

## summer menu

### entrees

<b>Garlic bread (v)</b>	<b>5.00</b>
<b>with cheese</b>	<b>6.00</b>
Perfect to share	
<b>Soup of the day</b>	<b>5.50</b>
<b>(see specials board)</b>	
<b>Garlic and cheese pizza (v)</b>	<b>10.00</b>
<b>with smoked salmon</b>	<b>13.00</b>
<b>Warm bruschetta (v)</b>	<b>9.00</b>
Toasted ciabatta bread topped with tomato, Spanish onion, basil and shaved parmesan cheese, drizzled with olive oil and balsamic vinegar	
<b>Oysters – Tasmanian (gf)</b>	
<b>Natural ½ dozen</b>	<b>12.00</b>
<b>Natural 1 dozen</b>	<b>20.00</b>
<b>Kilpatrick ½ dozen</b>	<b>14.00</b>
<b>Kilpatrick 1 dozen</b>	<b>22.00</b>

### light meals

<b>Mediterranean lamb salad (gf)</b>	<b>22.00</b>
Tender lamb marinated in rosemary and lemon, char grilled and served over a lettuce, tomato, cucumber, onion, fetta and olive salad, dressed in a balsamic vinaigrette and topped with a cucumber yoghurt	
<b>Open lamb souvlaki</b>	<b>22.00</b>
Lemon and rosemary marinated lamb straps on a bed of tomato, Spanish onion, cucumber, crumbed fetta, tzatziki and a warm pita bread, served with chips	
<b>Chicken and baby spinach salad</b>	<b>20.00</b>
Tender chicken tossed through baby spinach, red onion, carrot, cucumber, tomato with a ranch dressing	
<b>Salt and pepper calamari salad</b>	<b>21.00</b>
Flash fried calamari sitting on a bed of lettuce, cucumber, carrot and red onion	
<b>Scallop and prawn salad (gf)</b>	<b>22.00</b>
Pan fried scallops and prawns in a sweet chilli sauce tossed through baby spinach and red onion	

### mains

<b>Fish and chips</b>	<b>18.00</b>
Traditional beer battered or grilled fish served with chips, salad and a side of tartare sauce	
<b>Seafood basket</b>	<b>22.00</b>
Selection of fried seafood served with chips, salad and a side of tartare sauce	
<b>Roast of the day</b>	<b>19.00</b>
<b>(See specials board) (gf)</b>	
Served with vegetables and accompanying sauce	
<b>Chicken parmigiana</b>	<b>21.00</b>
Crumbed chicken breast topped with napoli, ham and melted cheese, served with chips and salad	
<b>Chicken schnitzel</b>	<b>19.00</b>
Crumbed chicken breast served with chips and salad, your choice of sauce and a lemon wedge	
<b>Veal parmigiana</b>	<b>22.00</b>
Thinly sliced veal, crumbed and topped with napoli, ham and melted cheese, served with chips and salad	
<b>Veal schnitzel</b>	<b>20.00</b>
Thinly sliced veal, crumbed and served with chips and salad, your choice of sauce and a lemon wedge	
<b>Garlic or chilli prawns (gf)</b>	<b>23.00</b>
Sautéed prawns in your choice of garlic or chilli sauce, served with rice and a side of salad	
<b>Beef burger</b>	<b>18.00</b>
Our beef patties are made in house and served on a warm bread bun, lettuce, tomato, crispy bacon, egg, melted cheese and caramelised onions with tomato relish, served with a side of chips	
<b>Chicken burger</b>	<b>18.00</b>
Grilled chicken breast on a warm bread bun, lettuce, tomato, crispy bacon, egg, melted cheese with seeded mustard, served with a side of chips	
<b>Chicken wellington</b>	<b>24.00</b>
Chicken and avocado wrapped in pastry and cooked until golden brown, drizzled with hollandaise sauce. Served with chips and salad	
<b>Chunky “graziers” beef pie</b>	<b>15.90</b>
Tender graziers beef pie in a crispy pie case, served on a bed of creamy mash with vegies, mushy peas and gravy	

### from the pan

<b>Chicken pesto linguini</b>	<b>21.00</b>
Sautéed chicken, pesto and spinach in a creamy sauce, tossed through linguini pasta, topped with parmesan shavings	
<b>Salmon linguini</b>	<b>22.00</b>
Smoked salmon tossed through linguini pasta in a garlic and cream sauce, finished with capers, spinach and parmesan shavings	
<b>Vegetarian stir fry (v)</b>	<b>19.00</b>
Wok tossed serving of seasonal vegetables with noodles and our in house stir fry sauce	
<b>Chow mien</b>	<b>22.00</b>
Diced chicken with prawns, carrots, capsicum, broccoli, peas, basil, noodles and our own stir fry sauce	
<b>Chicken risotto (gf)</b>	<b>21.00</b>
Sautéed onion, chicken and mushrooms folded through arborio rice with a touch of cream and spinach, topped with parmesan shavings	
<b>Salmon risotto (gf)</b>	<b>22.00</b>
Smoked salmon flaked through arborio rice with capers, spinach and a touch of cream, topped with parmesan shavings	

### sides

<b>Bowl of chips</b>	<b>6.00</b>
<b>Bowl of wedges</b>	<b>8.50</b>
(served with sour cream and sweet chill sauce)	
<b>Steamed vegetables</b>	<b>6.50</b>
<b>Steamed rice</b>	<b>3.00</b>
<b>Creamy potato mash</b>	<b>6.50</b>

**the grill**



All of our quality beef cuts that carry Graziers Australian Beef logos are carefully chosen by setting minimum standards in quality and breeding criteria. This will give a quality assurance that will ensure ultimate tenderness, flavour and texture. They are cooked to your liking from bleu to well done. Bear in mind that fillets and rib steaks cooked well done will take up to 45 minutes when ordering

*a cut above the rest*



**Graziers Rump**

100 days grain finished

250gm 22.00  
500gm 32.00

This classic primal cut is full in flavour and comes from Queensland. This primal cut is off yearlings that have been fed on grain for the last 100 days. Aged to our specification with a supplier guarantee of ultimate flavour and tenderness. "Full of flavour"

**Graziers American Rib Eye**

100 days grain fed finish

34.00

This is the Scotch fillet fully attached to the rib bone. Grain fed and sourced from far north QLD. This cut will not disappoint and delivers the Ultimate beef flavour enhanced by cooking with the bone attached. "The true meat lovers choice"



**Graziers Porterhouse 300gm**

100 days grain finished

28.00

Also known as Sirloin this primal cut is aged for a minimum of six weeks to ensure tenderness and taste satisfaction. The cattle are fed on a cereal grain diet for the last 100 days, known for its clean fresh flavour with no fatty after taste. "Melt in you mouth"



served with your choice of chips & salad or vegetables  
Your choice of cooking style & sauce –  
**mushroom sauce, pepper sauce, gravy or garlic butter**  
*we use gluten free gravy*

**add a marinated prawn skewer to your steak** **6.00**

**QLD King Pork Rib Cutlet** **23.00**

Grain fed Qld pork rib cutlet from Barkers Creek char grilled to perfection served with your choice of chips, salad or vegetables

**seniors** \*on presentation of seniors card\*

**\$2 venue voucher with all senior meals**

- Chicken parmigiana
- Chicken schnitzel
- Fish and chips
- Lambs fry and bacon
- Roast of the day
- Chicken and pesto pasta

**1 course main only** **12.00**  
**2 course main with soup or dessert** **13.50**  
**3 course main with soup & dessert** **15.00**

**kids menu** **8.00**

includes a soft drink

- Chicken nuggets
- Chicken parmigiana
- Chicken schnitzel
- Fish and chips
- Cheese burger
- Mini pizzas

"free frog in a pond Wednesday to Sunday"