

ENTREE

GARLIC BREAD (V)	6.00
ROMAN BRUSCHETTA (V)	10.50
Toasted ciabatta bread with tomato, onion, garlic and basil salsa finished with balsamic and olive oil	
TRIO OF DIPS (V)	10.50
Fresh homemade dips, served with oven baked Turkish bread	
SOUP OF THE DAY	6.90
With toasted Turkish bread	
SALT AND PEPPER SQUID (GF)	14.50
Tender strips fried crisp with fresh green salad, roasted capsicum aioli and lemon wedges	
ROASTED VEGETABLE AND RICOTTA CHEESE TART (V)	13.50
Served with fresh garden salad and balsamic	
SEARED SCALLOPS	15.50
Scallops with chorizo, pancetta and roast capsicum with tomato couli	
TEQUILA PRAWNS	15.00
Tiger prawns marinated in tequila, lime juice, chilli and cumin, pan fried and served with steamed jasmine rice	

SALADS

CAESAR SALAD	15.50
Cos lettuce tossed with crisp bacon pieces, garlic croutons, shaved parmesan, drizzled with our own homemade dressing and finished with a poached egg	
CLASSIC GREEK SALAD (GF V)	15.50
Tomato, cucumber, onions, olives and feta cheese served atop of fresh lettuce dressed with lemon juice and olive oil	
THAI BEEF SALAD	19.90
Marinated beef seared medium rare and sliced on a crunchy noodle and julienne vegetable salad dressed with honey chilli ginger and soy	

SALAD TOPPERS

ADD KARAAGE CHICKEN	5.50
ADD SALT AND PEPPER CALAMARI	5.50
ADD SMOKED SALMON	5.00
ADD AVOCADO ½ FAN	3.50
ADD SCALLOPS	6.50

KIDS MEAL 12 YEARS AND UNDER

SPAGHETTI BOLOGNAISE	7.50
CHICKEN NUGGETS AND CHIPS	7.50
CALAMARI AND CHIPS	7.50
BATTERED FISH AND CHIPS	7.50
UPGRADE FOR \$1 TO RECEIVE A DRINK AND DIXIE CUP ICECREAM	1.00

MAINS

FISH OF THE DAY		26.50
Please see our specials board for today's dish		
CHICKEN PARMIGIANA		20.50
Crumbed chicken topped with napoli sauce ham and cheese, served with chips and salad		
TRADITIONAL BEER BATTERED BARRAMUNDI		22.50
Served with chips and garden salad, tartare sauce and lemon wedges		
GRAZIERS BEEF PIE		16.90
Tender chunks of graziers beef in a silky gravy encased in pastry served with peas, mashed potato and your choice of sauce		
TEXAS BBQ RIBS	1/2 KILO (GF)	25.50
Try our famous slow cooked ribs, marinated in our chefs Texas BBQ sauce served with chips and salad	1 KILO (GF)	36.00
LAMB SHANKS	1 SHANK	21.00
Long and slow pot roasted with root vegetables, "til hanging off the bone" served with mashed potatoes, steamed vegetables and a rich jus	2 SHANKS	26.00
SOUTH WESTERN CHICKEN PICANTE		25.50
Tenderized breast coated in egg pan seared, served on a bed of jasmine rice and topped with tomato, capers, jalapenos, coriander, Spanish onion, chunks of avocado, lime juice and butter		
CREAMY CHICKEN AND MUSHROOM PENNE		18.50
With onion, garlic and white wine topped with parmesan cheese		
SMOKED SALMON LINGUINE		22.00
With tomato onion, roasted garlic, white wine, olive oil and fried capers		
VEGETABLE STACK (V)		18.50
Char-grilled vegetable stack with pesto risotto		

SENIORS MEALS

GRILLED BARRAMUNDI FILLET WITH CHIPS AND SALAD	12.50
CHICKEN SCHNITZEL WITH CHIPS, SALAD AND GRAVY	12.50
300 GRAM GRAZIERS RUMP STEAK SERVED WITH BAKED POTATO	12.50






MIDS MEALS

MIDS STEAK WITH CHIPS AND SALAD	9.50
CHICKEN WRAP – WITH CONDIMENTS	9.50
CHEESEBURGER WITH CHIPS	9.50

PREMIUM CHAR GRILLED STEAKS

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

ALL STEAKS SERVED WITH YOUR CHOICE OF CAESAR SALAD and CHEF'S POTATO

BLACK ANGUS RUMP	400 GRAMS		29.50
Black Angus cattle sourced from New England regions 180 days plus grain finished, known for its flavour and superior eating quality "Full of Flavour"			
PORTERHOUSE	350 GRAMS		34.00
Also known as Sirloin this primal cut is aged for a minimum of 8 weeks to ensure tenderness and taste satisfaction, known for its clean fresh flavour with no fatty after taste "Melt In Your Mouth"			
AMERICAN RIB EYE	500 GRAMS		39.00
Extremely high in flavour and tenderness, this prime cut of beef with the flavour of the bone will melt in your mouth and exceed your expectation "The Prime Choice"			
EYE FILLET	200 GRAMS		28.00
This delightful cut of beef is best described as succulent, lean and tender "Simply Sensational"			
RIB FILLET	300 GRAMS		30.90
Known as one of the better eating primal cut of beef, the rib fillet will exceed your eating expectations "Simply Superb"			

STEAK TOPPERS

GARLIC PRAWNS (4)	6.50
CALAMARI	5.50
SCALLOPS	6.50
TEXAS BBQ PORK RIBS	9.50

SIDES

SIDE SALAD	4.50
GARLIC MASH	4.50
THICK CUT FRIES WITH AIOLI	5.50
STIR FRIED VEGETABLES WITH GINGER AND SOY	5.50
EXTRA SAUCE	1.00

LUNCH 12PM-2:30PM

GRILLED CHICKEN BURGER	12.50
Lettuce, avocado, bacon, tomato salsa and aioli	
OPEN BEEF BURGER	12.50
Beef pattie, bacon, egg, onion, cheese, lettuce, tomato, beetroot, pineapple served with BBQ sauce on Turkish roll with chips	
BEER BATTERED BARRAMUNDI FILLETS	12.50
Served with chips and salad, tartare sauce and lemon wedges	
LAMB SHANK PIE	12.50
Slow roasted lamb shank set in mash potato and rich gravy encrusted in puff pastry	
STEAK SANDWICH	12.50
Rib fillet steak with caramelized onions, tomato, lettuce and cheese topped with chilli jam served on inch thick bread, served with chips	
GRAZIERS BEEF PIE	9.90
Tender chunks of graziers beef slow cooked in a silky onion gravy encased in pastry served with chips	
TRADITIONAL BEEF LASAGNE	12.50
Served with chips and salad	
CHICKEN CAESAR WRAP	12.50
Crispy chicken pieces, cos lettuce, bacon, parmesan cheese and our homemade dressing served with chips	
SMOKED SALMON WRAP	12.50
Smoked salmon with rocket, char grilled capsicum, capers and aioli	
300 GRAM RUMP STEAK	15.50
Served with chips and salad and your choice of sauce	