinegar					
trio of dips					12.00
a selection of three mediterranean dips served with bread					
garlic prawns					14.50
prawns sautéed in garlic and cream sauce, served with a jasmine rice timbale chilli prawns can be done on request					
calamari					12.00
crumbed calamari rings served on a garden salad with lemon wedge					
oysters					
natural	½ dozen	13.00	1 dozen	21.00	
kilpatrick	½ dozen	14.00	1 dozen	23.00	

salads

sesame chicken salad					16.00
tenderloins of chicken crumbed in sesame seeds served on a garden salad with a sweet plum sauce					
caesar salad					15.00
cos lettuce, crispy bacon, poached egg, anchovies, croutons, parmesan cheese, served with a homemade caesar dressing					
with chicken					17.00
tempura battered prawn salad					18.00
tempura battered prawns served on a garden salad with a mango salsa					
greek salad					13.00
cos lettuce, tomato wedges, fetta cheese, olives, cucumber served with a balsamic vingarette					

great tasting burgers (lunch only)

gourmet steak sandwich					19.00
premium grain-fed fillet steak with bacon, cheese, caramelised onion, egg, dijon mayonnaise served with chips					
beef burger					17.00
premium beef patty with cheese, bacon, caramelised onion, egg and beetroot with tomato relish served with chips					
chicken hawaiian burger					18.00
grilled chicken breast topped with cheese, bacon, pineapple, with mayonnaise served with chips					



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 (*graziers select*) **28.50**

premium grade of quality beef. raised on green pastures and finished on no less than 120 days on grain in QLD. delight in the full rich earthy flavour.
"mouth watering satisfaction"

350g grain-fed rump **26.00**

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*) (*graziers select*) **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"

steak toppers

add four grilled tiger prawns to any steak **5.50**

egg **2.00**

bacon **2.00**

crumbed onion rings **2.00**

fried onions **2.00**

steaks served with chips and salad or vegetables

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



mains

chicken parmigiana	19.00
whole succulent butterflied chicken breast hand crumbed, topped with virginia ham, napoli sauce and lashes of melted mozzarella cheese, served with your choice of chips, salad or vegetables	
chicken schnitzel	17.00
whole succulent butterflied chicken breast hand crumbed, lightly grilled, served with chips, salad or vegetables	
chicken kiev	21.50
crumbed chicken breast filled with garlic butter, served with chips and salad	
honey mustard chicken	21.00
chicken breast topped with avocado and a honey mustard sauce	
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	
beer battered whiting	21.50
whiting fillets served with chips and salad and homemade tartare sauce	
crumbed calamari rings	20.00
served on a garden salad, with chips, lemon wedge and homemade tartare sauce	
seafood curry	23.00
prawns, scallops, shrimps, calamari and mussels with asian vegetables in a spicy curry sauce served with jasmine rice	
seafood basket	23.95
selection of battered fish, crumbed calamari, crumbed scallops, king prawn and an oyster served with chips, garden salad and tartare sauce	

pasta, rice, stir-fry

lasagne bolognese	18.00
pasta layered with a rich meaty sauce and cheese, topped with béchamel sauce	
chicken carbonara	19.00
sautéed chicken and bacon bound in a creamy parmesan, garlic and egg sauce with fettucine	
chicken risotto	19.00
pan fried chicken, roasted pumpkin and pine nuts in a cream based arborio rice topped with shaved parmesan cheese	
asian stir-fry	
your choice of beef, chicken, prawn or vegetable wok tossed with asian greens, hokkien noodles, combined with an hoi sin sauce	
-Beef/Chicken	19.50
-Prawn	22.00
-Vegetable	18.00



sides

garden salad	5.50
bowl of chips	5.00
bowl of wedges	6.00
bowl of mashed potato	4.00
bowl of vegetables	5.00

seniors menu

1 course 12.00

extra course of soup or dessert \$1.50 each

roast of the day	lamb's fry & bacon
sausages & mash	chicken schnitzel
chicken parmigiana	battered fish & chips

kids menu 12 years & under

includes soft drink or juice 8.00

chicken breast nuggets & chips	spaghetti bolognese
sausage with gravy & chips	battered fish & chips
cheese burger & chips	mini chicken parma or schnitzel
kids roast of the day	with chips
all kids meals available with either chips, salad or vegetables	

desserts

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	