



Starters, light selection

Garlic Bread, Herb Bread	5.50
Perfect to share V	
Italian Style Tomato Bruschetta	9.50
Crisp garlic bread topped with fresh diced tomato, basil, Spanish onion and shaved parmesan cheese V	
With Smoked Salmon	14.50
Tempura Prawns	14.50
Tempura battered Tiger prawns served with wasabi mayonnaise and a side salad	
Antipasto Platter	20.50
Antipasto vegetables, grilled Chorizo, grilled calamari and a selection of deli style dips served with warm Turkish bread	
Wedges	7.50
Cajun seasoned wedges served with sour cream and sweet chilli dipping sauce V	
Chips	4.50
Served with tomato sauce V	
Tandoori Chicken Pizza	14.90
Tandoori chicken breast, spinach, red onion and mozzarella cheese topped with tzatziki	
Caesar Salad	16.50
Fresh Cos lettuce, bacon, croutons, poached egg, anchovies and parmesan, finished with a traditional Caesar dressing.	
With Grilled Chicken	19.50
Thai Beef Salad	19.90
Marinated beef sirloin strips served warm on a salad bed of tomato, cucumber, bean shoots and cashews, with a ginger and lime dressing	
Calamari Salad	19.90
Char grilled pieces of calamari served on a fresh rocket salad with pine nuts, red onion, sun dried tomatoes, roasted capsicum and cucumber and a tasty lemon caper dressing G	

From the pan

Tortellini Carbonara	18.50
Beef tortellini in a creamy bacon, mushroom and garlic sauce.	
Fettuccine Chicken	19.50
Fettuccine tossed with chicken pieces, mushrooms, avocado, pine nuts, in a white wine cream sauce	
Spaghetti Marinara	24.90
Black Tiger prawns, scallops, mussels and calamari tossed with chilli, garlic, preserved lemon and Napoli sauce	
Cannelloni	18.90
Filled with Ricotta cheese, mushrooms, garlic and spinach, topped with Napoli and Parmesan cheese. Served with salad V	
Lamb Risotto	23.50
Braised lamb tossed with Fetta cheese, tomato concassé, mushrooms and peas, finished with Parmesan cheese G	
Chicken Risotto	22.50
Tender chicken breast pieces, bacon, mushrooms and spring onions in a stock finished with a touch of jus and shaved Parmesan cheese	
Roast Pumpkin Risotto	18.50
With mushrooms, sun dried tomato, spinach and Camembert cheese in a creamy roast pumpkin sauce V G	
Chicken & Prawn Stir-fry	23.50
Hokkien noodles served with tender chicken breast pieces, Tiger prawns, seasonal vegetables, garlic, chilli, oyster sauce and soy sauce	

From the grill

Grazier's Porterhouse 300gram	29.90
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 5mm & 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" G	
Grazier's Rib Eye 400gram (on the bone)	33.50
A specialty cut of beef with exceptional flavour and eating quality. British breed of cattle with a marbling score of up to 2 and a supplier guarantee of ultimate satisfaction and tenderness. "The grand champion of steaks" G	
Grazier's Rump 250gram 100 DAYS GRAIN FINISHED	24.90
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"	

Your choice of sauce:

Pepper, mushroom or pan gravy, or garlic butter	
Add four grilled tiger prawns to any steak	6.00

BBQ Pork Ribs	28.90
500gram marinated American pork ribs cooked in a smokey BBQ sauce served with Cajun wedges & salad	
Kangaroo fillets	23.90
Marinated fillets prepared medium rare, served on Hokkien noodles and Asian vegetables, in a sweet chilli and Hoisin sauce	

Mains

Mediterranean Lamb Wrap	19.90
Tender pieces of seared lamb, roasted capsicum, olives, fetta cheese, red onion, tomato and tzatziki, wrapped in a warm flour tortilla. Served with chips	
Wagyu Beef Burger	21.90
Prime grilled beef burger topped with bacon, grilled onion, egg, lettuce, cheese and tomato relish, served in a warm Turkish bread roll	
Chicken Breast Parmagiana	19.90
Chicken breast crumbed schnitzel topped with Virginia ham, napoli sauce and mozzarella cheese. Served with chips and salad	
Chicken Gambretto	22.50
Grilled chicken breast served with a mixture of sweet potato, mushrooms and green beans, topped with shrimps, in a white wine cream sauce	
Veal Scaloppini	26.50
Tender veal fillet medallions cooked in a bacon, mushroom, white wine and cream sauce, served on a bed of mash potato and vegetables	
Thai Red Beef Curry	20.90
Tender beef strips wok-fried with Asian vegetables in a mild red curry sauce, served with coconut rice and roti canai	
Fish & Chips	19.90
Grilled or beer battered Hake fillet served with chips, salad and tartare sauce	
Crumbed Calamari	19.90
Lemon pepper calamari served with chips, salad and tartare sauce	
Garlic Prawns	27.50
Black Tiger prawns, cooked in a creamy garlic sauce, served with aromatic Saffron rice and a fresh garden salad G	
With scallops G	29.50
Barramundi Fillet	24.90
Grilled Barramundi fillet served with roast potatoes, sautéed beans, bok choy and broccoli topped with salsa verde G	
Trio of Sausages	18.90
Three gourmet sausages served with mash potato, gravy and seasonal vegetables and topped with battered onion rings	
Grazier's Meat Pie	15.90
Fresh pastry filled with tender beef pieces, cooked in a rich gravy sauce served, with chips and tomato sauce	

Senior's menu

12.00

Roast of the day
Cannelloni
Lambs Fry & Bacon
Chicken Schnitzel

Fish & Chips
Spaghetti Bolognese
Calamari & Chips
Chicken Parmagiana

Add soup

1.50

Add desert

1.50

*Senior's desserts: choice of traditional pavlova, chocolate
mousse, carrot cake or banana cake*

**10% discount available off the full price main menu with a Senior's Card*

Kid's menu

includes soft drink

8.00

Fish & Chips
Chicken Schnitzel
Calamari & Chips
Roast of the Day
Grilled Chicken Salad

Chicken Nuggets & Chips
Spaghetti Bolognese
Tortellini Carbonara
Ham & Pineapple Pizza

Kid's desserts

Frog in the pond
Ice-cream (with topping & 100s & 1000s)

2.00

4.50

Desserts

Cake Slice	7.50
Coffee & Cake	8.00
Cake Sampler (3 x cake selections)	11.00

Coffee