


## STARTERS

<b>PIZZA BREAD</b>	9.00	
A full size pizza with your choice of garlic & cheese or pumpkin, sage and fetta cheese		
<b>BRUSCHETTA</b>	9.00	
Slices of crusty ciabatta, topped with tomato salsa, bocconcini and red wine balsamic glaze		
<b>ITALIAN BREAD</b>	8.00	
Chef's house made Italian bread with olive oil and balsamic reduction and butter		
<b>DUCK SPRING ROLLS</b>	14.50	
Whole duck poached in Chinese master stock, shredded and then tossed through with carrots, bean sprouts, red onion and shallots, served with chilli hoisin dipping sauce		
<b>CHILLI CALAMARI</b>	13.50	
Chilli dusted calamari served with rocket, lemon and tomato aioli		
<b>HALOUMI STACK</b>	13.50	
Grilled haloumi on a bed of slow roasted tomato, grilled asparagus, rocket and crusty ciabatta topped with a basil and olive tapenade		
<b>ANTIPASTO SHARE PLATE</b>	22.50	
A selection of cured meats with semi dried tomatoes, roasted capsicum, marinated olives, cheese and char grilled bread		



## SALADS

<b>ROAST PUMPKIN SALAD</b>	16.00	
Roast pumpkin, Persian fetta, pine nuts, roast capsicum, spinach, red onion and olives with a zesty lemon dressing		
<i>Add Grilled Chicken</i>	5.00	
<i>Add Grilled Prawn</i>	7.00	
<i>Add Chilli Calamari</i>	5.50	
<b>PEPPERED EYE FILLET SALAD</b>	18.50	
Strips of peppered eye fillet, roast capsicum, zucchini, red onion, eggplant and rocket with basil oil and red wine balsamic glaze		


## PIZZA – can be made as a pizza or a calzone

<b>ITALIAN SAUSAGE AND CARAMELISED ONION</b>	18.50	
Garlic and herb sausage, caramelised onion on a napoli sauce base		
<b>SPICY LAMB</b>	19.50	
Spicy lamb, slow roasted tomatoes, red onion, rocket, haloumi and mint yoghurt on a napoli sauce base		
<b>VEGETARIAN</b>	18.00	
Sweet potato, red onion, capsicum, spinach, olives and cheese on a napoli base		
<b>CHICKEN &amp; BACON</b>	19.00	
Seasoned chicken, bacon, mushroom and onion on a BBQ sauce base		
<b>PIZZA OF THE DAY</b>	18.50	
Our friendly staff will be pleased to advise you of today's pizza		

## RISOTTO

<b>MUSHROOM RISOTTO</b>	17.50	
Sautéed mushrooms, onion, garlic fresh herbs, Carnaroli rice, parmesan cheese and truffle oil		
<b>PUMPKIN RISOTTO</b>	17.50	
A classic risotto with pumpkin, spinach, onion, garlic, fresh herbs, Carnaroli rice and parmesan cheese		
<i>Add Grilled Chicken</i>	5.00	
<i>Add Grilled Prawn</i>	7.00	
<i>Add Chilli Calamari</i>	5.50	

## MAINS

<b>CHICKEN PARMIGIANA</b>	21.90	
Chicken breast fillets lightly crumbed and topped with napoli sauce, prosciutto and mozzarella cheese		
<b>CORN FED CHICKEN</b>	24.50	
Baked corn fed chicken breast with a pine nut, pancetta and asparagus risotto and topped with a basil pesto		
<b>LAMB RUMP</b>	24.00	
Rosemary marinated lamb, cooked to medium and served with roasted herb cous cous, roasted capsicum, eggplant, zucchini and rocket topped with red wine jus and mint yoghurt		
<b>SPAGHETTI &amp; MEATBALLS</b>	19.50	
House made beef meatballs served with spaghetti in a herb, roast capsicum and tomato sauce		
<b>CHILLI CRAB LINGUINE</b>	25.50	
Crab, chilli, onions, tomato, fresh herbs, spinach and olive oil, tossed through linguine pasta		
<b>GRILLED VEGETABLE LINGUINE</b>	23.50	
Grilled capsicum, eggplant, zucchini, red onion, rocket, garlic and pesto tossed through linguine pasta		
<b>PARMESAN AND HERB CRUMBED PORK CUTLET</b>	25.00	
Stuffed with spinach and prosciutto with mustard smashed potatoes and a garlic and chive cream sauce		
<b>CATCH OF THE DAY</b>	Market Price	
Our friendly staff will be pleased to advise you of today's fresh catch		
<b>PUMPKIN GNOCCHI</b>	19.50	
Chicken, red onion, semi dried tomato, mushroom and spinach in a herb and garlic olive oil sauce		
<b>VEGETARIAN LASAGNE</b>	19.00	
Layers of sweet potato, spinach, onion, napoli sauce and cheese, served with a side salad		 

## LUNCH MENU (AVAILABLE LUNCH TIME ONLY)

<b>GRAZIERS BEEF PIE</b>	16.90	
Premium tender Graziers beef encased in pastry and served with mashed potato, garden salad and a side of mushy peas		
<b>STEAK SANDWICH</b>	15.50	
Rib fillet, cheese, bacon, lettuce, tomato, BBQ sauce and aioli on lightly toasted Turkish bread, served with salad or chips		
<b>CHICKEN BLT</b>	14.50	
Bacon, lettuce, tomato and chicken with mayonnaise on toasted Turkish bread, served with salad or chips		
<b>LAMB WRAP</b>	14.50	
Tender Lamb with cucumber, onion, lettuce, fetta cheese, tomato and mint yoghurt, wrapped in a flour tortilla and served with chips or salad		
<b>BEEF BURGER</b>	14.00	
Char grilled beef pattie, bacon, lettuce, tomato, caramelised onion, BBQ sauce and aioli on lightly toasted Turkish bread, served with chips or salad		
<b>FISH &amp; CHIPS</b>	15.50	
Beer battered Barramundi served with chips, salad, lemon and tartare sauce		
<b>GRAZIERS LUNCH RUMP</b>	16.50	
300 gram tender grain fed rump cooked to your liking served with chips, salad and your choice of sauce		

 VEGETARIAN |  GLUTEN FREE |  GLUTEN FREE ON REQUEST

## PREMIUM CHAR GRILLED STEAKS

**ALL STEAKS ARE COOKED TO YOUR LIKING AND SERVED WITH YOUR CHOICE OF SAUCE:  
MUSHROOM | PEPPER | DIANNE | CHILLI | BERNAISE | RED WINE JUS  
MUSTARDS ALSO AVAILABLE: DIJON MUSTARD | SEEDED MUSTARD | HOT ENGLISH MUSTARD**

**ALL STEAKS SERVED WITH YOUR CHOICE OF  
SALAD OR VEGETABLES | CHIPS OR MASH**

<b>RUMP</b>	<b>400 GRAMS</b>		<b>30.00</b>
This classic primal cut is full in flavour and comes from Kilcoy meatworks in South East Queensland. The beef bodies are a yearling product predominately 75% Bos Taurus {British Breed of Cattle} with a fat depth of no more than 7mm. Aged to our specification <b>"FULL OF FLAVOUR"</b>			
<b>EYE FILLET</b>	<b>200 GRAMS</b>		<b>29.00</b>
This delightful cut of beef is the most tender of them all & is best described as succulent, lean & tender. Sourced from lush open paddocks surrounding the Darling Downs & aged for a minimum of 8 weeks <b>"SIMPLY SENSATIONAL"</b>			
<b>PORTERHOUSE</b>	<b>350 GRAMS</b>		<b>34.00</b>
Also known as Sirloin this cut is aged for a minimum of 8 weeks to ensure tenderness & taste satisfaction. With a fat depth of no more than 5mm & fed on a 3 cereal grain diet for the past 100days <b>"MELT IN YOUR MOUTH"</b>			
<b>RIB FILLET (BLACK ANGUS)</b>	<b>300 GRAMS</b>		<b>33.50</b>
This rib fillet is from a Black Angus cattle with a minimum of 180 days grain finished in feedlots on the Southern Darling Downs and with a 2-3 marble score makes for a flavoursome, tender cut of beef <b>"SIMPLY STUNNING"</b>			
<b>RIB ON THE BONE</b>	<b>500 GRAMS</b>		<b>37.00</b>
A specialty primal cut of beef with exceptional flavour and eating quality <b>"The Grand Champion Of Steaks"</b>			



### STEAK TOPPERS

GRILLED PRAWNS	7.00
CHILLI CALAMARI	5.50
CREAMY GARLIC PRAWNS	7.00

### SIDE ORDERS

CHIPS WITH AIOLI	5.50
SIDE SALAD	5.00
SIDE VEGETABLES	5.00
MASHED POTATO	4.50
EXTRA SAUCE	2.00
SIDE OF MUSTARD	2.00

(Dijon, Seeded, Hot English) or Horseradish

### KID'S MENU (Kids 12 years and under)

ALL KIDS MEALS ARE SERVED WITH CHIPS AND SALAD AND AN ICECREAM FOR DESSERT	
CHICKEN TENDERS	7.50
FISH & CHIPS	7.50
HAM & CHEESE PIZZA	7.50
SMALL EYE FILLET	9.50
SPAGHETTI & MEATBALL	7.50