

Running Lunches

\$9.95

Available Monday to Friday 12-2pm

Not available Public Holidays

Pre-orders available

Fish & Chips

Beer battered fish fillet served on chips w tartare & lemon

Burger

Homemade beef pattie, cheese, tomato lettuce & mayo served w chips

Prawn Salad

Grilled tiger prawns served on a crisp garden salad

Chicken & Mango Salad

Smoked chicken on a cucumber, mango, Spanish onion & spinach salad

Mediterranean Quiche

Eggplant, zucchini, capsicum, Spanish onion & olives bound in a creamy egg mix w a puff pastry base served w a fresh Greek salad

Americana

Chorizo, capsicum, olives and onion in a rich tomato sauce tossed w fettuccini

Wrap

Crumbed chicken tenders wrapped in a tortilla w tomato, cheese, onion, lettuce and mayo

Dippers

4 crumbed chicken tenders served w French fries w a tomato salsa dipping sauce

Veggie Stir Fry

Mixed veggies tossed w hokkien noodles in a light soy and ginger sauce

B.L.T

Bacon lettuce and tomato in toasted bread w dyjonaise served w chips



**A
fresh
new
approach...**

We would like to introduce to you our new menu. We're proud of it and hope you'll enjoy the exciting new options available for you to try. By listening to our customers and researching in our local community we have found that many people have more needs than what have been catered for in the past.

With this in mind we've created a menu offering meal options suitable for members of the community that have different dietary needs.

- Gluten Free [G]
- Dairy Free [D]
- Vegetarian [V]

Meals are clearly marked on our menu.

Our **Healthy Lifestyle** section highlights meals that follow a balanced diet approach and could be suitable to those watching their weight.



Starters & Entrée's

Garlic Bread	[V]	\$6.00
Extras: Cheese		\$1.00
Bruschetta Bread	[V]	\$8.50
Fresh tomato, Spanish onion, basil & garlic on crusty Ciabatta bread, topped w crumbled feta, drizzled w a balsamic reduction		
Nachos	[V]	\$9.50
Corn chips topped w a mild salsa, tasty cheese, sour cream & fresh guacamole		
Extras: BBQ Chicken		\$4.00
Jalapeños		\$3.00
Dukkah 2 Ways	[V]	\$13.95
Warm Turkish loaf served with extra virgin olive oil, traditional herb & spice Dukkah & our macadamia lemon pepper Dukkah		

Tasting Plate **\$17.50**
Marinated prawns, grilled chorizo, olives, sun-dried tomatoes, marinated feta & toasted Ciabatta bread served with pesto, balsamic vinegar & extra virgin olive oil

Chef's Homemade Soup of the Day **\$6.00**

Tasmanian Oyster ½ doz dozen
Natural Style **\$12.50** **\$21.50**
Served fresh w lemon & home made seafood sauce

Kilpatrick Style **\$14.50** **\$24.50**
Served with crispy bacon & kilpatrick sauce

Mango Salsa **\$14.50** **\$24.50**
Served fresh with chunky mango salsa

Chilli Lime **\$14.50** **\$24.50**
Served fresh marinated with chilli, lime & tequila

Quattro Plate - **\$24.50**
Sample 3 of each of the our 4 oyster styles

Salads & Light Meals

Caesar Salad [D] **\$14.50**
Baby cos lettuce, garlic croutons, crispy bacon, shaved parmesan & poached egg dressed w our in house Caesar dressing (anchovies optional)
Extras: Marinated Chicken \$4.00

Mediterranean Quiche **\$14.50**
Eggplant, zucchini, capsicum, Spanish onion & olives bound in a creamy egg mix w a puff pastry base served w a fresh Greek salad

Lemon Myrtle Squid [D] **\$18.50**
Scored squid lightly coated in a lemon myrtle dust, flash fried & served on a mixed leaf garden salad w light French dressing

Prawn, Watermelon & Feta Salad [G] **\$18.50**
Chef's favourite pan-fried tiger prawns lightly coated in Cajun spices served on a refreshing watermelon, Spanish onion, rocket & feta salad drizzled with watermelon vinaigrette.

Club Sandwich **\$16.50**
Layers of toasted bread, lettuce, cheese, tomato, bacon, grilled chicken & dyjonaise served with hand cut fat chips

Chicken & Mango Salad [G/D] **\$17.50**
Sliced smoked chicken breast served on a salad of julienne cucumber, mango, cherry tomato, Spanish onion & spinach finished with French vinaigrette

Veggie Stack [G/V] **\$15.50**
A tower of grilled eggplant, zucchini, capsicum, field mushroom, Spanish onion & low fat ricotta with a splash of balsamic

Healthy Living

Lean Graziers Eye Fillet Steak [D/G] \$28.50

Succulent 200g eye fillet cooked to your liking served on a medley of sautéed seasonal vegetables

This delightful cut of beef is the tenderest of them all & is best described as succulent, lean & tender. Sourced from the QLD outback and aged by our butcher for a minimum 6 weeks these steaks will not disappoint.

“SIMPLY SENSATIONAL” Grass Fed

Steak Sandwich [D/G] \$16.50

Lean beef steak, char-grilled capsicum, rocket, caramelised onion & mushrooms encased in a grilled eggplant bun served with a touch of hot English mustard and garden salad

Sheppard’s Pie [G] \$17.50

Old favourite Sheppard’s pie consists of lean beef mince, diced vegetables topped with potatoes and served with fresh steamed vegetables

Ginger Baked Fish [D/G] \$22.50

Juicy blue grenadier fillet lightly marinated in soy & ginger served on Asian style stir fried vegetables

Calamari Salad [D/G] \$18.50

Tender grilled calamari in a ginger & soy marinade served on a fresh garden salad finished with a tangy Italian dressing

Stuffed Chicken Breast [G] \$22.50

Chicken breast stuffed with spinach and low fat ricotta cheese served on grilled asparagus & beans with a roasted cherry tomato & olive salsa

Roast Tuna Steak [D/G] \$23.50

Yellow fin tuna steak grilled served on a robust red wine ratatouille finished w rocket & lemon zest salad

Peach & Sugar Snap Salad [D/G/V] \$16.50

A beautiful light salad consists of baby spinach, red onion, sugar snap peas, peaches and mint leaves finished with a lemon twist dressing

Extras: Prawns \$5.00

Chicken \$3.00

Pork Cutlet [G] \$23.50

180gm Lean pork cutlet rubbed w wholegrain mustard grilled served on a bed of potatoes and grilled asparagus

Main Meals

Pepper Steak & Ale Pie **\$16.50**

Diced beef & onion slowly braised in thick pepper & ale gravy encased in puff pastry & served on mash potatoes and demi glaze

Guy's Big Beef Burger **\$17.50**

A massive 350gm beef patty in a toasted bun with lettuce, tomato, beetroot, cheese, bacon, egg & caramelized onion with bourbon & barbeque sauce served with our hand cut fat chips

Asian BBQ Pork Belly **\$23.50**

Asian inspired bbq spiced pork belly cooked until delicate served on a bed of rice with weltered bok Choy

Veal Back Strap **\$23.50**

Juicy veal back strap coated in a herb & parmesan crust served on a creamy potato gratin finished w red wine jus

Chicken Parma **\$20.00**

House made chicken schnitzel topped w Napoli sauce, sliced Virginian ham & melted mozzarella cheese

Chicken Schnitzel **\$18.00**

Chicken Kiev **\$20.00**

Chicken breast crumbed & filled w garlic butter in house, served on jasmine rice

Fish & Chips **\$18.50**

Fish fillets coated in a crispy beer batter served w lemon, home made tartare sauce & steak fries

Fisherman's Catch **\$23.50**

Beer battered fish fillet, lemon & pepper squid, beer-battered scallops, & garlic prawns twisters served w homemade tartare, lemon & steak fries

Lasagne **\$19.50**

Roast of the Day **\$18.50**

Sides

Seasonal Roast Vegetables \$4.00

Stir-fry Vegetables \$4.00

Bowl of Steak Fries \$5.00

Creamy Potato Mash \$4.00

Notatoes – Cauliflower Mash \$4.00

Garden/Greek Salad \$5.00

From the Grill



Graziers Scotch 350gm

\$31.50

Known as one of the better eating primal cut of beef, the scotch fillet also known as Cube Roll will exceed your eating expectations.

With a marble score of 2 or more it is raised on natural pastures in South East Queensland & grain finished for the last 100 days at selected feedlots.

100 days grain finished

"SIMPLY SUPERB"



Graziers Porterhouse 300gm

\$28.50

Also known as Sirloin this primal cut is aged for a minimum of 6 weeks to ensure tenderness & 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.

100 days grain finished

"MELT IN YOUR MOUTH"



Graziers Rump 250gm

\$22.00

This classic primal cut is full in flavour & 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 & tenderness.

100 days grain finished

"FULL OF FLAVOUR"

Stockman's Grill

\$28.50

Lamb chop, pork chop, 150g steak, sausage, bacon caramelised onion served on steak fries topped w fried egg

Sauces: Red Wine & Mushroom, Brandy Peppercorn, Kilpatrick, Demi Glaze, Garlic Butter, Bourbon Barbeque & Hollandaise

Garlic Prawn Sauce

\$6.50

Pan fried tiger prawns in a creamy garlic sauce

Outback Steak Sauce

\$5.00

Grilled steak, onion, fried egg with barbeque



a cut above the rest

Pastas & Rices

Fettuccini Carbonara \$16.50

Sautéed bacon, onion & garlic bound in creamy parmesan and egg sauce topped w shaved parmesan

Extras: Chicken \$3.00

Meatball Rigatoni [D] \$19.50

Hand made meat balls slowly roasted in a rich cherry tomato & capsicum sauce served on fresh rigatoni w shaved parmesan

Sweet Potato Risotto [G/V] \$15.50

Honey roasted sweet potato cubes tossed w sun dried tomato & sugar snap peas in a creamy white wine sauce

Extra: Chicken \$3.00

Seafood Laksa \$22.50

Prawns, scallops, tuna cubes, calamari and mussels cooked in a creamy laksa & coconut broth w rice noodles, bok Choy & shitake mushrooms

3 Cheese Ravioli [V] \$17.50

Shitake, field & flat mushrooms tossed w Spanish onion and spinach in a creamy garlic sauce

Spanish Paella \$23.50

A Spanish classic consisting of chicken, prawns, mussels and chorizo sautéed w green peas, capsicum and rice in a saffron infused broth

Desserts

Blueberry Tart

Blueberry & custard tart encased in puff pastry served w vanilla ice cream & strawberries

Crème Brulee

A sensual vanilla bean crème brulee served w vanilla ice cream and fresh strawberries

Sticky Date Pudding

Old style sticky date pudding w butterscotch sauce served w ice cream

White Chocolate & Baileys Mousse

An indulgent white chocolate mousse served w fresh strawberries sprinkled w grated white chocolate

Tiramisu

A light and fluffy tiramisu w espresso infused biscuits covered in whipped cream served w strawberries

Apple Pie

Juicy slow cooked apples encased in puff pastry served w ice cream

All desserts \$6.00 each or \$8.00 with hot drink of choice

Seniors

3 Courses **\$12.00**

Your choice of 1 of the following Mains served with both Soup of the Day and Dessert

2 Course **\$11.00**

Your choice of 1 of the following Mains served with a Soup of the Day or Dessert

Roast of the Day

Fish & Chips

Fish fillet coated in a crispy beer batter served w lemon, home made tartare sauce & steak fries

Garden Salad

Served with your choice of 4 grilled prawns or grilled chicken

Bangers & Mash

With onion gravy

Sheppard's Pie

Chicken Parma

Lasagne

Carbonara

Kids

All kids meals are \$7.00 and include complimentary soft drink & activity bag

Fishy

Grilled fish fillet served w fresh garden salad

Kebabs

2 chicken kebabs of lean chicken breast and cherry tomatoes served on rice

Chicken Wrap

2 crumbed chicken tenders wrapped in tortilla w diced tomato grated cheese and mayo served with chips

Pasta

Meatballs simmered in a rich tomato sauce w fettuccini

Crumbed Chicken

House crumbed chicken strips served on chips w tomato salsa dipping sauce

Chicken Parma

Served on chips

Pizza

A big 9 inch Hawaiian pizza all for yourself

After Dinner Treats

Ice-cream cones \$2 or Scoops in a bowl \$1 per scoop

Present your Seniors or Carers Card to receive 10% any full priced main meals



Wine

Sparkling Wine

Omni Blue Sparkling		\$28.00
Omni Black NV		\$28.00
Yellowglen Yellow Piccolo	\$7.00	
Yellowglen Pink Piccolo	\$7.00	
Viviant Sparkling Brut		\$32.00

White Wines

Baily & Baily Silhouette Sauvignon Blanc	\$5.00	\$22.00
South Island Sauvignon Blanc	\$6.00	\$28.00
Wolf Blass Eaglehawk Chardonnay	\$5.50	\$23.00
Wolf Blass Eaglehawk Riesling	\$5.50	\$20.00
Baily & Baily Silhouette Moscato	\$5.50	\$22.00
Brown Brothers Crouchen Riesling	\$5.50	\$26.00
Monkey Bay Sauvignon Blanc	\$6.00	\$28.00
Penfolds Koonunga Hill Chardonnay		\$29.00

Red Wines

Baily & Baily Shiraz Viognier	\$5.00	
Wolf Blass Eaglehawk Merlot	\$5.50	\$24.00
Baily & Baily Cabernet Sauvignon	\$6.50	\$24.00
Banrock Station Cab Merlot	\$6.00	\$22.00
Jamiesons Run Cabernet Sauvignon	\$6.00	\$26.00
Cow Bombie Shiraz	\$6.50	\$32.00
Wynns Coonawarra Cab Shiraz Merlot	\$7.50	\$36.00