

Starters

Garlic Bread	4.90
with bacon, parmesan & fetta	6.90
Warmed Cob with Selection of Dips	8.50
toasted crusty cob served with today's selection of house dips	
Deep Fried Camembert	12.90
a classic cheese dish served with a pepper plumb sauce	
Chef's soup of the day	6.50
prepared fresh daily served with toasted bread	
Salt and Lemon Pepper Squid (GF)	12.90
served warm with crisp fried flat bread	
Mushroom, Fetta and Spinach Brioche	10.90
pan-fried mushroom, spinach and onion, with grilled fetta, served on soda bread with hollandaise	
Yum-Cha	10.50
steamed and fried asian goodies, served with dipping sauce serves 2-3	

Salads

Thai Sticky Pork (GF)	17.90
mixed leaf salad with special pork and crisp rice noodles	
Lamb, Beetroot and Fetta (GF)	17.50
grilled sliced lamb fillet cooked medium rare and tossed with roasted beetroot, lettuce, cherry tomato, fetta cheese & finished with a balsamic reduction	
Caesar	13.50
cos lettuce, crisp bacon, shaved parmesan & croutons tossed in our own caesar dressing & topped with boiled egg	
with chicken or salt and pepper squid	17.50

Seniors Menu (seniors only)

Fish n Chips	12.50
Tortellini Carbonara	12.50
Bangers and Mash	12.50
Chicken Schnitzel with gravy	12.50

Mains

Graziers Pie	15.90
premium tender graziers beef cooked with onion and encased in deep dish pastry, served with mashed potato, mushy peas & onion gravy	
Chicken Parmigiana	19.50
crumbed chicken breast topped with napoli sauce, ham & grated cheese and served with chips & salad	
Fish n Chips	17.90
battered flathead with chips, salad, lemon & tartare sauce	
Apple Brandy Pork Cutlet (GF)	23.90
pan roasted pork cutlet with caramelised apple & red onion sauce, served with chive mash & buttered vegetables	
Veal Sensation	23.90
tender veal schnitzel topped with prawn, scallop & calamari mornay, served with chips & salad	
Braised Lamb Shank	23.90
slow cooked in red wine, bacon and tomato, served with pan juices, chive mash & vegetables	
Fish of the Day (GF)	25.90
fresh fish, grilled and served with garlic mash, steamed vegetables & your choice of hollandaise or lemon & butter sauce	
Veal Scaloppini	23.90
thinly sliced veal medallions, pan fried with mushrooms, white wine & cream, served on spinach & cheese risotto with steamed broccolini	

Texas BBQ Pork Ribs our own special texas style rib sauce smothering tender racks of pork ribs with chips & salad	24.50
Curried Coconut Snapper snapper fillet poached in a mild coconut milk curry sauce, served with asian greens & jasmine rice	22.90
Tortellini Carbonara veal filled pasta with cream, bacon & cheese sauce f finished with egg & parmesan cheese	15.90
Fettuccini Chicken Alfredo diced chicken breast and bacon, sautéed with mushrooms, onion & cream, tossed with fettuccine pasta	17.90
Puttanesca pasta quills tossed with tomato, olives, onion, roasted capsicum, chopped herbs & anchovies & topped with shaved parmesan	15.90
Risotto Florentine (GF) oven roasted pumpkin with pine nuts, spinach & creamy risotto topped with parmesan cheese	17.90
S&P Chicken and Spring Pea Risotto (GF) sautéed chicken breast with green peas, seasoned with sea salt & black pepper, finished with a splash of cream	19.90

Premium Char Grilled Steaks

All steaks cooked to your liking and served with your choice of sauce: mushroom, pepper, dienne, chilli (GF), hollandaise, red wine jus (GF) or gravy, all steaks are served with your choice of salad and chips or mash potato and vegetables

XXXL Rump 700grams (GF) this classic primal cut is full in flavour & comes from kilcoy meatworks in South East Queensland. The beef bodies are yearling product with a hook weight of 340 to 360kg, predominately 75% Bos Taurus (British Breed Cattle) with a fat depth of no more than 7mm. Aged to our specification “FULL OF FLAVOUR”	32.90
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Rib eye on the bone 500grams (GF) 31.90
A specialty primal cut of beef with exceptional flavour & eating quality.
British Breed of cattle with a marbling score of up to 2 & a supplier
guarantee of ultimate satisfaction & tenderness.
“THE GRAND CHAMPION OF STEAKS”

Petite Eye Fillet 200 grams (GF) 24.50
this delightful cut of beef is the most tender of them all & is best
described as succulent, lean & tender. Sourced from the lush open
paddocks surrounding the Darling Downs & aged for a minimum of 8
weeks.
“SIMPLY SENSATIONAL”

T- BONE 100 DAYS GRAIN FINISHED (GF) 29.50
This specialty cut of beef has two components the meat on the larger side
of the bone is known as the sirloin & the smaller is the eye fillet. Aged
for a minimum of 8 weeks & with the flavour of the bone you can
understand why this is known as the
“THE CATTLEMANS FAVOURITE”

Rib Fillet 300grams (GF) 27.50
known as one of the better eating primal cut of beef, the rib fillet will
exceed your eating expectations with a marble
score up to 2. Raised on natural pastures in South East QLD & grain
finished for the last 100 days at selected feedlots
“SIMPLY SUPERB”

Grain Fed Rump 350grams (GF) 27.50
this classic primal cut is full in flavour & comes from Kilcoy meatworks
in South East Queensland. The beef bodies are yearling product with a
hook weight of 340 to 360kg, predominately 75% Bos Taurus (British
Breed Cattle) with a fat depth of no more than 7mm. Aged to our
specification “MELT IN YOUR MOUTH”

Graziers Reward Premium Eye Fillet 300grams (GF) 33.50
this delightful cut of beef is the most tender of them all & is best
described as succulent, lean & tender. Sourced
from the lush open paddocks surrounding the Darling Downs & aged for
a minimum of 8 weeks. “SIMPLY SCRUMPTIOUS”

Steak Toppers

Tempura Prawns	6.50
Lemon Pepper Calamari (GF)	6.50
Fried Egg (GF)	2.00
Garlic Prawns (LOW G)	6.50

Side Orders

creamy garlic prawns	6.50
lemon pepper calamari (GF)	6.50
chips with aioli (GF)	5.50
side caesar salad	4.00
side vegetables (GF)	4.00
bread roll	1.00
extra sauce	1.50

Kid Menu (12 years and under only) All 6.50

fish and chips
popcorn chicken and chips
chicken burger and chips
steak and chips (GF)
pasta and meatballs
dagwood dog and chips

soft drink and ice block upgrade	2.00
coke spider	3.50
bowl of ice-cream	2.50

Lunch Menu available 12.00pm to 2.30pm Daily

roast of the day served with vegetables, roast potato and gravy	13.50
rib fillet steak sandwich, served with chips	14.50
portuguese chicken – ½ chicken marinated & char grilled served with chips, salad & hot sauce	13.50
BLAT - bacon, lettuce, avocado and tomato on toasted turkish bread served with chips	13.50
beer battered barramundi served with chips, salad and tartare sauce	15.50
250 gram lunch prime rump steak served with your choice of sauce, chips and salad	14.90
beef hamburger 120gram patty served on a toasted bun with bbq sauce salad and chips	12.50