

Starters and light selections

Soup of the Day	\$7
Garlic or Herb Bread – Add cheese \$1	\$7
Sun dried Tomato Bread	\$8
Garlic or Herb Pizza with cheese	\$12
Bowl of Chips	\$7
Bowl of Wedges	\$10
Nachos	\$12
Dip Taster A selection of 3 dips served with a selection of breads	\$15
Bruschetta Diced tomato, Spanish onion, garlic & basil	\$13

Tapas plate to share

Choose 4 selections for \$32

Choose 2 selections for \$18

Lemon Peppered Calamari	Chicken & Coriander Dumplings
Chilli Beef Strips	Char Grilled Baby Octopus
Chilli & Lime Scallops	Moroccan Chicken Skewers
Wild Prawn Spring rolls	King Prawns

Salads

Caesar Salad	\$18
Add marinated chicken	\$3
Add Pan Fried Prawns	\$4
Chicken Salad	\$22
Lightly grilled chicken tossed through a salad of baby spinach, rocket, olives, fetta and Spanish onion	
Thai Beef Salad	\$22
Marinated strips of beef tossed with Asian inspired greens and finished with a coriander, chilli and ginger dressing	
Char Grilled Baby Octopus Salad	\$23
Served with a salad of rocket, Spanish onion, cucumber, cherry tomatoes & watermelon finished with a tangy vinaigrette	

From the Pan

Traditional Spaghetti Bolognese	\$18
Carbonara Linguine Bacon, onion, egg and parmesan tossed through a cream reduction	\$18
Chicken Risotto with avocado, mushroom and fetta	\$22
Roast pumpkin Risotto - onion, garlic, olives and sun dried tomato & spinach	\$22
Thai Prawns	\$26
Tiger prawn cutlets pan fried with chilli, coriander, ginger and lime served on rice noodles	
Chicken and Prawn Stir-fry	\$26
Pan fried chicken, prawns & garlic, tossed with baby bok Choy, snow peas, wom buk and capsicum in a sweet soy sauce over fragrant jasmine rice	
Seafood Paella	\$26
Spanish inspired rice dish with mixed seafood, chicken & chorizo in a spicy tomato sauce.	

The Grill

GRAZIERS RUMP – 250g or 500g 100 DAYS GRAIN FINISHED	\$22/34
This classic 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. “FULL OF FLAVOUR”	
GRAZIERS PORTERHOUSE – 300g 100 DAYS GRAIN FINISHED	\$30
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. “MELT IN YOUR MOUTH”	
GRAZIERS SCOTCH FILLET – 300g 100 DAYS GRAIN FINISHED	\$31
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. “SIMPLY SUPERB”	
GRAZIERS EYE FILLET – 250g GRASS FED	\$33
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 of 6 weeks, these steaks will not disappoint. “SIMPLY SENSATIONAL”	
GRAZIERS AMERICAN RIB EYE – 400g 100 DAYS GRAIN FINISHED	\$35
This is the scotch fillet fully attached to the rib bone. Grain fed & sourced from far north QLD. This cut will not disappoint and delivers ultimate beef flavour enhanced by cooking with the bone attached. “THE TRUE MEAT LOVERS CHOICE”	

Steak Toppers

Add to any of our Graziers Steaks for complete satisfaction

Country Style – Fried egg, bacon & onion	\$5
Tiger prawns in a creamy garlic sauce	\$5
Lemon peppered calamari	\$5
Dianne sauce – garlic, onion, Worcestershire & a splash of brandy	\$3
Kilpatrick sauce – bacon, onion and Worcestershire	\$3
King Prawns	\$6



Traditional Pub Food

Graziers Beef Pie	\$16
Tender chunks of Graziers beef slowly braised in onion gravy, served with mash and peas	
Roast of the Day	\$20
See the specials or ask our friendly staff.	
Steak Sandwich	\$22
Steak fillet with bacon, lettuce & tomato on toasted ciabatta with a fried egg, caramelized onion and finished with tomato relish.	
Beef Vindaloo	\$23
Braised beef in Indian spices served jasmine rice and roti bread	
Honey Soy Chicken	\$26
Half chicken basted with honey, soy and sesame seeds, served with chips and salad.	
Flathead Tails	\$23
Crispy battered flathead tails deep fried to golden brown, served with fat chips & salad	
Whole Flounder Almondine	\$26
Whole Flounder grilled and served with a side salad and chips and topped with a Lemon almond and parsley sauce.	
Calamari Platter	\$26
Two flavours of calamari - one lemon peppered and another in Thai spices, served with an Asian style vegetable salad and wasabi mayonnaise.	
Vegetable Lasagne	\$22
Homemade lasagne served with a side salad	
Pork Belly	\$26
Slow roasted pork belly served on creamy mashed potato, roasted capsicum & wilted greens and finished with an apple and port reduction	
Chicken Breast	\$28
Tender chicken breast wrapped in bacon, baked sitting on creamy mash potato finished with a Dijon mustard, parsley and white wine cream sauce.	
Crispy skin Salmon	\$26
Grilled salmon fillet served on lemon thyme risotto, baby bok choy drizzled with a citrus reduction	

The Great Parma Debate

All of our parmas are made with chicken breast fillet and house made napoli, with a mix of tasty and mozzarella cheese.

Chicken Schnitzel	\$20
Chicken Parmigiana Traditional Parma with ham and 2 cheeses	\$22
Bruschetta Diced tomato, spanish onion, kalamata olives, fresh parsley	\$23
Mexican Parma with napoli, hot salami and a touch of chilli	\$24
Hawaiian Parma with ham, napoli and pineapple	\$23
Aussie Parma with bacon, caramelized onion, BBQ sauce and fried egg	\$24
Sunrise Parma Bacon, avocado, semidried tomato and cheese	\$24
Scandinavian Parma Smoked salmon, cream cheese and dill	\$24
Seafood Parma with prawns, bacon & béchamel sauce	\$26



GLUTEN FREE MENU

**PLEASE INFORM OUR WAIT STAFF OF YOUR
GLUTEN FREE STATUS WHEN ORDERING**

Starters and light selections

Soup of the Day – please check	\$7
Bowl of Chips	\$7
Bowl of Wedges – no sweet chilli sauce	\$10
Nachos	\$12

Tapas plate to share

Choose 4 selections for \$32
Choose 2 selections for \$18

Lemon Peppered Calamari	Chilli Beef Strips
Chill & Lime Scallops	King Prawns
Chargrilled Baby Octopus	

Salads

Chicken Caesar Salad (no croutons) Warm marinated chicken tenderloins on a traditional caesar salad.	\$20
Chicken Salad Lightly grilled chicken tossed through a salad of baby spinach, rocket, olives, fetta and Spanish onion. Served with a Balsamic Dressing	\$22
Thai Beef Salad – Marinated strips of beef tossed with Asian inspired greens and finished with a Balsamic dressing.	\$22
Chargrilled Baby Octopus Salad Served with a salad of rocket, Spanish onion, cucumber, cherry tomatoes & watermelon finished with a tangy vinaigrette	\$23

From the Pan

Chicken Risotto – with avocado, mushroom and fetta	\$22
Roast Pumpkin Risotto – onion, garlic, olives, sundried tomato & spinach	\$18
Thai Prawns Tiger prawn cutlets pan fried with chilli, coriander, ginger & lime on rice noodles	\$26
Chicken & Prawn Stir Fry Pan fried chicken, prawns & garlic, tossed with baby bok Choy, snow peas, wom bok & capsicum in a sweet soy sauce over jasmine rice	\$26
Seafood Paella Spanish inspired rice dish with mixed seafood, chicken & chorizo in spicy tomato sauce	\$26

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“MELT IN YOUR MOUTH”

GRAZIERS SCOTCH FILLET – 300g 100 DAYS GRAIN FINISHED \$31

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GRAZIERS EYE FILLET – 250g GRASS FED \$33

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GRAZIERS AMERICAN RIB EYE – 400g 100 DAYS GRAIN FINISHED \$35

This is the scotch fillet fully attached to the rib bone. Grain fed & sourced from far north QLD. This cut will not disappoint and delivers ultimate beef flavour enhanced by cooking with the bone attached. **“THE TRUE MEAT LOVERS CHOICE”**

Garlic Butter ONLY

Steak Toppers

Add to any of our Graziers Steaks for complete satisfaction

Country Style – Fried egg, bacon & onion (no sauce)	\$5
Tiger prawns in a creamy garlic sauce	\$5
Lemon peppered calamari	\$5
King Prawns	\$6



Traditional Pub Food

Roast of the Day (no gravy) See the specials or ask our friendly staff.	\$20
Honey Soy Chicken Half chicken basted with honey, soy and sesame seeds, served with chips and salad	\$26
Flathead Tails (grilled only) Crispy battered flathead tails deep fried to golden brown, served with fat chips & salad	\$23
Flounder Almondine Whole flounder grilled and served with a side salad and chips, topped with lemon, almond and parsley sauce	\$26
Calamari Platter Two flavours of calamari - one lemon peppered and another in Thai spices, served with an Asian style vegetable salad and garlic aioli.	\$26
Pork Belly Slow roasted pork belly served on creamy mashed potato, roasted capsicum & wilted greens and finished with an apple and port reduction	\$26
Chicken Breast Baked chicken breast stuffed with soft cheese and wrapped in prosciutto and finished with a creamy mustard & leek sauce	\$28
Crispy Skin Salmon (no sauce) Grilled fillet served on lemon thyme risotto, baby bok choy drizzled with a citrus reduction	\$26

Seniors

1 course	\$12	(main only)
2 course	\$13.50	(main and soup or dessert)
3 course	\$15	(with \$2 venue voucher)

Fish & Chips - grilled

Porterhouse Steak

Roast of the Day (no gravy)

All meals served with a choice of chips & salad or potato & vegetables

Kids Meals – All \$8 for 12 years & under

All kid's meals are served with a FREE soft drink

Roast of the Day (no gravy)

Fish & Chips –grilled only

Grilled Chicken Breast & Vegetables

