

## ENTRÉE:

<b>Garlic Ciabatta Loaf: (v)</b>	<b>\$6</b>
With rosemary and garlic infused oil and sea salt Add caramelised onion <b>\$1</b>	
<b>Soup of the Day:</b>	<b>\$9.50</b>
<b>Lambs Brains: (gf)</b>	<b>\$9.50</b>
Crispy lambs brains coated in dukkah spice sitting on a red pepper couli	
<b>Zucchini and Eggplant Fritters: (v)</b>	<b>\$12</b>
Pan fried fritters served with mint yoghurt	
<b>White Bait:</b>	<b>\$13</b>
Lemon peppered white bait flash fried and served with aioli	
<b>Dips:</b>	<b>one dip \$7   two dips \$12   three dips \$16</b>
Our house made dips change frequently – please ask our wait staff for today's dips	
<b>Yum Cha Share Plate:</b>	<b>\$17</b>
Assorted fried yum cha (10 pieces) served with sweet chilli sauce and kecap manis	

## TAPAS TO SHARE:

Mix and match to create your own plate; please choose a minimum of four items.

### **\$10 each item**

BBQ Glazed Duck Shanks  
Pork Belly with Apple Cider Puree (gf)  
Steamed Asparagus with Parmesan (gf) (v)  
Aioli (v)

### **\$6 each item**

Pickled White Anchovies (gf)  
Pickled Baby Octopus (gf)  
yoghurt (gf)  
Grilled Chorizo with Lemon

### **\$8 each item**

Lemon Peppered White Bait  
Basil Calamari with Fennel Salt (gf)  
Paprika and Chilli Crusted Potatoes with

### **\$4 each item**

Lamb Brain on Red Pepper Couli (gf)  
Roasted Baby Beetroot topped with  
Toasted House Bread w' Dipping Oil

### SALADS:

- Moroccan Chicken Salad:** \$20  
Spiced chicken pieces sitting on a bed of hummus and topped with a rocket and parmesan salad
- Salmon and Chorizo Salad:** \$22.50  
Seared Atlantic salmon, grilled chorizo, charred red peppers, cherry tomatoes, fetta and mixed mesclun topped with fried capers and dill
- Grilled Lamb Salad: (gf)** \$24  
Marinated lamb pieces served with char grilled zucchini, semi dried tomato, fetta, radish and mixed greens
- Seafood and Mango Salad: (gf)** \$25  
Pan fried seafood tossed with rocket and baby spinach leaves finished with fresh mango and citrus dressing

### FROM THE PAN:

- Linguini Aglio Olío E Chilli: (v)** \$17  
Pan fried garlic and chilli cooked in olive oil and tossed with linguini
- Pesto Chicken Penne: (gf)** \$20  
Pan fried chicken tossed with mushrooms and bacon finished with pesto and a touch of cream
- Duck and Mushroom Risotto: (gf)** \$23  
Shredded duck shanks cooked with garden herbs, field mushrooms and green peas topped with parmesan
- Prawn and Scallop Linguini:** \$25  
Pan fried prawns and scallops tossed with garlic butter and fresh herbs
- Paella:** for one \$25 to share \$39  
Pan fried seafood tossed with chorizo and green peas cooked in a saffron stock

## MAINS:

<b>Graziers Beef Pie:</b>	<b>\$17</b>
Tender chunks of Graziers beef, slow cooked in silky onion gravy, encased in pastry and served with mash potato and mushy peas and gravy	
<b>Sandy B.L.T:</b>	<b>\$17</b>
Crispy bacon, ripe tomato and mixed lettuce tossed with olive oil and balsamic vinegar in a toasted ciabatta roll served with chips	
<b>Chicken Parmigiana:</b>	<b>\$22.50</b>
Crumbed breast of chicken topped with napoli, shaved ham and melted mozzarella served with chips and garden salad	
<b>Basil Calamari: (gf)</b>	<b>\$26</b>
Dusted calamari flash fried served with chips and garden salad and a side of lemon aioli	
<b>Battered Flathead Tails:</b>	<b>\$26</b>
Beer battered flathead tails served with chips, garden salad and our own house made tartare sauce	
<b>Atlantic Salmon Fillet:</b>	<b>\$27.50</b>
Oven baked fillet of Atlantic salmon served on steamed asparagus, char grilled zucchini and roasted tomatoes topped with hollandaise	
<b>Pork Rib Eye:</b>	<b>\$27.50</b>
Grilled pork rib eye served on a celeriac and sweet potato rosti with roasted beetroot wedges and wilted spinach, topped with an orange and rosemary reduction	
<b>Pesto Lamb Fillets: (gf)</b>	<b>\$29.50</b>
Pesto marinated lamb fillets served on buttered chat potatoes and wilted spinach, topped with mint yoghurt	

## SIDES:

Side of mash potato	<b>\$5</b>
Side of green leaf salad	<b>\$5</b>
Side of garden salad	<b>\$6</b>
Side of today's vegetables	<b>\$6.50</b>
Side of rocket and parmesan salad	<b>\$7.50</b>
Side of chips w' tomato sauce and aioli	<b>\$8</b>
Side of wedges w' sour cream and sweet chilli	<b>\$11</b>

## FROM THE GRILL:



### Graziers 250g Rump

\$24

This classic primal cut is full in flavour & comes from Queensland 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.

### Graziers 300g Porterhouse

\$32

Also known as Sirloin this primal cut is aged for a minimum of 6 weeks to ensure tenderness & taste satisfaction. Known for its clean fresh flavour with no fatty after taste, the cattle are fed on a cereal grain diet for the last 100 days.



### Graziers 300g Pepper Steak:

\$33

Scotch fillet dusted with cracked black pepper and topped with a pepper sauce. Known as one of the better eating primal cuts of beef, the scotch fillet 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.



### Graziers Mini Mignons:

\$36

Two 150g pieces of eye fillet wrapped in bacon. This delightful cut of beef is the tenderest of them all & is best described as succulent, lean & tender. Sourced from the Queensland outback and aged by our butcher for a minimum of 6 weeks, these steaks will not disappoint.



### Steak Toppings:

sautéed onion and mushroom

\$5

creamy garlic prawns (4)

\$7.50

country style: fried bacon, egg, onion

\$8

flash fried calamari

\$8

All steaks served with chips and salad or vegetables, and your choice of one sauce: gravy, mushroom, peppercorn, port and onion, garlic butter



*a cut above the rest*

SENIORS:

Main Course \$12

Soup and /or Dessert \$1.50 extra per course

Chicken Parmigiana: with chips and salad

Grilled Sausages: with mash and vegetables

Battered Fish: with chips and salad

Grilled Fish: with chips and salad

Calamari Rings: with chips and salad

Roast of the Day: with today's vegetables topped with gravy

Lamb's Fry and Bacon: on mash potato with vegetables topped with gravy

Lamb's Brains: on mash potato with vegetables topped with gravy

Penne Bolognaise: topped with shaved parmesan

250gm Rump Steak: with chips and salad and your choice of sauce

KIDS:

Available for children 12 years and under only; includes a free soft drink \$8

Cheese Burger and Chips:

Fish and Chips:

Chicken Nuggets with Chips:

Grilled Sausages on Mash:

Penne Bolognaise:

Mini Pizza: topped with ham, tomato, basil and cheese, served with chips

Chicken Salad: