

ENTREES

GARLIC BUTTERED CHEESY BREAD		7.50
BRUSCHETTA (V)		10.50
Roma tomato, Spanish onion, basil, roasted garlic and olive oil on grilled ciabatta bread		
TOASTED TURKISH BREAD (V)		11.00
Served with a trio of chef's dips		
SEASONED POTATO WEDGES (V)		9.90
Served with sour cream and sweet chilli sauce		
OYSTERS NATURAL	<i>½ Dozen</i>	16.00
	<i>Dozen</i>	27.50
OYSTERS KILPATRICK	<i>½ Dozen</i>	17.50
	<i>Dozen</i>	29.50
OYSTERS WITH CHILLI, LIME AND PALM SUGAR	<i>½ Dozen</i>	17.00
	<i>Dozen</i>	29.00
TWICE COOKED PORK BELLY (GF)		18.90
With an apple and pear puree, red onion jam and aged balsamic		
CHEF'S SOUP OF THE DAY		8.50
With toasted garlic bread		
NACHOS GRANDE (V)		13.00
With beans, guacamole, olives, jalapeno chilli, tomato salsa, sour cream and cheese		
	<i>Add Chicken</i>	5.00
TIGER PRAWN AND CORIANDER SPRING ROLLS		16.50
With a hot sweet and sour dipping sauce		
CHIPS WITH AIOLI		7.50

SALADS

GREEK SALAD (V) (GF)		17.00
Baby spinach, kalamata olives, Greek fetta, sun dried tomato, cucumber, red onion and fire roasted capsicum in a balsamic vinaigrette		
CAESAR SALAD		16.50
Crisp cos lettuce, bacon, shaved parmesan cheese, croutons, poached egg and traditional Caesar dressing, if you would like anchovies please ask		
ROQUETTE SALAD (V) (GF)		16.90
With pumpkin, toasted cashews, roasted beets, Spanish onions, marinated fetta cheese and Italian vinaigrette		
GARDEN SALAD (V) (GF)		14.90
Iceberg and rocket leaves with carrot, tomato, cucumber, Spanish onion, beetroot and house dressing		
ADD TO ANY OF OUR SALADS		
	<i>Add Salt & Pepper Squid</i>	5.00
	<i>Add Chicken</i>	5.00
	<i>Add Prawns(4)</i>	8.00

MAINS

GRAZIER'S CHUNKY BEEF PIE		18.00
Served with creamy mashed potato, mushy green peas and mushroom gravy		
CHICKEN TORTELLINI		23.00
Served with baby spinach, semi dried tomatoes, asparagus and pine nuts in a lemon thyme cream sauce		
CHAR GRILLED PORK CUTLET		26.00
Served on a melange of sweet potato, fennel, roasted apple, cherry tomatoes and pecans, finished with a port wine jus		
GRILLED TANDOORI CHICKEN BREAST (GF)		24.00
Served with a rice pilaf and a cucumber, pineapple and fire roasted capsicum salsa with a yoghurt dressing		
MEDITERRANEAN VEGETABLE STACK (V) (GF)		19.90
Served with grilled haloumi cheese and basil pesto		
LAMB SHANK NAVARIN		23.90
Served on a creamy mashed potato with a red onion relish		
TRADITIONAL CHICKEN PARMIGIANA		22.90
Served with shaved leg ham, Napoli sauce, grilled mozzarella cheese, chips and salad		
VEGETARIAN RISOTTO (V) (GF)		22.50
Served with roasted pumpkin, field mushrooms, basil pesto, shaved parmesan cheese and sweet potato crisps		
	<i>Add Chicken</i>	5.00
	<i>Add Prawns(6)</i>	8.00





SEAFOOD

GRILLED ATLANTIC SALMON (GF)		26.90
Served on a salad of green beans, pumpkin, beetroot, roasted cashews and a citrus hollandaise		
FETTUCCINE SEAFOOD MARINARA		27.90
Prawns, bug tail, mussels and calamari in a spiced creamy Napoli sauce		
CATCH OF THE DAY		MP
See our specials board		
TEMPURA BATTERED HONEY KING PRAWNS		24.00
Served with jasmine rice, sesame seeds and shallots		
SALT AND PEPPER CALAMARI		18.90
Served with tartare sauce and garden salad		
BEER BATTERED SOFT SHELL CRAB		22.90
Served with sweet chilli and plum glaze		
COLD SEAFOOD PLATE (GF)		32.90
Cooked king prawns with seafood sauce, mussels topped with tomato salsa, oysters with chilli and lime dressing, smoked salmon roulade filled with cream cheese and capers		
BATTERED FLATHEAD FILLETS		22.90
Served with tartare sauce, chips and salad		
CRUMBED CALAMARI STRIPS		18.90
Served with lemon aioli, chips and salad		

PREMIUM CHAR GRILLED STEAKS

**ALL STEAKS ARE COOKED TO YOUR LIKING AND SERVED WITH YOUR CHOICE OF SAUCE:
MUSHROOM | PEPPER | DIANNE**

**ALL STEAKS SERVED WITH YOUR CHOICE OF
CHIPS & SALAD | VEGETABLES & CHEF'S POTATOES**

RUMP	400 GRAMS		29.00
This classic primal cut is grain finished for 100 days and is full in flavour, aged to our specification with the supplier guarantee of ultimate flavour and tenderness. "Full of Flavour"			
T-BONE	400 GRAMS		31.90
This specialty cut of beef has two components the meat on the larger side of the bone is known as the sirloin and the smaller is the eye fillet, with the flavour of the bone you can understand why this is known as "The Cattleman's Favourite"			
EYE FILLET	200 GRAMS		29.00
This delightful cut of beef is best described as succulent, lean and tender "Simply Sensational"			
RIB FILLET "OUR SIGNATURE STEAK"	300 GRAMS		31.90
Known as one of the better eating primal cut of beef, the rib fillet will exceed your eating expectations "Simply Superb" Served on a warm salad of green beans, Roma tomatoes and kipfler potatoes with a red wine jus and béarnaise sauce			

SIDES

MIXED STEAMED VEGETABLES	5.00
CREAMY MASHED POTATO	5.00
SIDE SALAD	5.00
EXTRA SAUCE	2.00

KIDS MENU

ALL KIDS MEALS COME WITH A CHOCOLATE PADDLE POP	
POPCORN CHICKEN AND CHIPS	7.50
FISH AND CHIPS	7.50
HAM AND PINEAPPLE PIZZA AND CHIPS	7.50
GRILLED CHICKEN SALAD	7.50

SENIORS MENU

BATTERED FLATHEAD FILLETS	12.50
Served with chips, salad and tartare	
CRUMBED STEAK	12.50
Served with salad, chips and mushroom sauce	
CRUMBED CALAMARI STRIPS	12.50
Served with salad, chips and tartare sauce	
BANGERS AND MASH	12.50
Served with onion gravy	