



STARTERS AND LIGHT MEALS

GARLIC BREAD	5.00
Toasted to perfection	
	With Cheese 6.00
	With Bacon and Cheese 7.00
TURKISH BREAD WITH DIPS	9.00
Toasted Turkish bread strips served with tzatziki, hommus and roasted capsicum dips	
CRUMBED CAMEMBERT	12.00
Crumbed wedges of camembert cheese served with cranberry sauce	
SALT AND PEPPER SQUID	10.50
Squid lightly battered and served with lemon and tartare sauce	
CREAMY GARLIC PRAWNS	
Tiger prawns pan fried in garlic and shallots and finished in a cream reduction, served on a bed of turmeric rice	
	Entree 14.90
	Main 22.90

SALADS

CAESAR SALAD	15.00
Crisp cos lettuce, bacon, egg, parmesan and chef's dressing	
	With Grilled Chicken 18.50
	With Salt and Pepper Squid 18.50
SMOKED SALMON SALAD	16.50
Smoked salmon, rocket, tomato, cucumber and bocconcini drizzled with a lime juice dressing	
THAI BEEF SALAD	18.50
Marinated beef strips, fresh greens, red cabbage, julienne leek and carrot, hokkien noodles and a nam jim dressing	
HOUSE SALAD	15.00
Crisp lettuce, tomato, cucumber, onion, bacon, bocconcini, carrot, olives and the house salad dressing	

KIDS MEALS (UNDER 12 ONLY)

LASAGNE, CHIPS AND SALAD	7.50
STEAK CHIPS AND SALAD	7.50
MINI KIDS HAM AND PINEAPPLE PIZZA WITH CHIPS AND SALAD	7.50
FISH, CHIPS AND SALAD	7.50
CHICKEN TENDERLOINS, CHIPS AND SALAD	7.50
ADD DRINK AND ICE CREAM	2.00

LUNCH MENU

AVAILABLE UNTIL 2:30PM DAILY	
CHICKEN SCHNITZEL WITH SALAD, CHIPS AND GRAVY	13.00
CRUMBED WHITING, CHIPS AND SALAD	13.00
CHICKEN BLT AND CHIPS	13.00
STEAK SANDWICH AND CHIPS	13.00
TURKEY CLUB SANDWICH	13.00
THAI BEEF WRAP WITH CHIPS	13.00
CHICKEN CAESAR WRAP WITH CHIPS	13.00

MAINS

GRAZIER'S BEEF PIE	16.90
Tender chunks of grazier's beef slow cooked in rich gravy, encased in pastry and served with mashed potato and mushy peas	
GRAZIER'S STOCKMAN'S PIE	16.90
Beef with bacon, garlic and mushrooms	
PORK SIRLOIN	23.00
Pork sirloin steak with a capsicum and Spanish onion stuffing served on a bed of mash with wilted spinach and a creamy leek sauce	
BARRAMUNDI	22.00
Barramundi fillet oven baked in a lemon thyme sauce, served with chips and a rocket, parmesan and tomato salad	
PESTO CHICKEN	24.00
Oven roasted chicken breast stuffed with tomato, pesto and cous cous topped with a Dijon honey glaze, served with chips and salad	
VEAL CON FUNGI	22.90
Veal medallions pan fried with sage, white wine, mushrooms and a dash of cream served on a bed of mash, accompanied by steamed green beans	
PRAWN AND LIME RISOTTO	20.90
Tiger prawns pan fried in garlic and lime juice and tossed through al dente risotto	
CHORIZO PENNE	19.50
Tomato, cashews, chorizo, salami, capsicum and penne pasta in a Napoli sauce	
LASAGNE	18.50
Layers of ground beef, pasta and cheesy béchamel served with chips and salad	
BEER BATTERED FLATHEAD	18.90
Battered strips of flathead served with chips, salad and tartare sauce	
BBQ BABY BACK RIBS	
Tender pork baby back ribs marinated and braised in our own BBQ sauce, served with chips and salad	
	½ Kilo 22.00
	Kilo 31.00
CHICKEN PARMIGIANA	19.90
Crumbed chicken breast topped with Napoli, ham and cheese served with chips and salad	
VEAL SENSATION	21.50
Crumbed veal schnitzel topped with a cheesy scallop and prawn mornay sauce, served with chips and salad	
VEAL SCHNITZEL	19.50
Crumbed and served with chips, salad and gravy	

PREMIUM CHAR GRILLED STEAKS

**ALL STEAKS ARE COOKED TO YOUR LIKING AND SERVED WITH YOUR CHOICE OF SAUCE:
MUSHROOM | PEPPER | DIANNE | CHILLI | GRAVY**

ALL STEAKS SERVED WITH YOUR CHOICE OF: CHIPS & SALAD | VEGETABLES & MASH

RUMP	400 GRAMS		27.90
This classic primal cut is full in flavour and comes from Kilcoy meatworks in South East Queensland. The beef bodies are a yearling product predominately 75% Bos Taurus (British Breed of Cattle) with a fat depth of no more than 7mm. Aged to our specification. "Full of Flavour"			
BOURBON AND BBQ RUMP	400 GRAMS		28.90
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. Marinated in a Jim Beam and Smokey BBQ sauce			
RIB FILLET	300 GRAMS		29.50
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 Queensland and grain finished for the last 100 days at selected feedlots "Simply Superb"			
OP RIB ON THE BONE	500 GRAMS		38.00
A primal cut of beef with exceptional flavour and eating qualities. Grain fed from far north QLD with a marbling score of up to 2. Our supplier guarantees ultimate satisfaction and tenderness "The Grand Champion of Steaks"			
EYE FILLET	200 GRAMS		29.00
This delightful cut of beef is the most tender of them all and is best described as succulent, lean and tender. Sourced from lush open paddocks surrounding the Darling Downs and aged for a minimum of 8 weeks "Simply Sensational"			

STEAK TOPPERS

CREAMY GARLIC PRAWNS	7.50
SALT AND PEPPER SQUID	7.50
BBQ RIBS	7.50
EGG (2)	2.50
SAUTEED ONION AND MUSHROOMS	5.00

SIDES

POTATO WEDGES	8.50
BOWL OF CHIPS AND GRAVY	6.00
SIDE SALAD	4.50
SEASONAL VEGETABLES	5.50

SENIORS

A VALID SENIORS CARD MUST BE PRESENTED	
CHICKEN SCHNITZEL	13.00
Served with chips, salad and gravy	
BATTERED FISH, CHIPS AND SALAD	13.00
LASAGNE, CHIPS AND SALAD	13.00
150G RIB FILLET STEAK	13.00
Served with salad, chips and gravy	