

ENTREES

TRADITIONAL GARLIC BREAD		5.50
VEGETABLE SPRING ROLLS (3)		10.00
Served with chilli plum sauce and a garnish salad		
HOME MADE THAI FISH CAKES		10.50
Served with sweet chilli sauce		
MIXED ENTRÉE PLATTER		15.00
SUITABLE FOR 2 TO SHARE OR AS AN INDIVIDUAL MAIN		
Selection of Thai fish cake, vegetarian spring rolls, marinated chicken wings, served with 2 dipping sauces		
GARLIC PRAWNS		
Tossed with garlic cream sauce, served with steamed jasmine rice		
	<i>½ Dozen</i>	12.50
	<i>Dozen</i>	24.00
OYSTERS NATURAL	<i>½ Dozen</i>	15.00
	<i>Dozen</i>	26.50
OYSTERS KILPATRICK	<i>½ Dozen</i>	16.50
	<i>Dozen</i>	28.50

SALADS

CAESAR SALAD		14.50
Crispy cos lettuce, bacon, croutons and parmesan cheese tossed with house Caesar dressing		
INDONESIAN CHICKEN AND BANANA SALAD		15.00
Crunchy fried chicken tenderloins and bananas tossed with finely shredded cabbage, snow peas, julienne capsicum and drizzled with satay vinaigrette topped with roasted cashew nuts		
AVOCADO AND PRAWNS IN WASABI DRESSING		16.50
Slices of avocado, peeled prawns, watercress and finely sliced iceberg lettuce tossed with wasabi dressing (olive oil, lime juice and honey)		
TWO CHEESE SALAD WITH CROUTONS		14.50
Cos lettuce, avocado chunks, parmesan cheese, fetta cheese and crispy croutons tossed with extra virgin olive oil		
	<i>Add Salt and Pepper Calamari</i>	5.00
	<i>Add Grilled Chicken Breast</i>	5.00
	<i>Add Garlic Prawns</i>	6.50

SENIOR'S MENU (SENIORS ONLY)

FISH AND CHIPS	12.50
CRUMBED STEAK	12.50
Served with your choice of sauce with salad and chips	
CHICKEN PARMIGIANA	12.50
Served with salad and chips	
ROAST OF THE DAY	12.50
PASTA CARBONARA WITH PARMESAN CHEESE	12.50

MAINS

GRAZIERS PREMIUM MEAT PIE	16.50	
Premium tender Graziers beef encased in pastry with onion gravy and served with mashed potato, mushy peas, salad and gravy		
LINGUINE MONA LISA	16.50	
Bacon sautéed with sun dried tomatoes, toasted pine nuts, basil pesto and a tinge of chilli, finished with cream and freshly cooked fettuccine and garnished with parmesan cheese		
MARINATED MUSHROOMS	15.00	
Served with red bell pepper on a seeded mashed potato with garlic aioli		
LAMB BACKSTRAP (ROASTED)	20.50	
With a tian of Swiss button mushrooms, confit of tomatoes, baby spinach and tarragon oil		
PAN SEARED CORN FED CHICKEN SUPREME	17.50	
Served with roasted cubed potatoes with a garnish salad		
SATAY BEEF AND PAK CHOY	16.50	
Served atop flat rice noodles with carrots and red capsicum		
SEAFOOD MARINARA RISOTTO	22.50	
Fish, scallops, calamari, mussels, prawns and Arborio rice simmered in a Napolitano sauce with parmesan cheese		
BARRAMUNDI	15.50	
Tempura battered or grilled, served with salad and chips with tartare sauce or lemon butter sauce		
HOMEMADE CHICKEN KIEV	18.50	
Served with roasted cubed potatoes and garden salad smothered with garlic cream sauce		
SEAFOOD SELECTIONS	For 1	
A combination of hot and cold seafood's, salt and pepper calamari, tempura whiting, crumbed scallops, Tassie oysters and tiger prawns served with a side salad, lemon wedges, chips and tartare sauce	25.95	
	For 2	
	35.50	
CHICKEN OR VEAL PARMIGIANA	18.50	
Topped with napolli sauce, ham, melted cheese, served with salad and chips		
	<i>Add Avocado</i>	1.50
	<i>Add Sliced Pineapple</i>	1.50
MALAYSIAN LAKSA (HOT OR MILD)	18.50	
Choice of chicken or seafood with rice sticks, garnished with bean sprouts and coriander		
KID'S MENU (12 YEARS AND UNDER)		
CHEESEBURGER AND CHIPS	6.50	
CHICKEN NUGGETS AND CHIPS	6.50	
FISH AND CHIPS	6.50	
STEAK OR CHICKEN WITH VEGETABLES	6.50	
SPAGHETTI BOLOGNAISE	6.50	



PREMIUM CHAR GRILLED STEAKS

ALL STEAKS ARE COOKED TO YOUR LIKING AND SERVED WITH YOUR CHOICE OF SAUCE:

PEPPER | DIANNE | MUSHROOM | CHILLI | GARLIC | GRAVY

ALL STEAKS SERVED WITH YOUR CHOICE OF:

CHIPS AND SALAD | VEGETABLES AND MASHED POTATO

RUMP	300 GRAMS		21.50
	600 GRAMS		33.00
This classic primal cut is full in flavour & comes from Kilcoy meatworks in South East Queensland. The beef bodies are a yearling product with a hook weight of 340 to 360 kg, predominately 75% Bos Taurus {British Breed of Cattle} with a fat depth of no more than 7mm. Aged to our specification "FULL OF FLAVOUR"			
EYE FILLET	200 GRAMS		26.90
This delightful cut of beef is the most tender of them all & is best described as succulent, lean & tender. Sourced from lush open paddocks surrounding the Darling Downs & aged for a minimum of 8 weeks "SIMPLY SENSATIONAL"			
RIB FILLET	300 GRAMS		28.90
Known as one of the better eating primal cut of beef, the rib fillet will exceed your eating expectations "SIMPLY SUPERB"			
EYE FILLET MIGNON	250 GRAMS		29.50
Succulent eye fillet wrapped in bacon and char grilled to capture that smoky hickory aroma "TANTALISE YOUR TASTEBUDS"			
T.BONE	450 GRAMS		33.00
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, with the flavour of the bone you can understand why this is known as "The Cattleman's Favourite"			
			

STEAK TOPPERS

FOUR PRAWNS IN A VELVETY GARLIC CREAM SAUCE	7.00
SALT AND PEPPER CALAMARI	6.00

SIDES

CHIPS WITH AIOLI	5.00
GARDEN SALAD	5.50
MIXED VEGETABLES IN GARLIC BECHAMEL AND CHEESE BAKE	8.50
MASHED POTATO	5.00
POTATO WEDGES	9.00
Served with sweet chilli and sour cream	
STEAMED CHAT POTATOES	5.50
Served with parsley and butter	

LUNCH MENU (LUNCHTIME ONLY)

WAGYU RISSOLE	12.50
Premium wagyu rissole with salad and chips and your choice of sauce	
SALT AND PEPPER CALAMARI SALAD	14.00
Served atop a salad with sweet chilli lime dressing	
CRUMBED STEAK	12.50
Crumbed fillet steak served with chips and salad and your choice of sauce	
RUMP STEAK SANDWICH	13.50
On lightly toasted inch thick slice bread with bacon, egg, onion, cheese, tomato, lettuce and BBQ sauce served with chips	
FISH AND CHIPS	12.50
Tempura battered barramundi served with salad, chips and tartare dipping sauce	
LUNCH RUMP	14.00
Served with your choice of sauce, salad and chips	