



STARTERS & LIGHT MEALS

Garlic Bread	5.00
Perfect to share	
BBQ Chicken Wings	10.50
Marinated chicken wings cooked to perfection and coated in our famous Texas BBQ sauce	
Salt and Pepper Calamari	13.00
Dusted in a salt n pepper mix and flash fried, served on rocket with a lime aioli	
Prawn and stone fruit salad	16.00
Fresh king prawns and seasonal stone fruit tossed with cucumber, Spanish onion, cherry tomatoes, mixed greens and finished in a mango vinaigrette	
Warm Thai Beef Salad	16.50
Julienne strips of beef cooked medium rare, served on Asian salad and finished in a sesame soy dressing	
Caesar Salad	14.50
Cos lettuce, bacon, croutons, parmesan cheese, poached egg and a creamy Caesar dressing	
Add Grilled Chicken	5.50
Add Garlic Prawns	6.50

MAINS

Graziers Beef Pie	15.00
Premium tender Graziers beef encased in pastry, oozing with gravy and served with mashed potato, mushy peas and a side of onion gravy	
Chicken Parmigiana	18.50
Crumbed chicken breast topped with ham, Napoli sauce and mozzarella cheese	
Tuscan Chicken	21.00
Oven baked breast of chicken filled with prawn meat and avocado and finished with roast potato, vegetables and finished in a roasted garlic, black olive, bacon and tomato Tuscan sauce	
Rustic Snapper	21.50
Snapper grilled and served with roasted pumpkin salsa, cherry tomato beurre blanc and served on a cauliflower puree	
Neptune's Plate	19.50
Battered fish, prawn cutlets, scallops and calamari rings with garden salad, chips, lemon wedges and tartare sauce	
BBQ Pork Ribs	21.00
Slow cooked for 4 hours in our Texas style BBQ sauce served with chips and salad	
Veal Ai Funghi	22.00
Tender bobby veal pan seared with garlic, onion, mushrooms and a splash of cream served with creamy mash and garden vegetables	
BBQ Bacon wrapped Cajun Tiger Prawns	21.00
Lightly dusted in Cajun spice and basted in our Texas style BBQ sauce served on crunchy potato wedges and salad	
Chicken Fettuccini	17.50
Chicken, butternut pumpkin, pine nuts, garlic, chilli, roquette pan seared and finished with cream, egg and parmesan	
Pumpkin Lasagne	17.00
Honey roasted pumpkin layered with pasta, Napoli, roasted capsicum, spinach, white sauce and cheese served with chips and salad	

LUNCH MENU

AVAILABLE LUNCH TIME ONLY

Chicken Bacon & Avocado Burger	12.90
Chicken, bacon and avocado with lettuce and tomato on toasted Turkish bread, served with chips	
Steak Sandwich	13.50
Rib fillet steak, onion, tomato, beetroot, mixed lettuce, cheese and BBQ sauce on grilled Turkish bread, served with chips	
Chicken Caesar Wrap	12.50
Grilled chicken with bacon, cos lettuce, parmesan cheese and Caesar sauce wrapped in a flour tortilla, served with chips	
Graziers Lunch Rump	15.00
Tender grain fed rump cooked to your liking served with salad, chips and your choice of sauce	
Fish & Chips	13.90
Beer battered barramundi served with lemon wedges, aioli, chips and salad	

SIDES

Seasoned Potato Wedges	8.50
with sour cream and sweet chilli sauce	
Chips and Aioli	5.00
Garden Salad	5.00
Steamed Vegetables	5.00
Extra Sauce	2.00

SENIORS

FOR SENIORS ONLY

Fish & Chips	12.50
Beer battered fish served with tartare, chips and lemon	
Chicken Schnitzel	12.50
Crumbed chicken breast with gravy, chips and salad	
Pumpkin Lasagne	12.50
Served with chips and salad	
Fettuccini Carbonara	12.50
Sautéed onion, bacon, mushroom and garlic, finished with an egg cream sauce topped with parmesan	

KIDS MEALS

FOR KIDS ONLY 12 YEARS AND UNDER

Steak and Chips	6.50
Chicken Nuggets and Chips	6.50
Fish and Chips	6.50
Chicken Parmigiana	6.50
Fettuccini Bolognese	6.50



PREMIUM CHAR GRILLED STEAKS

ALL STEAKS ARE COOKED TO YOUR LIKING AND SERVED WITH CAESAR SALAD AND CHIPS or BAKED POTATO, WITH YOUR CHOICE OF SAUCE: MUSHROOM, PEPPER, DIANNE OR PAN ONION GRAVY
MUSTARDS ALSO AVAILABLE: DIJON, HOT ENGLISH or SEDED

	<p>RUMP 400 grams</p> <p>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 "FULL OF FLAVOUR"</p>	<p>25.00</p>
	<p>BLACK ANGUS RIB FILLET 300 grams</p> <p>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 "Simply Stunning"</p>	<p>30.00</p>
	<p>PORTERHOUSE 300 grams</p> <p>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 then 5mm & fed on a 3 cereal grain diet for the past 100days "MELT IN YOUR MOUTH"</p>	<p>27.00</p>
	<p>PETITE EYE FILLET 200grams</p> <p>This delightful cut of beef is the tenderest of them all and is best described as succulent, lean & tender. Sourced from lush open paddocks surrounding the Darling Downs & aged for a minimum of 8 weeks "SIMPLY SENSATIONAL"</p>	<p>25.00</p>
	<p>AMERICAN CUT RIB EYE (ON THE BONE) 500 grams</p> <p>A specialty primal 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"</p>	<p>32.00</p>
	<p>T- BONE 400 grams</p> <p>This specialty cut of beef has two components the meat on the larger side of the bone is known as the sirloin & the smaller is the eye fillet. Aged for a minimum of 8 weeks & with the flavour of the bone you can understand why this is known as the "The Cattleman's Favourite"</p>	<p>28.00</p>

STEAK TOPPERS

<p>Creamy Garlic Prawns (4)</p>	<p>7.50</p>
<p>Salt & Pepper Calamari (100g)</p>	<p>6.50</p>
<p>BBQ Chicken Wings</p>	<p>6.00</p>
<p>Fried Eggs (2)</p>	<p>3.00</p>

DESSERTS

See our friendly staff for today's selection