

STARTERS

Garlic Bread 5.50

Bread & Dips 6.50

Charred Turkish bread served with chefs selection of dips

Bruschetta 9.90

Sour dough Baguette topped with diced roma tomato, red onion, basil and boconcini cheese finished with a balsamic glaze

Yum Cha Tasting Plate 13.50

Bite sized spring rolls, mini chicken dim sims, tempura prawns and sweet chilli chicken served with a selection of dipping sauces

Soup of the Day 6.95

Please see your wait staff for todays creation. Served with crusty bread

SALADS

Caesar Salad 12.50

Traditional Caesar salad with cos lettuce, crispy bacon, croutons & parmesan cheese tossed in Caesar dressing then finished with a poached egg

Add Chicken 5.00

Prawn & Mango 16.50

A salad of mixed leaves, spanish onion, tomato, carrot & cucumber, binded in roasted shallot dressing topped with tiger prawns & a mango, coriander compote

Thai Beef Salad 15.90

Char-grilled rib fillet served atop a salad of mixed leaves, onion, tomato, cucumber, carrot, crispy hokkien noodles & peanuts finished with a Thai style dressing

PASTA & RISOTTO

Chicken Carbonara 16.90

Sautéed bacon, onion, mushroom, garlic & chicken tossed through linguini in white wine & parmesan cream finish with an egg

Spanish Seafood Risotto 19.50

Chorizo sausage sautéed with red onion, prawns, scallops & half shell mussels, binded in a tomato & saffron cream, garnished with chilli oil

Chicken & Mushroom Risotto 16.50

A risotto of chicken, onion, baby spinach & trio of mushrooms in garlic cream, finished with truffle oil & parmesan cheese

KIDS MEALS

All kids meals for children under 12 years

Pop Corn Chicken with chips & salad 6.50

Fish & Chips with salad 6.50

Mini Ham & Pineapple Pizza chips & salad 6.50

Kids Rib Fillet with chips & salad 6.50

Add a Drink & Ice cream for an extra 2.00

SENIORS ONLY

Fish & Chips 12.50

With salad, lemon & tartare

Steak Dianne 12.50

Char-grilled 150gr rib fillet served with chips salad & Dianne sauce

Chicken Schnitzel 12.50

Crumbed chicken with chips, salad & gravy

MAINS

Chicken Parmigiana 19.00

Crumbed chicken breast topped with smoked ham, Napoli sauce & melted cheese, served with chips & salad

Barramundi 22.50

Oven baked barramundi served atop kipfler chips, fresh garden salad, finished with a tomato & basil relish

Lamb Rump 23.50

Lamb rump filled with fetta, sun dried tomato and spinach rolled and trussed then oven baked, served sliced atop sweet potato and pumpkin mash with seasonal vegetables, finished with tomato chutney & red wine jus.

Garlic Prawns 21.50

Sautéed Tiger prawns in white wine & garlic cream served in a crispy tortilla basket with steamed rice & vegetables.

Pistachio Pork 23.50

Oven baked pork cutlets with a pistachio dijon crust served atop chat potatoes and seasonal vegetables finished with a cider jus

Chicken Mignon 22.50

Chicken breast fillet with field mushroom & goats cheese wrapped in bacon served on smashed chats & seasonal vegetables then garnished with a pastry shard & garlic cream

Veal and Crab 23.50

Grilled veal Medallions topped with blue swimmer crab meat topped with Hollandaise served atop mash potato and vegetables.

Add Prawns, scallops and mussels 7.50

Lamb Shanks 24.00

Slow cooked lamb shanks served atop mash potato with seasonal vegetables finished with pan juices and sweet braised red cabbage.

LUNCH

Steak Sandwich 13.50

Rib fillet on toasted Turkish bread with all the salads, tangy mustard mayonnaise & chips

Petite Chicken Wellington 14.50

Chicken, bacon, & mushroom wrapped in pastry, oven baked with garlic sauce, chips & salad

Graziers Lunch Rump 15.50

250gr rump served with chips & salad

Marinated Chicken Burger 13.50

Grilled breast marinated in red wine & sweet chilli with bacon, avocado, tomato, lettuce, sour cream & cheese on toasted Turkish bread with chips

Crumbed Whiting Fillets 13.50

Served with chips, salad, lemon & tartare sauce

Pumpkin Ravioli 13.50

Aldente ravioli tossed through a white wine, basil pesto & parmesan cream

Graziers Beef Pie 15.90

Tender chunks of Graziers beef slow cooked in a silky onion gravy encased in pastry and served with mash potato, mushy peas & pan gravy

PREMIUM CHAR GRILLED STEAKS

ALL STEAKS ARE COOKED TO YOUR LIKING & SERVED WITH YOUR CHOICE OF SAUCE:-
MUSHROOM, PEPPERCORN, GARLIC CREAM, DIANNE OR GRAVY

ALL STEAKS ARE SERVED WITH YOUR CHOICE OF SALAD AND CHIPS OR
VEGETABLES & CHEFS POTATO



300 GRAM RUMP

22.00

This classic primal cut is full in flavour & comes from Kilcoy meatworks in South East Queensland. The beef bodies are a yearling product with a hook weight of 340 to 360 kg, predominately 75% Bos Taurus {British Breed of Cattle} with a fat depth of no more than 7mm. Aged to our specification with a supplier guarantee of ultimate flavour & tenderness.

"FULL OF FLAVOUR"



600 GRAM RUMP

33.00

This classic primal cut is full in flavour & comes from Kilcoy meatworks in South East Queensland. The beef bodies are a yearling product with a hook weight of 340 to 360 kg, predominately 75% Bos Taurus {British Breed of Cattle} with a fat depth of no more than 7mm. Aged to our specification with a supplier guarantee of ultimate flavour & tenderness.

"FULL OF FLAVOUR"



250GRAM EYE FILLET

28.50

This delightful cut of beef is the tenderest of them all & is best described as succulent, lean & tender. Sourced from lush open paddocks surrounding the Darling Downs & aged for a minimum of 8 weeks.

"SIMPLY SENSATIONAL"



300GRAM RIB FILLET

28.00

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 & grain finished for the last 100 days at selected feedlots.

"SIMPLY SUPERB"



300 GRAM WAGYU RUMP

33.00

This unique & superior breed of cattle is grain finished for a minimum of 500 days & with a marble score content of 7 to 9 delivers an unbelievable eating experience, a must for steak lovers

"THE ULTIMATE EXPERANCE"

STEAK TOPPERS

Garlic Prawns	7.00
Reef mix of sautéed prawns, scallop and mussels in garlic cream	7.50
A selection of Mustards & Relishes are also available on request	.50

SIDE ORDERS

Wedges with sweet chilli and sour cream	7.00
Chips with Gravy	5.00
Buttered Vegetables	4.00
Side Garden Salad	4.00