

# Oysters

(Minimum of three per type)

**Natural**- lemon lime vinaigrette. (gf) 3.5 Each  
**Grilled**- Kilpatrick sauce.(gf) 3.8 Each

# Entree

<b>Garlic Bread</b> - Toasted ciabatta, garlic and herb butter. (v)	7.9
<b>Cheese Bread</b> - Toasted ciabatta, garlic herb butter and cheese. (v)	8.5
<b>Soup of the day</b> - served with warmed dinner roll	9.9
<b>Bruschetta</b> - Roma tomato, red onion, basil, olive oil, and balsamic glaze, on toasted sourdough.(v)	10.5
<b>Arancini</b> - Arborio rice, mushroom, cheese, spinach, in panko crumbs served with tomato relish. (v)	13.0
<b>Loaded Wedges</b> - Seasoned potato wedges, topped with crispy bacon, cheese spring onions and sour cream.	14.0
<b>Dip Plate</b> - Wood fired Turkish bread, roasted capsicum, olives, and a selection of dips.	14.5
<b>Pork Spring Rolls</b> - House made spring rolls with minced pork, and vegetables, served with sweet chilli soy sauce.	15.0
<b>Lemon Pepper Calamari</b> - Lightly dusted calamari with rocket, candied lemon zest, garlic aioli.(gf)	15.9
<b>Garlic Prawns</b> - Tiger prawns cooked in a creamy garlic sauce, served with coconut rice. (gf)	16.9

# Salads

<b>Roasted Beetroot</b> - Beetroot with rocket, Danish feta, butternut pumpkin, Spanish onion, cherry tomato tossed in a balsamic dressing. (gf,v)	15.9
<b>Caesar</b> - Baby cos lettuce, crispy pancetta, parmesan, soft boiled egg, anchovy, garlic crouton tossed in a Ceasar dressing.	16.9

## Add Ons

Moroccan chicken tenders	6.0
Lemon pepper calamari	8.0
Tempura prawns	9.9

Public Holiday Surcharge 10% Surcharge applies on Public Holidays

# Pasta & Risotto

- Mushroom Risotto**- Medley of mushrooms, onion, garlic, white wine, thyme, topped with fresh rocket and shaved parmesan. (gf,v) **24.9**
- Chicken Risotto**- Chicken, onion, garlic, white wine, bacon, semi dried tomato, spinach, topped with shaved parmesan. (v) **26.9**
- Fusilli Carbonara**- Bacon, garlic, spring onion, egg, cracked black pepper, cream, topped with shaved parmesan. **22.9**
- Linguini Marinara**- Prawns, calamari, mussels, scallops, basil, onion, garlic and chilli served in a light tomato sauce. **28.9**

# Burgers

- Chicken**- Asian spiced chicken fillet, coleslaw, chilli paste and kewpie mayo on a toasted bun. **17.9**
- Steak**- Porterhouse, lettuce, cheese, onion rings, bacon jam on a sourdough roll served with chips and garlic aioli. **19.9**
- Cheesy Angus**- Grilled Angus beef patty, cheese, lettuce, pickles, tomato relish on a toasted bun served with chips and aioli. **15.9**

## Extras

Cheese	<b>1.0</b>	Bacon	<b>2.0</b>
Double meat	<b>6.5</b>	Egg	<b>1.5</b>
Onion rings	<b>3.0</b>		

# Kids

(under 12years)

**All 13.0**

- Linguine Napoli** with parmesan cheese.(v)
- Battered flake** with chips and salad.
- Roast of the day** with potato, pumpkin, mixed greens and gravy.
- Cheese burger** with chips.
- Chicken parmigiana** with mash and veg.
- Chicken nuggets(6)** with chips and salad.  
(Double the Chicken nuggets add \$3.0)

Comes with choice of Soft Drink (200ml), Mount Franklin Water (350ml) or Keri Fruity Drink (250ml) orange, apple or apple & blackcurrant.

## Kids Dessert

**Add 2.0**

- Frog in the pond.
- Chocolate mousse.
- Ice cream with sprinkles and topping.  
(strawberry, banana, chocolate, caramel)

### **Food Allergies:**

Please be aware that all care is taken when catering for special requirements. It must be noted that within the premises we handle nuts, seafood, shellfish, sesame seeds, wheat flour, eggs, fungi and dairy products. Customers requests will be catered for to the best of our ability, but the decision to consume a meal is the responsibility of the diner.

# Graziers

## STEAK SELECTION

We serve only high quality Australian Beef, selected from the best farming regions throughout our country. Graziers Beef is mostly grain fed, ensuring a more consistently tender cut of meat, and aged to produce tender, juicy, flavoursome steaks every time. All steaks are cooked to your liking and served with choice of chips & salad or seasonal vegetables, plus choice of sauce or mustard.

<b>Scotch Fillet 250gr-</b> Known as one of the better eating primal cut of beef, the Scotch Fillet will exceed eating expectations. “Simply Superb”.	(gf)	<b>30.0</b>
<b>Porterhouse 300gr-</b> Also known as Sirloin this primal cut is aged for a minimum of 8 weeks to ensure tenderness and taste satisfaction. Known for its clean fresh flavour with no fatty after taste. “Melt In Your Mouth”.	(gf)	<b>34.0</b>
<b>Eye Fillet 250gr-</b> This delightful cut of beef is best described as succulent, lean and tender. “Simply Sensational”.	(gf)	<b>37.0</b>
<b>Rump 500gr-</b> This classic primal cut is grain finished for 100 days and is full in flavour. Aged to our specification with the supplier guarantee of ultimate flavour and tenderness. “Full of Flavour”.	(gf)	<b>38.0</b>

## Steak Toppers

Grilled mushrooms and roasted tomato.(gf)	<b>4.0</b>
Asparagus and melted cheese.(gf)	<b>5.0</b>
Prawns (3) in a creamy garlic sauce.	<b>6.5</b>

## Sauce or Mustard

Rich gravy, Mushroom, Peppercorn, Red wine jus(gf), Garlic butter(gf), Hot English mustard, Dijon mustard, Whole grain mustard(gf), American mustard.	
<b>Extra sauce</b>	<b>2.0</b>

## Side Dishes

Creamy mash potato. (gf,v)	4.0
House salad or vegetables.(gf,v)	5.5
Seasoned chips. (v)	6.0
Greek salad. (gf,v)	7.0

# Main Selection

<b>Graziers Pie-</b> Slow cooked Graziers beef, mash potato, crushed peas drizzled with gravy.	<b>20.5</b>
<b>Chicken Parmigiana-</b> Hand crumbed chicken schnitzel, topped with ham, Napoli sauce, cheese, served with chips and salad.	<b>23.9</b>
<b>Fish &amp; Chips-</b> Lightly battered cod, tartar sauce, fresh lemon, served with chips and salad.	<b>24.9</b>
<b>Roast of the day-</b> with roasted potato, pumpkin, mixed vegetables served with rich gravy.	<b>25.9</b>
<b>Veal Parmigiana-</b> hand crumbed veal schnitzel, topped with ham, Napoli sauce, cheese, served with chips and salad.	<b>26.5</b>
<b>BIH 12hr Lamb Shanks-</b> Slow cooked in our wood fire oven with a rich tomato sauce served with a rocket salad and polenta chips. (gf)	<b>28.9</b>
<b>Chicken Kiev-</b> Panko crumbed chicken breast filled with cream cheese, bacon, mushroom and garlic chives served with mash potato, green beans topped with rich gravy.	<b>27.9</b>
<b>Catch of the day-</b> Ask our friendly wait staff.	<b>MP</b>
<b>Seafood Platter-</b> king tiger prawns, grilled scallops, lemon pepper calamari, crab bites, beer battered fish and three oysters natural or kilpatrick served with tartar sauce, chips and salad.	<b>32.9</b>

## Seniors Meals

<b>Fish &amp; Chips-</b> Lightly battered flake, tartar sauce, fresh lemon, served with chips and salad.	<b>15.0</b>
<b>Roast of the day-</b> with roasted potato, pumpkin, mixed vegetables served with rich gravy.	<b>15.0</b>
<b>Fusilli Carbonara-</b> Bacon garlic, spring onion, egg, cracked black pepper, cream, topped with shaved parmesan.	<b>15.0</b>
<b>Caesar Salad-</b> Baby cos lettuce, crispy pancetta, parmesan, soft boiled egg, anchovy, garlic croutons tossed in a Caesar dressing.	<b>15.0</b>
<b>Chicken Parmigiana-</b> Hand crumbed chicken schnitzel, topped with ham, Napoli sauce, cheese, served with chips and salad.	<b>15.0</b>
<b>Soup of the day-</b> ask your friendly staff	<b>add 3.0</b>
<b>Dessert-</b> vanilla ice cream or chocolate mousse	<b>add 2.0</b>

## Desserts

<b>Baked Cheesecake-</b> With roasted apricots and double cream	<b>11.5</b>
<b>Sticky Date Pudding-</b> With caramel sauce and vanilla bean ice cream	<b>11.5</b>
<b>Apple Pie-</b> with custard and cinnamon ice cream	<b>11.5</b>
<b>Vanilla Panna Cotta-</b> with caramelized orange syrup toasted almonds (gf)	<b>11.5</b>

10% Surcharge applies on Public Holidays