

STARTERS

Cobb Loaf Perfect to share with herb and garlic butter		7.90
Turkish Fingers With olive oil, balsamic, marinated olives and caper berries		9.50
Soup Of The Day Our friendly staff will be pleased to advise you of today's soup, served with Turkish fingers	GF on request	8.00
Baked Scallops Plump scallops with a spinach farce and finished with hollandaise and prosciutto		15.50
Cajun Calamari Flash fried and served with lime aioli		15.50
Salt & Pepper King Prawns Served with cucumber, coriander and pickled ginger salad		15.90
Port Lincoln Black Mussels Black mussels braised in white wine with fresh roma tomatoes & basil leaves		13.90
Oysters Natural	GF ½ dozen	16.00
	GF 1 dozen	27.50
Oysters Kilpatrick	½ dozen	17.50
	1 dozen	29.50

SALADS

Marinated Chicken Salad Marinated chicken tenderloins, tossed through a rocket, roasted pumpkin, pine nut, crisp prosciutto and goats cheese salad with a tangy lemon dressing	GF	19.90
Traditional Caesar Crisp prosciutto, garlic croutons, cos lettuce, shaved parmesan and poached egg with our own Caesar dressing - anchovies optional!	GF on request	16.50
With Chicken	GF	5.00
With Cajun Calamari		6.00
With Prawns	GF	6.00
With Smoked Salmon	GF	6.00

PASTA & RISOTTO

Wagyu Lasagne A wagyu beef bolognese layered with pasta and béchamel sauce topped with mozzarella and parmesan, served with chips and salad		18.50
Fettucini Gamberi King prawns sautéed with garlic chilli, basil and coriander tossed through a rich napoli sauce & egg fettucini		24.50
Bugtail Risotto Moreton bay bug tails sautéed with sundried tomatoes, red onion and baby spinach, tossed through al dente aboria rice		25.00
Wild Mushroom Risotto Panache of field and wild mushrooms, tossed through aborio and finished with goats cheese and truffle oil	GF	21.00
With Chicken		6.00

MAINS

Chicken Parmigiana tender chicken breast filled with leg ham and mozzarella, finished with napoli sauce and parmesan, served with chips and salad		22.90
Penang Chicken Curry slow braised chicken with fragrant herbs, Asian vegetables, peanuts and steamed jasmine rice	GF	23.90
Peppered Lamb Rump Pepper marinated lamb rump, roasted and served atop roasted sweet potato, smoked tomatoes and broccoli, red wine jus	GF	25.90
Duck Breast 180g duck breast with warm beetroot, asparagus, rocket and goat cheese salad, balsamic glaze	GF on request	25.00
Beer Battered Snapper Fresh caught local snapper coated in a classic beer batter served with chips, salad and a lemon and roast garlic aioli		24.00
Market Fish Our friendly staff will be pleased to advise you of today's fresh creation	GF	Market Price

GRAZIERS PIE RANGE

ALL SERVED WITH MASH POTATO OR CHIPS, MUSHY PEAS AND GRAVY

GRAZIERS BEEF PIE	16.90
GRAZIERS PEPPER STEAK	16.90
GRAZEIRS BEEF AND MUSHROOM	16.90
GRAZIERS STOCKMANS (BACON, MUSHROOM, ONION AND GARLIC)	16.90

SPECIALTY MAINS

Signature Steak 250gram Graziers eye fillet cooked to your liking with a creamy blue cheese mash, green beans, roasted field mushrooms, prosciutto and jus	33.50
Chicken Breast Prosciutto wrapped chicken breast with a duxelle farce, with polenta, seasonal greens and a truffle cream sauce	25.00
King Prawn and Snapper Pie Fresh local snapper and king prawns in a seafood mornay, baked to perfection with a double pastry lid and served with a side salad	28.00
Seafood Antipasto for 2 Chilled king prawns and natural oysters with flash fried Cajun calamari, marinated salmon gougons and king prawn and scallop skewers accompanied by a garden salad, chips, aioli and lemon	54.00

SENIORS Senior Card Holders Mon -

Lasagne served with chips and salad	12.50
Battered Fish served with lemon chips and salad	12.50
Chicken Schnitzel served with chips and salad	12.50
Rib Fillet served with sauce, chips and salad	12.50

KIDS MENU 12 Years & Under Only

Lasagne served with chips	6.50
Chicken Nuggets served with chips	6.50
Fish served with chips	6.50
Tomato Pasta served with grated cheese	6.50
Rib Fillet served with chips and salad	9.50
Soft Drink and Ice Cream Upgrade	2.00


PREMIUM CHAR GRILLED STEAKS

ALL STEAKS ARE COOKED TO YOUR LIKING & SERVED WITH YOUR CHOICE OF SAUCE:

MUSHROOM, PEPPER, DIANNE, CHILLI OR RED WINE JUS

MUSTARDS ALSO AVAILABLE: DIJON, SEEDED OR HOT ENGLISH

ALL STEAKS ARE SERVED WITH CAESAR SALAD AND CHIPS

RUMP	400grams		28.50
This classic primal cut is grain finished for 100 days and is full in flavour aged to our specification with a supplier guarantee of ultimate flavour & tenderness. "Full of Flavour"			
CELLAR SUGGESTIONS: Cow Bombie Shiraz – A robust shiraz with white pepper, ripe plum and raspberry aromas			
RIB FILLET	300grams		31.00
Known as one of the better eating primal cut of beef, the rib fillet will exceed your eating expectations "Simply Superb" CELLAR SUGGESTIONS: Penfolds Rawsons Retreat Merlot – Subtle oak, delicious berry fruit and floral notes, soft and smooth			
EYE FILLET	250grams		31.00
This delightful cut of beef is best described as succulent, lean & tender. "Simply Sensational" CELLAR SUGGESTIONS: Wynns Coonawarra Cab, Shiraz, Merlot – Soft and subtle oak tannins, rich berry and plum flavours combined. Sensational.			
PREMIUM EYE FILLET WRAPPED IN BACON	180grams		24.00
Succulent eye fillet wrapped in bacon and char grilled to capture that smokey hickory aroma. "Tantalise Your Tastebuds" CELLAR SUGGESTIONS: Pepperjack Shiraz – Vibrant and rich, berries, plums, pepper and spice, rich, round and soft, matured on new oak with velvety tannins. Exceptional.			
PREMIUM EYE FILLET WRAPPED IN BACON	300grams		36.00
Succulent eye fillet wrapped in bacon and char grilled to capture that smokey hickory aroma. "Tantalise Your Tastebuds" CELLAR SUGGESTIONS: Pepperjack Shiraz – Vibrant and rich, berries, plums, pepper and spice, rich, round and soft, matured on new oak with velvety tannins. Exceptional			
PORTERHOUSE (BLACK ANGUS)	300grams		35.50
The Black Angus MB2+ cut of beef is clean in flavour and extremely tender. "Melt in your mouth" CELLAR SUGGESTIONS: Redman Shiraz – Carefully selected from low yielding, mature vines, great depth and complexity.			
RIB ON THE BONE - Nolans "Private Selection"	400grams		37.50
European breed of cattle, individually selected, grain finished minimum of 70 days on a three cereal grain diet. Dry aged and tender stretched for a superior eating quality, MSA approved. "The Grand Champion of Steaks" CELLAR SUGGESTIONS: St Hugo Cabernet Sauvignon – Full bodies, rich concentrated flavours and tannins, magnificent..			
AMERICAN RIB EYE	600grams		45.00
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. Grain finished for a minimum 100 days in the lush open paddocks of South East Queensland. "The Prime Choice" CELLAR SUGGESTIONS: Ingoldby Shiraz – This wine displays soft, generous Shiraz flavours with a hint of oak and an elegant finish, superb.			
WAGYU RUMP	300grams		37.00
This unique & superior breed of cattle is grain finished for a minimum of 500 days & with a marble score content of 5 to 6 delivers an unbelievable eating experience, a must for steak lovers "The Ultimate Experience" CELLAR SUGGESTIONS: Penfold Bin 407 – Ripe berries, chocolate and subtle oak, the perfect choice.			
BUDERIM TERIYAKI RUMP	400grams		29.50
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. Marinated in our own traditional teriyaki recipe to deliver this unique eating experience "Full of Flavour" CELLAR SUGGESTIONS: Pepperjack Shiraz – Vibrant and rich, berries, plums, pepper and spice, rich, round and soft, matured on new oak with velvety tannins. Exceptional			

STEAK TOPPERS

Roasted Field Mushrooms	GF	5.50
Creamy Garlic Prawns (4)	GF	7.00
Cajun Calamari		7.00
Kilpatrick Oysters (3)		9.00
Natural Oysters (3)	GF	8.50
Whole Moreton Bay Bug	GF	11.00

SIDE ORDERS

Bowl of Chips with roasted garlic aioli		6.50
Mashed Potato	GF	6.00
Caesar Salad	GF	6.50
Garden Salad	GF	5.50
Steamed Vegetables with butter	GF	5.00

LUNCH MENU Available Lunchtime Mon - Fri

Graziers Lunch Rump **18.00**
300gram tender grain fed rump cooked to your liking and served with chips, Caesar salad and your choice of sauce

Steak Sandwich **15.50**
Grilled rib fillet with beetroot, onion jam, tomato, rocket and cheese, served with chips

Roast Lamb Wrap **14.90**
with spinach, tomato, red onion, roasted pepper and zucchini with yoghurt dressing

Chicken Caesar Wrap **14.90**
chicken tenderloins with bacon, parmesan cheese, cos lettuce and Caesar dressing, wrapped in a flour tortilla, served with chips

Vegetarian Wrap **14.50**
Roasted pumpkin, baby spinach, feta, olives, pimento, cherry tomatoes and hommus

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