

SPRING/SUMMER MENU

STARTER

Herb bread	6.00
Garlic bread Perfect to share	6.00
Soup of the day Our hearty soup is made daily	6.00
Bruschetta Lightly toasted French stick topped with a mix of tomato, Spanish onion, & basil	10.00
Smoked salmon bruschetta Lightly toasted French stick w` cream cheese, Tasmanian smoked salmon, Spanish onion, cherry tomato & fried capers	12.00
Tapas to share Create your own plate, 4 items per plate;	
\$8 each selection: Salt & pepper calamari Rocket pesto scallops Tempura prawns Fish goujon w` tartare	\$5 each selection: Satay chicken skewers Grilled meat balls w` tzatziki Chefs choice of arrancini balls Pan fried chorizo w` chilli jam
Italian Salata Rocket, flaked parmesan, virgin olive oil, balsamic vinegar	8.00
Greek salad Cucumber, Spanish onion, tomato, capsicum, kalamata olives, feta	8.00

LIGHT MEALS

Lamb dukkah salad Seared lamb strips seasoned w` dukkah spices on a salad of rocket, cherry tomato, cucumber & Spanish onion served w` a fresh mint yoghurt dressing & a pappadum	22.00
Traditional Caesar salad Baby cos lettuce, croutons, shaved parmesan, bacon, egg, anchovie fillets & the chef's own creamy dressing	15.00
.....add rocket/cashew pesto chicken	19.00
Chicken foccacia Poached chicken fillet, baby cos, tomato, Spanish onion, avocado, tasty cheese & a cashew & rocket pesto lightly grilled and served w` chips	15.00
Japanese tempura prawn Crispy prawns & julienne vegetables served w` cabbage & ginger kikoman sauce	19.00
Steak sandwich A 150gm tender B.B.Q steak grilled, topped w` cheese, bacon, lettuce, tomato, egg & caramelised onion, on a toasted bread stick served w` chips & tomato relish	20.00
Gourmet beef burger Chefs own ready made beef pattie, tomato, lettuce, beetroot, bacon, cheese, egg & caramelised onion, on a toasted bun served w` chips & chilli jam	19.00

THE GRILL

All of our quality Graziers beef cuts are aged for a minimum of 42 days to ensure ultimate tenderness, flavour & texture. Grilled to your liking with:

Your choice of sauces:
pan gravy, pepper, mushroom

Your choice of butters:
garlic butter, chilli butter



	RUMP 250g	100 DAYS GRAIN FINISHED	23.00
	<p>This classic primal cut is full in flavour & comes from QLD meatworks. The primals are off small yearlings with a fat depth of no more than 7mm. Aged to our specification with a supplier guarantee of ultimate flavour & tenderness. “FULL OF FLAVOUR”</p>		
	RUMP 500g	100 DAYS GRAIN FINISHED	30.00
	<p>This classic primal cut is full in flavour & comes from QLD meatworks. The primals are off small yearlings with a fat depth of no more than 7mm. Aged to our specification with a supplier guarantee of ultimate flavour & tenderness. “FULL OF FLAVOUR”</p>		
	PORTERHOUSE 300g	100 DAYS GRAIN FINISHED	28.00
	<p>Also known as Sirloin this primal cut is aged for a minimum of 8 weeks to ensure tenderness & taste satisfaction. With a fat depth of 2=3mm & fed on a 3 cereal grain diet for the last 100 days, known for its clean fresh flavour with no fatty after taste. “MELT IN YOUR MOUTH”</p>		
	SCOTCH FILLET 300g	100 DAYS GRAIN FINISHED	30.00
	<p>Known as one of the better eating primal cut of beef, the rib fillet also known as Scotch fillet will exceed your eating expectations. With a marble score up to 2 raised on natural pastures in South East Queensland & grain finished for the last 100 days at selected feedlots. “SIMPLY SUPERB”</p>		
	EYE FILLET 250g	100 DAYS GRAIN FINISHED	32.00
	<p>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 8 weeks these steaks will not disappoint. “SIMPLY SENSATIONAL”</p>		

MAINS

Peri Peri chicken breast	24.00
Grilled breast of chicken on a bed of saffron rice & coated w` peri-peri spice, topped w` roti bread & tzatziki	
Salt & pepper calamari	20.00
Lightly coated in sea salt & lemon pepper and lightly fried, served w` a traditional Greek salad & lemon garlic aioli	
Double roasted pork belly	24.50
On top of steamed rice and a side of salad w` a cranberry & sherry glaze	
Atlantic salmon	25.00
Pan seared & oven baked on top of potato gratin, wilted greens, jus & lemon parsley aioli	

MAINS 'AND ALL TIME FAVOURITES'

Chicken Parmigiana	20.00
Crumbed breast topped with napoli, ham, mozzarella cheese & bacon	
Bangers & mash	21.00
Thick gourmet beef & pork sausages served w` creamy mash w` caramelised onion & brown gravy	
Beer battered fish	22.50
Deep fried whiting served with chips and a garden salad, lemon & tartare sauce	
Roast of the day	19.00
Our Sunday roast is available everyday & served with vegetables	

FROM THE PAN

Spaghetti marinara	22.00
Fresh prawns, scallops, mussels, calamari & fish in an infused garlic olive oil w` fresh dill & parsley	
Penne	19.00
Mediterranean flavours, Spanish onion, kalamata olives, capsicum, mushrooms & spinach in our tomato ragu w` a hint of chilli	
with chorizo
	21.00
Chicken risotto	19.00
Pan slices of chicken, bacon & mushroom sealed in garlic & white wine and tossed through w` Arborio rice, spinach and avocado & finished in a creamy mustard sauce	
Beef rendang	19.00
Braised beef fillet in a marsala sauce & grated coconut, served w` steamed rice & roti bread	

SENIORS..... *includes a \$2 venue voucher*

Salt & pepper calamari	
Chicken schnitzel	12.00
Lambs Fry & Bacon	
Battered fish & chips (grilled optional)	
Chicken Parmigiana	
Sausages & mashed potato	
Roast of the day	
Soup and or Dessert	1.50

SIDES

Bowl of fries	6.00
Bowl of seasoned wedges	8.50
(served with sour cream & sweet chilli)	
Garden salad	
Mix leaf, tomato, Spanish onion, cucumber	6.00
Steamed vegetables w` roast pumpkin & potato	6.00

KIDS MENU.....*with complementary kids soft drink*

Fish & chips (Grilled with Salad optional)	8.00
Mini pies & fries	
Chicken Parmigiana	
Roast of the day with vegies	
Chicken nuggets	
Sausages & mash	
Penne Pasta Primavera (Napoli sauce and Vegies)	
Chicken Skewers with Rice and Salad	

Sweet Treats.....Go on you deserve to treat yourself!

Coffee Selection

Short black	3.50
Macchiato	
Piccolo latte	
Long black	
Flat white	
Cappuccino	
Latte	
Mocha	
Mug add.....30c	

Tea Selection

English Breakfast	3.50
Earl Grey	
Pure Camomile	
Pure Peppermint	
Pure Green Tea	

Other Hot Beverages

Hot Chocolate (w marshmallows)	4.00
Vienna Chocolate (hot chocolate topped with whipped cream)	4.50
Vienna Coffee (coffee topped with whipped cream)	

Other Cold beverages

Iced chocolate	5.00
Iced coffee	
Iced mocha	

Cakes (served with cream or ice cream)

See our friendly wait staff for today's selection of cakes gateau's	7.50
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Coffee and Cake Deal

8.50

Peters Ice Cream Selection

Milo Cup	2.50
Icey pole (lemonade and Raspberry)	1.00
Vanilla Drumstick	3.30
Chocolate Billabong	1.30
Frosty Fruits	2.00
Maxibon honeycomb	3.30

