

## Entrée & Starters.....

**Garlic Bread or Herb Bread (V)**

with Cheese

5.5  
6.5

**Homemade Soup of the Day**

See chef's suggestion board for today's selection

6

**Traditional Bruschetta (V)**

Toasted focaccia bread topped with diced tomato, Spanish onion & basil with crumbled fetta. Finished with balsamic glaze

11

**Trio of Dips (V)**

Warm Turkish bread served with a trio of dips, marinated olives & semi-dried tomatoes

15

**Salt & Pepper Calamari**

Sweet spiced calamari with a rockette salad & lemon dill mayonnaise

15

**Saganaki**

Grilled Greek cheese served on a rockette salad

12.5

**Thai Prawn Skewers (GF)**

6 tiger prawns marinated with lemongrass, garlic, chilli, ginger, palm sugar & coriander. Served on a kaffir lime infused rice with side salad

15

**Daisey's Share Platter (For 2)**

A combination of wedges, spring rolls, samosas, salt & pepper calamari, focaccia bread & dips

25

**Oysters Natural**

½ Doz

14.5

Dozen

24

**Oysters Kilpatrick**

½ Doz

16

Dozen

26

**Oysters Mornay**

½ Doz

16

Dozen

26

**Cheesy Fries (GF)**

9

**Cheesy Wedges (GF)**

11

Beer battered steak fries or wedges tossed with crisp bacon, cracked pepper, Spring onion & cheese

(V) = vegetarian option, (GF) = gluten free option

## Warm Winter Salads.....

### Caesar Salad (GF)

Cos lettuce, bacon, garlic croutons, poached egg, shaved parmesan, anchovies & Caesar dressing

19

Add Chicken

21

### Salt & Pepper Calamari

Sweet spiced calamari tossed with roquette, spanish onion, cucumber, tomato, warm chat potatoes & crunchy shallots

22

### Chicken, Prawn & Avocado Salad (GF)

Grilled chicken tenders on a tomato & basil salad with Spanish onion, cucumber, mixed lettuce & avocado with a honey mustard dressing

23

### Moroccan Lamb Salad (GF)

Lamb tenderloin marinated in Moroccan spice with a tomato, cucumber & Spanish onion salad. Finished with lemon herb dressing & tzatziki

24

### Tuna Nicoise Salad (GF)

Tuna, green beans, tomato, chat potatoes, fresh herbs, poached egg & olives tossed through cos lettuce with a French Dijon vinaigrette

22

## Mains.....

### BBQ Pork Ribs

Slow cooked & basted with BBQ sauce. Served with chips & salad

26

### Lamb Shank

Tender lamb shank braised in red wine jus. Served with creamy mash potato & vegetables

28

### Lamb Korma

Tender lamb pieces cooked in a traditional korma sauce. Served on rice with mango chutney & pita bread

28

### Mixed Grill (GF)

150g porterhouse, BBQ spare rib, chicken skewer, sausage, bacon & onion rings. Served with wedges, salad & a side of gravy

30

### Chicken Mignon (GF)

Chicken breast wrapped in bacon & filled with mushroom & brie cheese. Served on rice with chips & salad

26

### Blazing Chicken & Prawn Stir-Fry

Marinated chicken & tiger prawns tossed with seasonal vegetables, cashew nuts, Hokkien noodles & bok choy. Served on a sizzle plate

27

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## Daisey's Pub Classics....

### Roast of the Day (GF)

See chef's suggestion board for today's selection

### Fish of the Day (GF)

See chef's suggestion board for today's selection

### Chicken or Veal Parmagiana

Crumbed schnitzel topped with Virginia ham, napoli sauce & mozzarella cheese.  
Served with chips & salad or vegetables

### Chicken or Veal Schnitzel

Crumbed schnitzel served with lemon wedges, chips & salad or vegetables

### Beer Battered Whiting

Whiting fillets in a crispy beer batter.  
Served with lemon wedges, chips, salad & homemade tartare sauce

### Beef Burger

Huge 180g beef pattie with tomato, lettuce, cheese, egg, bacon, caramelised onion & tomato relish. Served with chips

### Graziers Pie

Tender chunks of Graziers Beef, slow cooked in silky onion gravy, encased in pastry & served with mashed potato, vegetables & gravy

### Chicken Kiev

Chicken breast filled with garlic butter, crumbed & fried until golden brown served on a bed of rice with chips & salad.

### Seafood Basket

Salt & pepper calamari, beer battered whiting & crumbed scallops served in a basket with chips, salad, lemon wedges & tartare sauce

## Pasta & Risotto....

### Fettuccine Carbonara

Tossed with bacon, cracked pepper, spring onion, garlic & cream topped with fresh parmesan

### Spaghetti Bolognese

Rich beef bolognese sauce with parmesan cheese

### Vegetarian Lasagne (V)

Seasonal vegetables layered in between tender pasta sheets topped with béchamel & napoli sauce with melted mozzarella cheese served with chips & salad or vegetables

### Spicy Chorizo Penne

Pan-fried chorizo with red capsicum, Spanish onion, spinach & olives tossed in a rich napoli sauce with fresh herbs & a hint of chilli

### Seafood Fettuccine Ragù

Prawns, calamari & scallops tossed with onion, dill, chives & garlic in a rich tomato ragù

### Honey Pumpkin Risotto (V) (GF)

Baked honey pumpkin tossed with olive oil, onion, garlic, spinach, pine nuts & fetta.  
Topped with fresh herbs

### Chicken, Mushroom & Avocado Risotto (GF)

Tender chicken pieces, portobello mushrooms, avocado, onion, garlic, spinach, fresh herbs & cream topped with fresh parmesan

### Tuscan Penne (V)

Baked pumpkin, onion, spinach, portobello mushrooms & tomato tossed in a napoli sauce with herbs & spices

### Fettuccine Pollo Fungi

Chicken, onion, basil, pesto, garlic & portobello mushrooms tossed in a creamy white wine sauce

18

Market Price

22/25

20/22

22

18.5

16

24

25

17

18

17.5

22

23.5

19.5

21

23

22

## From the Char-Grill.....



### 250gm Rump

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"**



### 300gm Porterhouse

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"**



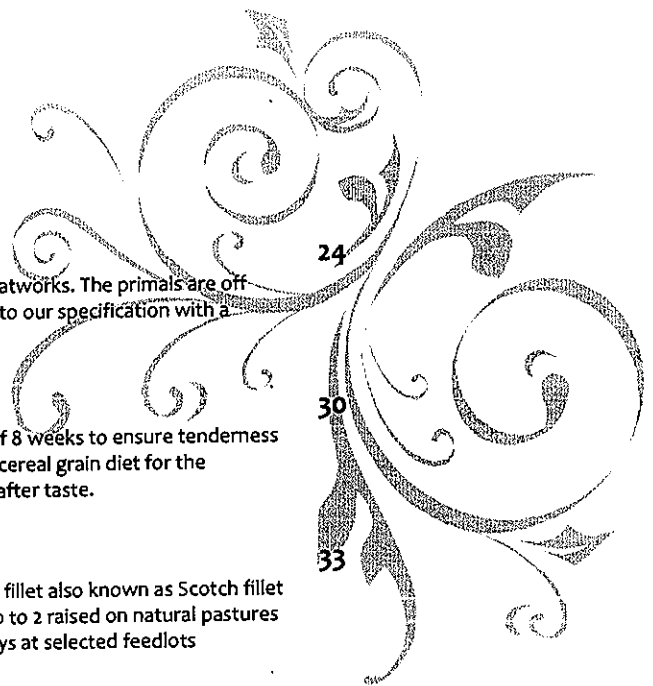
### 350gm Scotch Fillet

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"**



### 400gm Rib Eye

A primal cut of beef with exceptional flavour & eating qualities. Grain fed and sourced from far north QLD with a marbling score of up to 2. Our supplier guarantees ultimate satisfaction & tenderness.  
**"THE GRAND CHAMPION OF STEAKS"**



### Cooked to your liking

(please allow at least 30 min if you request a well done steak)

**All steaks served with your choice of chips & salad or vegetables**

Sauces: Gravy, Mushroom, Pepper, Red Wine Jus, Raspberry Jus or Garlic Butter  
 (All sauces are GF)

## Kids Menu....



10

**Includes one soft drink/juice & frog in the pond dessert**

Spaghetti Bolognese

Chicken Nuggets & Chips

Roast of the day (GF)

Mini Pizza & Chips

Grilled Chicken Salad (GF)

Chicken Schnitzel & Chips

Fish & Chips (GF)

Cheeseburger & Chips

Sausages & Mash (GF)

Chicken Parma & Chips (\$11.5)

**All kids meals come as stated – side salad/veg can be purchased (see below)**

## Side Orders....

Bowl of Chips

6

Mash Potato

4

Bowl of Salad

5

Bowl of Wedges

9

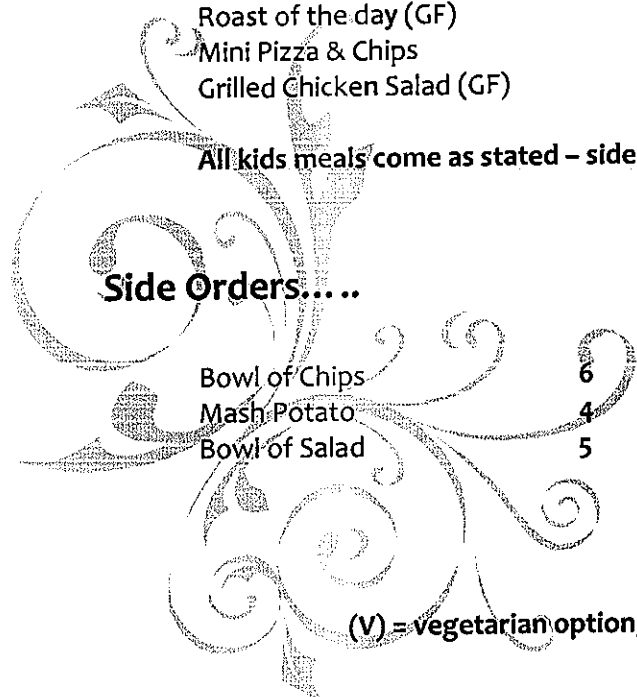
Bowl of Vegetables

5

Extra Sauce

1

**(V) = vegetarian option, (GF) = gluten free option**



## Seniors.....

### Soup of the Day

See chef's suggestion board for today's selection

### Roast of the Day (GF)

See chef's suggestion board for today's selection

### Fish & Chips (GF)

Grilled or fried

### Lambs Fry & Bacon

### Bangers & Mash

### Crumbed Calamari Rings

### Chicken Schnitzel

### Chicken Parmagiana

### Chicken & Mushroom Risotto

### Spaghetti Bolognese

### 150gm Porterhouse (GF)

Cooked to your liking with choice of sauce: gravy, mushroom, pepper or garlic butter

### Seniors Dessert

Pavlova, chocolate mousse, banana cake, carrot cake



1.5

12

12

12

12

12

12

12

12

12

15

1.5

## Desserts.....

### Sticky Date Pudding

Homemade pudding served with a rich butterscotch sauce & vanilla ice-cream

### Chocolate Fudge Brownie

Homemade chocolate brownie topped with fudge sauce & vanilla ice-cream

### Apple Strudel

Homemade apple strudel with vanilla ice-cream

### Chocolate Mousse

Homemade chocolate mousse served with whipped cream & strawberries

10

10

10

8

Please see our cake display fridge for a range of specialty cakes

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