

## STARTER & LIGHT MEALS

<b>GARLIC BREAD</b>		<b>6.00</b>
Classic soft and buttery oven baked garlic bread		
<b>HERB &amp; CHEESE BREAD</b>		<b>7.00</b>
Oven baked with melted mozzarella cheese and herbs		
<b>TRIO OF DIPS</b>		<b>10.50</b>
Fresh home made dips, served with crispy Turkish bread		
<b>TOMATO &amp; BASIL BRUSCHETTA</b>		<b>10.50</b>
Toasted ciabatta bread layered with tomato and red onion drizzled with balsamic reduction		
<b>THAI STYLE GARLIC CHICKEN</b>		<b>14.00</b>
Chicken tenderloin tossed in sweet soy garlic sauce served on jasmine rice		
<b>ASIAN TASTING PLATE</b>		<b>13.00</b>
Spring rolls, chicken wontons samosa, battered honey prawns with a sweet chilli sauce		
<b>HONEY SESAME PRAWNS</b>		<b>15.00</b>
Plump marinated prawns battered, fried and coated with our honey sesame glaze		
<b>LEMON PEPPER CALAMARI</b>	<b>Entree</b>	<b>14.50</b>
Tenderised rings of marinated calamari lightly dusted then flash fried with garlic aioli		
	<b>Main</b>	<b>19.50</b>

## SALADS

<b>GREEK</b>		<b>15.50</b>
Crisp lettuce with olives, fetta, roasted capsicum, semi dried tomatoes, red onion and cucumber, dressed with balsamic vinaigrette		
<b>CLASSIC CAESAR</b>		<b>15.50</b>
Fresh cos lettuce with bacon, croutons, parmesan, boiled egg and anchovies tossed in a creamy Caesar dressing		
	<i>Add Chicken</i>	<b>5.00</b>
	<i>Add Lemon Pepper Calamari</i>	<b>5.00</b>
	<i>Add Beer Battered Flathead</i>	<b>6.00</b>
<b>THAI BEEF NOODLE SALAD</b>		<b>18.50</b>
Sliced tender grilled beef on a bed of tomato, cucumber, Spanish onion, mixed lettuce, cashew nuts and vermicelli rice noodle with a mild Thai style dressing		
<b>SATAY CHICKEN SALAD</b>		<b>18.50</b>
Chicken tenderloin grilled on a bed of tomato, cucumber, Spanish onion, mixed lettuce, peanuts and julienne carrots with satay dressing		

## PASTA & RISOTTO

<b>FETTUCINI FIRECRACKER PASTA</b>		<b>19.00</b>
Spicy chorizo, bacon, chicken, olives, chilli and baby spinach, tossed in a tomato and garlic sauce		
<b>MEDITERRANEAN RISOTTO</b>		<b>18.50</b>
Roasted eggplant, zucchini, capsicum, semi dried tomato and rocket tossed in Napoli sauce		
<b>GARLIC PRAWN FETTUCINE</b>		<b>24.00</b>
Prawns tossed in garlic cream sauce tangled in semi dried tomato, spinach and fettuccine		
<b>SPINACH AND RICOTTA LASAGNE</b>		<b>17.50</b>
Served with chips and salad		

## MAINS

<b>CHICKEN PARMIGIANA</b>		<b>20.90</b>
Freshly crumbed chicken breast schnitzel topped with leg ham, Napoli sauce and mozzarella served with chips and salad		
<b>CHICKEN SCHNITZEL</b>		<b>20.50</b>
Freshly crumbed chicken breast schnitzel served with chips, salad and onion gravy		
<b>BASIL CHICKEN</b>		<b>22.50</b>
Chicken breast stuffed with spinach, semi dried tomatoes and cream cheese, wrapped in bacon and char sealed and finished in a pesto cream sauce served on a bed of mash and broccolini		
<b>LAMB SHANKS</b>	<b>1</b>	<b>21.00</b>
Slow cooked lamb shank served on garlic mashed potato, vegetables with a red wine rosemary jus		
<b>PORK CUTLET</b>	<b>2</b>	<b>26.00</b>
Grilled tender pork cutlet on a bed of sweet potato, broccolini, beans and mustard cream sauce		
<b>JACK DANIELS GLAZED BBQ PORK RIBS</b>		<b>24.00</b>
USA pork ribs coated in our secret spice rub, slow cooked till tender and glazed in a sticky Jack Daniels sauce served with chips and salad		
<b>BARRAMUNDI</b>		<b>25.50</b>
The way you love it! Beer battered or grilled with tartare sauce chips and salad		
<b>PERI PERI SALMON</b>		<b>22.50</b>
Fresh Tasmanian salmon marinated in a peri peri with roast vegetable cous cous and drizzled with minted yoghurt		
<b>FISH OF THE DAY</b>		<b>MP</b>

## SENIORS

<b>BEER BATTERED FLATHEAD</b>		<b>12.50</b>
Served with chips and salad and tartare sauce		
<b>CHICKEN SCHNITZEL</b>		<b>12.50</b>
Served with chips, salad and gravy		
<b>ROAST VEGETABLE LASAGNE</b>		<b>12.50</b>
Served with chips and salad		
<b>GRAZIER'S RUMP</b>		<b>13.50</b>
Tender rump cooked to your liking with your choice of sauce served with chips and salad		







## GRAZIER'S PIE RANGE

<b>ALL SERVED WITH MASHED POTATO, MUSHY PEAS AND ONION GRAVY</b>		
<b>GRAZIER'S BEEF</b>		<b>16.90</b>
<b>GRAZIER'S PEPPER STEAK</b>		<b>16.90</b>
<b>GRAZIER'S BEEF AND MUSHROOM</b>		<b>16.90</b>
<b>GRAZIER'S STOCKMANS (BACON, MUSHROOM, ONION AND GARLIC)</b>		<b>16.90</b>

## PREMIUM CHAR GRILLED STEAKS

**ALL STEAKS ARE COOKED TO YOUR LIKING AND SERVED WITH YOUR CHOICE OF SAUCE:  
MUSHROOM | PEPPER | DIANNE | GRAVY | JACK DANIELS BBQ  
MUSTARD ALSO AVAILABLE: DIJON | SEEDED | HOT ENGLISH**

**ALL STEAKS SERVED WITH YOUR CHOICE OF: CHIPS & SALAD | VEGETABLES & POTATO**

<b>RUMP</b>	<b>400 GRAMS</b>		<b>28.00</b>
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. <b>"Full of Flavour"</b>			
<b>T-BONE</b>	<b>400 GRAMS</b>		<b>31.00</b>
This specialty cut of beef has two components the meat on the larger side of the bone is known as the sirloin and the smaller is the eye fillet, with the flavour of the bone you can understand why this is known as <b>"The Cattleman's Favourite"</b>			
<b>EYE FILLET</b>	<b>200 GRAMS</b>		<b>27.90</b>
This delightful cut of beef is best described as succulent, lean and tender <b>"Simply Sensational"</b>			
<b>PREMIUM EYE FILLET WRAPPED IN BACON</b>	<b>250 GRAMS</b>		<b>31.00</b>
Succulent eye fillet wrapped in bacon and char grilled to capture that smokey hickory aroma. Please note when cooked well done the bacon still imparts a pink tone to the eye fillet <b>"Tantalise Your Tastebuds"</b>			
<b>PORTERHOUSE</b>	<b>300 GRAMS</b>		<b>30.50</b>
Also known as Sirloin this primal cut is aged for a minimum of 8 weeks to ensure tenderness and taste satisfaction, known for its clean fresh flavour with no fatty after taste <b>"Melt In Your Mouth"</b>			
<b>RIB EYE ON THE BONE</b>	<b>400 GRAMS</b>		<b>34.00</b>
A specialty primal cut of beef with exceptional flavour and eating quality <b>"The Grand Champion Of Steaks"</b>			

### STEAK TOPPERS

GARLIC PRAWNS (4)	7.00
CHILLI PRAWNS (4)	7.00
LEMON PEPPER CALAMARI	7.00
BBQ RIBS	8.00

### SIDES

CHIPS & AIOLI	6.90
GARDEN SALAD	5.50
CAESAR SALAD	5.50
SEASONAL VEGETABLES	5.50
CRUSHED NEW POTATOES	5.50
POTATO WEDGES WITH SOUR CREAM AND SWEET CHILLI	8.00

### KIDS MEALS

CHICKEN NUGGETS WITH CHIPS AND SALAD	7.50
BATTERED FISH AND CHIPS WITH SALAD	7.50
CHEESEBURGER AND CHIPS	7.50
STEAK AND CHIPS WITH SALAD	7.50
SOFTDRINK AND ICE CREAM UPGRADE	1.00

### LUNCH MENU

<b>GRAZIERS LUNCH RUMP</b>	<b>16.00</b>
300 grams of grain fed rump steak cooked to your liking, served with chips, salad and with your choice of sauce	
<b>BEER BATTERED FISH</b>	<b>14.00</b>
Served with salad, chips and tartare sauce	
<b>CHICKEN AND BACON PANINI</b>	<b>14.00</b>
Chicken, bacon, avocado, tomato, mixed lettuce and garlic aioli served with chips	
<b>GRILLED BEEF BURGER</b>	<b>14.00</b>
Topped with crispy bacon, sliced cheese, tomato, lettuce and BBQ sauce served with chips	
<b>STEAK BURGER</b>	<b>14.00</b>
Marinated grilled steak on Turkish bread with lettuce, tomato, cheese, onion and BBQ sauce served with chips	
<b>MARINATED CHICKEN BURGER</b>	<b>14.00</b>
Filled with lettuce, tomato, grilled bacon and aioli served with chips	
<b>SPINACH AND RICOTTA LASAGNE</b>	<b>14.00</b>
Homemade lasagne served with chips and salad	
<b>BACON AND MUSHROOM FETTUCCINE</b>	<b>15.00</b>
In a creamy sauce served with a piece of garlic bread	