

MENU



TO SHARE

Chips served with tomato sauce	7.0
Seasoned Wedges served with sour cream & sweet chilli sauce	8.5
- add cheese	9.5
- add bacon	11.0
Garlic Bread (V) 3 pieces	7.0
Turkish Bread & Dips	13.5
Bruschetta	13.5
Toasted herbed bread, topped with tomato salsa, fetta & drizzled with Ballup Grove Extra Virgin olive oil	
Tasting Plate	24.5
Toasted flat bread, guacamole, marinated olives, fetta, Panko squid rings, pickled beetroot, Moroccan Lamb kofta's and Chef's tapas of the day	

SALADS

Mediterranean Salad	16.9
Roast Mediterranean vegetables, fetta, pumpkin & mixed leaf salad with balsamic glaze & honey roasted macadamia nuts	
Greek Salad	16.5
Baby cos, cucumber, cherry tomato, fetta, & Spanish onion, drizzled with Italian vinaigrette	

LIGHTS

Chicken Quesadilla	19.9
Jamaican jerk chicken, tomato salsa, spinach, roast capsicum & melted cheese in a lightly toasted tortilla wrap, served with garden salad & guacamole	
Stuffed Field Mushrooms (V)	16.5
Camembert cheese & spinach stuffed field mushrooms topped with a hazelnut crust, served with salad & balsamic drizzle	
Caesar Salad	18.0
Baby cos leaves, crispy prosciutto, croutons, Parmesan cheese, anchovies & poached egg with our homemade Caesar dressing	
- add chicken	4.5
- add prawns	6.0
- add squid	4.5
Salt & Pepper Squid	19.9
Lightly seasoned squid, deep fried, served with chips, salad & tartare or seafood sauce	
Fish & Chips	19.9
Fresh fillet of fish lightly battered*, served with chips, salad & tartare sauce *fish available grilled or coated in breadcrumbs	
Sizzling Prawns	16.0
- Entree (6)	24.0
- Main (12)	
WA Banana Prawns, duo of onions, garlic cherry tomatoes, white wine & olive oil, with house salad & garlic bread	

Wagyu Burger	18.5
100% Aussie Wagyu burger patty, lettuce, tomato, Swiss cheese & caramelized onion on a toasted sour dough bun, bbq sauce, served with chips	
- add egg	1.5
- add bacon	1.5
Steak Sandwich	19.9
Tender 150g scotch fillet steak, lettuce, tomato, Swiss cheese, bbq sauce & sweet chilli compote on a toasted panini bread, served with chips	
- add egg	1.5
- add bacon	1.5

SENIOR'S SELECTION

(Monday to Thursday Lunch only. A valid senior's card must be shown)

Chicken Schnitzel	15.0
Beer Battered Fish	15.0
250g Graziers Rump Steak	15.0
All meals served with chips & salad and small ice cream	

KIDDIES CORNER

All kids meals served with free soft drink and small ice cream (under 12 only)

Fish & Chips	10.0
Tempura battered fish bites, chips & salad, served with tomato sauce	
Steak & Chips	10.0
150g scotch fillet served with chips, salad and your choice of sauce	
Kid's Pizza	10.0
Ham, pineapple & mozzarella cheese on a tomato base	
Chicken Goujons	10.0
Crumbed chicken tenderloins, chips & salad	

PIZZAS

House Pizza	19.0
Tandoori base, topped with chunks of chicken, Spanish chorizo, prawns, pumpkin & spinach, topped with mozzarella cheese	
Veggie Feast	17.0
Tomato base, with roast capsicum, mushroom, onion, spinach, pumpkin & olives finished with mozzarella & fetta cheese	
Mega Meat	19.5
Bbq base, topped with bacon, steak, chicken, chorizo, salami, mozzarella & blue cheese	

MAINS

Vegetable Parcel (V)	22.5
Zucchini, roast pepper, spinach, field mushroom, sun dried tomato & brie wrapped in filo pastry served with garden salad & hollandaise sauce	
Chicken Parmigiana	25.0
Crumbed chicken breast with napoli sauce, bacon & mozzarella cheese, served with chips & salad	
Wattle Valley Stuffed Chicken	27.5
Chicken breast stuffed with Wattle Valley brie topped with gremolata served with green salad, mash & hollandaise sauce	
Kangaroo Rump	28.5
Served medium rare on a salad of spinach, roast pumpkin, macadamia nuts, croutons & cherry tomato dressed with wattle seed vinaigrette	
Pork Belly	24.5
Twice cooked pork belly, served with savoy cabbage, dijon mustard mash, glazed carrots & pan juices	
Moroccan Lamb Koftas	24.9
Moroccan spiced lamb koftas on a Greek style salad, mint yoghurt dip & garlic naan bread	
Fish of the Day	M.P
Pan fried with a warm nicoise salad, pickled leaves and a chilli & lime dressing	

SIDES

Sautéed Mushrooms & Onions	7.5	Seasonal Vegetables	6.5
Creamy Garlic Mash	6.5	Garden Salad	6.5

FROM THE GRILL

Graziers Scotch Fillet - 100 days grain finished	300g 35.0
Known as one of the better eating primal cut of beef, the Scotch Fillet will exceed your eating expectations. With a marble score up to 2 raised on natural pastures in South East Queensland & grain finished for the last 100 days at selected feedlots. "Simply superb"	
Graziers Rump - 100 days grain finished	300g 25.0 500g 31.0
This classic primal cut is full in flavour & comes from Dardenup WA. The primals are off small yearlings with a fat depth of no more than 7mm. Aged to our specification with a supplier guarantee of ultimate flavour & tenderness. "Full of flavour"	
Graziers Porterhouse Steak - 100 days grain finished	300g 29.5
Also known as Sirloin this primal cut is aged for a minimum of 8 weeks to ensure tenderness & taste satisfaction. With a fat depth of 2-3mm & fed on a 3 cereal grain diet for the last 100 days, known for its clean fresh flavour with no fatty after taste. "melt in your mouth"	
Pork Rib Eye	300g 26.5
Pork rib eye marinated in garlic & kiwi, cooked to your liking (medium is best), served with chips, salad & your choice of sauce	
- Add creamy garlic prawns (6)	7.5

GREAT FOOD GREAT VALUE
greatfoodgreatvalue.com.au