



SENIORS LUNCH MENU

garlic prawns
w/ steamed jasmine rice

fish & chips (gfoa)
grilled, crumbed or battered
w/ tartare & lemon

salt & pepper calamari
w/ chips, tartare & lemon

beef lasagne
w/ chips

**angus beef or house crumbed
chicken schnitzel**
w/ chips & gravy, peppercorn,
creamy mushroom, diane or red wine jus

bangers & mash (gfoa)
pork sausage w/ potato mash & gravy

roast of the day (gfoa)
w/ roast potato & gravy

lamb shank (gfoa)
slow braised w/ potato mash

\$8 DESSERT
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nutella churros
spanish donuts & hazelnut dipping sauce

chef's choc lava pot
w/ vanilla bean ice cream & praline

warm sticky date pudding
w/ vanilla bean ice cream &
butterscotch sauce

chocolate brownie (GF)
w/ whipped cream & raspberry coulis

Ice cream sundae
w/ crushed nuts, whipped cream & your
choice of topping

\$9 KIDS MEALS

chicken nuggets
w/ chips & tomato sauce

chicken or beef schnitzel
w/ chips & tomato sauce

fish bites
w/ chips & tomato sauce

wagyu cheeseburger
beef pattie, american cheese,
chips & tomato sauce

pasta bolognese
w/ chips

chicken salad
tenderloins, cos, tomato & cucumber

hawaiian pizza
w/ chips & tomato sauce

\$3 KIDS DESSERTS

ice cream
w/ choice of chocolate, strawberry,
caramel or banana topping

frog in a pond (GF)
jelly served w/ chocolate frog

french crepes (GF)
w/ whipped cream & maple syrup

SEMAPHORE

EXETER

LUNCH 12PM - 2.30PM DINNER 5.30PM - 8.30PM

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.
10% Surcharge applies on Public Holidays. **v** vegetarian **vgn** vegan **gf** gluten free **gfoa** gluten free option available

STARTERS

garlic & herb bread (4 pieces).....	\$8
cheesy garlic & herb bread (4 pieces)	\$9
onion rings w/ garlic aioli (v)	\$10
seasoned wedges w/ sweet chili sauce, bacon & sour cream	\$13
bowl of chips w/ aioli & tomato sauce (v)	\$9
hot chips duo w/ sweet potato, house potato & aioli	\$10
chef's selection of dips & warm pita.....	\$12
house arancini w/ roasted mushroom, parmesan, tomato sugo & roquette (v).....	\$10
veggie board	\$25
<i>onion rings, arancini balls, warm olives, marinated pickled vegetables, house dip, warm pita bread & sweet potato fries (v)</i>	
grazing board	\$29
<i>smokey bbq pork ribs, spicy wings, chorizo, prosciutto, salt & pepper squid, arancini balls, onion rings & aioli</i>	

SEAFOOD

garlic or chili prawns.....	\$28
<i>sauteed w/ spring onion, cherry tomato, garlic, cream, white wine & steamed jasmine rice</i>	
NT salt water barramundi (gf).....	\$27
<i>pan fried w/ fresh herbs, sea salt, crispy pancetta & white bean salsa</i>	
seafood plate	\$34
<i>beer battered fish, half shell scallops, salt & pepper squid & king prawns w/chips, tartare & lemon</i>	
house fish (gfoa).....	\$21
<i>grilled, crumbed or battered w/ chips, tartare & lemon</i>	
salt & pepper squid.....	\$22
<i>house seasoned squid w/ chips, tartare & lemon</i>	

VEGAN FRIENDLY

mushroom burger (gf, v, vgn) black sesame bun, crumbed swiss browns, roquette, red peppers, zucchini, eggplant, caramelized onion, tomato relish & sweet potato fries....	\$21
eggplant parmigiana (gf, v, vgn) crumbed marinated eggplant, napolitana sauce, vegan cheese, roquette & sweet potato fries....	\$20
mushroom stroganoff (gf, v, vgn) swiss brown, enoki & porcini mushrooms, spring onion, tomato sugo, coconut sauce & steamed jasmine rice....	\$24
mediterranean vegetable salad (gf, v, vgn) char-grilled zucchini, eggplant, red peppers, chat potatoes, roasted pumpkin, roasted beetroot, spanish onion, roquette & sticky balsamic...\$19	
add chicken, chorizo or salt & pepper squid...\$6	

SCHNITZELS

house herb & parmesan crumbed chicken	\$22
<i>w/ chips & your choice of gravy, diane, creamy mushroom, pepper or red wine jus</i>	
herb crumbed angus beef	\$22
<i>w/ chips & your choice of gravy, diane, creamy mushroom, pepper or red wine jus</i>	

TOPPERS

parmigiana	\$4
<i>napolitana, ham & mozzarella</i>	
hawaiian	\$5
<i>napolitana, ham, pineapple & mozzarella</i>	
texas	\$6
<i>onion, bacon, smokey bbq sauce & mozzarella</i>	
reef	\$7
<i>prawns, cream, garlic & spring onion</i>	

char-grilled graziers steaks

Our premium Australian beef is underpinned by our own "Graziers" quality assurance scheme. Every piece meets stringent criteria and is sourced from leading grazing areas so that it is guaranteed tender.

All steaks chargrilled to your liking & served with chips & a choice of gravy, peppercorn, creamy mushroom or diane.

250g fillet mignon (gfoa) \$31
succulent eye fillet wrapped in smokey
bacon w/ chips & your choice of gravy, diane,
creamy mushroom, pepper or red wine jus

300g scotch fillet (gfoa) \$29
simply superb eating primal cut of beef w/
chips & your choice of gravy, diane,
creamy mushroom, pepper or red wine jus

400g rib eye (gfoa)..... \$36
rich, juicy & full-flavored w/ generous
marbling throughout w/ sweet potato fries,
broccolini & red wine jus

500g rump (gfoa) \$33
classic primal cut is grain finished for 100
days & is aged to our specification w/
chips & your choice of gravy, diane, creamy
mushroom, pepper or red wine jus

BURGERS & PUB FAVOURITES

ALL BURGERS SERVED ON BROICHE

double wagyu beef burger \$24
two wagyu beef patties, double bacon,
american cheese, pickles, american
mustard & tomato sauce w/ chips

pulled pork burger \$22
finely pulled pork & apple slaw
w/ chips

wagyu cheeseburger \$20
wagyu beef patty, american cheese,
pickles, american mustard, ketchup
& chips

chicken caesar burger..... \$21
crispy fried chicken tenderloins,
bacon, cos lettuce, parmesan & caesar
dressing w/ chips

crispy skin pork belly \$29
house spiced & sauteed w/ asian
greens & sweet potato chips

house made beef lasagne \$23
w/ garlic bread & chips

graziers beef pie \$21
slow cooked graziers beef w/ potato
mash, butter peas & gravy

chicken breast (gfoa) \$27
prosciutto wrapped & filled w/
camembert, roasted sea salt
& rosemary baby potatoes, steamed
broccolini & sticky balsamic

**1kg hickory smoked
bbq pork ribs.....** \$34
w/ charred corn on the cob, potato
wedges & slaw

roast, pasta or fish of the day
please see our specials board or ask
one of our friendly staff