

STARTERS

Cobb Loaf		7.90
Perfect to share with herb and garlic butter		
Turkish Fingers		9.50
With olive oil, balsamic, marinated olives and caper berries		
Soup Of The Day	GF on request	8.00
Our friendly staff will be pleased to advise you of today's soup, served with Turkish fingers		
Baked Scallops		15.50
Plump scallops with a spinach farce and finished with hollandaise and prosciutto		
Cajun Calamari		15.50
Flash fried and served with lime aioli		
Salt & Pepper King Prawns		15.90
Served with cucumber, coriander and pickled ginger salad		
Port Lincoln Black Mussels		13.90
Black mussels braised in white wine with fresh roma tomatoes & basil leaves		
Oysters Natural	GF	16.00
	1/2 dozen	
	GF	27.50
	1 dozen	
Oysters Kilpatrick		17.50
	1/2 dozen	
		29.50
	1 dozen	

SALADS

Marinated Chicken Salad	GF	19.90
Marinated chicken tenderloins, tossed through a rocket, roasted pumpkin, pine nut, crisp prosciutto and goats cheese salad with a tangy lemon dressing		
Traditional Caesar	GF on request	16.50
Crisp prosciutto, garlic croutons, cos lettuce, shaved parmesan and poached egg with our own Caesar dressing - anchovies optional!		
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		18.50
A wagyu beef bolognese layered with pasta and béchamel sauce topped with mozzarella and parmesan, served with chips and salad		
Fettucini Gamberi		24.50
King prawns sautéed with garlic chilli, basil and coriander tossed through a rich napoli sauce & egg fettucini		
Bugtail Risotto		25.00
Moreton bay bug tails sautéed with sundried tomatoes, red onion and baby spinach, tossed through al dente aboria rice		
Wild Mushroom Risotto	GF	21.00
Panache of field and wild mushrooms, tossed through aborio and finished with goats cheese and truffle oil		
With Chicken		6.00

MAINS

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

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	33.50
250gram Graziers eye fillet cooked to your liking with a creamy blue cheese mash, green beans, roasted field mushrooms, prosciutto and jus	
Chicken Breast	25.00
Prosciutto wrapped chicken breast with a duxelle farce, with polenta, seasonal greens and a truffle cream sauce	
King Prawn and Snapper Pie	28.00
Fresh local snapper and king prawns in a seafood mornay, baked to perfection with a double pastry lid and served with a side salad	
Seafood Antipasto for 2	54.00
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	

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.		
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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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