

Entrée

Garlic Bread 4

Quesadilla 14

Crispy tortilla stuffed with diced chicken, capsicum, spanish onion and melted mozzarella cheese, served with sour cream.

Falafel Wrap 15

Falafels, lettuce, spanish onions and tomato with tzatziki wrapped in a flour tortilla served on chips.

Chicken Caesar Wrap 17

Cos lettuce, bacon, parmesan cheese and caesar dressing wrapped in a flour tortilla served with chips.

Calamari Rings E 12
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Crumbed calamari rings cooked golden brown, served with chips, salad and homemade tartare sauce.

Pizzeria

All pizza's served on thin pizza bases with napolitana sauce and finished with mozzarella cheese.

Gourmet vegetable 15

Roasted onion, capsicum, eggplant, zucchini, pumpkin and spinach drizzled in basil pesto finished with fetta cheese.

Chicken Souvlaki 16

Tender chicken pieces, spinach, red onion and fresh tomato topped with tzatziki.

BBQ meat 16

Bacon, salami, ham and burger pieces drizzled with BBQ sauce.

Margarita 14

Sliced fresh tomato and basil leaves with mozzarella cheese.

Pastas

Polo Espander 16

Fettuccini pasta tossed with chicken pieces, mushrooms, spanish onion and spinach in a creamy white wine sauce.

Roasted Vegetable Penne 15

Roasted vegetables, spinach and penne pasta tossed in rich a tomato sauce finished with fetta cheese.

Carbonara 15

Bacon, onion, mushrooms and fettuccini pasta tossed thru a garlic cream sauce.

Bolognese 15

Traditional Italian beef and tomato sauce tossed with fettuccini pasta.

Mains

Lamb Shanks	24
Tender lamb shanks slow cooked in a rich tomato and root vegetable gravy served with steamed vegetables and creamy mashed potato.	
Steak Sandwich	20
200gm rump steak encased in turkish bread with chutney, onions, tomato, lettuce and mayo served with chips.	
Pie Floater	15
Graziers Selection chunky beef pie resting on mashed potato topped with gravy and mushy peas.	
Panko Flounder	22
Flounder fillet in crunchy Japanese bread crumbs cooked till golden brown served with beer battered chips, salad and citrus sauce.	
Double cheese burger	20
Two 100gm homemade beef burgers layered with tasty cheese, Bacon, lettuce, tomato and onion jam on a toasted bun served with chips.	
<i>add extra toppings, jalapenos, pineapple, egg</i>	
<i>multiple toppings or guacamole</i>	
	<i>extra : \$1</i>
	<i>extra : \$2</i>
Chicken Parma	19.90
Crumbed chicken breast topped with napoli, sliced ham and melted mozzarella served with chips and salad	
<i>multiple toppings</i>	
<i>add extra toppings, jalapenos, pineapple, salami, bacon</i>	
	<i>extra : \$2</i>
	<i>extra : \$1</i>
Moroccan Chicken	22
Grilled chicken breast fillet in Moroccan spices, resting on tomato cous cous and steamed vegetables finished with minted onion yoghurt.	
Flathead Tails	20
Beer battered flathead tails served with chips, salad and tartare sauce.	
Bangers and Mash	20
Grilled English pork sausages resting on creamy mashed potato and steamed green beans served with gravy and homemade onion jam.	
Chicken Stir-fry	20
Tender chicken pieces tossed with Asian vegetables and Hokkien noodles in oyster sauce.	
<i>add prawns</i>	
	<i>extra : \$6</i>
Lamb Rump	25
200g lamb rump cooked pink, served with crushed Idaho potatoes and steamed vegetables served with port and red wine jus.	

Graziers Select Steaks

Our steaks are carefully chosen to select scoring standards in quality and breeding criteria and proudly carry Graziers Select Australian Beef logos. Cattle is finished on no less than 100 days of grain feed, and is aged for a minimum of eight weeks. While recommended at "Medium-Rare" all steaks can be cooked from bleu to well done at your request.



Porterhouse 300gm

29

Grain fed porterhouse steak cooked to your liking served with mashed potato, steamed vegetables and your choice of sauce.



Boozy Rib Eye 450gm

32

450gm American rib eye steak marinated in red wine for minimum of 48 hours cooked to your liking served with beer battered chips, Greek salad and choice of sauce.



Rump 200gm

18

Grain fed rump steak cooked to your liking served with chips, salad and your choice of sauce.

add reef to your beef, 5 grilled prawns

6

Sauces

Mushroom, Pepper, Gravy,
Garlic butter, Hollandaise and selected mustards.

Desserts

Sticky Date Pudding

6

Traditional steamed date pudding served warm with rich butterscotch sauce and ice cream.

Mini Pavlova

6

Two mini pavlova's layered with seasonal fruit and whipped cream.

Apple Crumble

6

Rich individual apple crumble served warm with ice cream.

Seniors Menu

All Seniors meals come with a \$2.00 Venue voucher.

Starters \$1.50

(with the purchase of any main meal)

Herb bread

Garlic bread

Soup of the day

Mains \$12

Flathead Tails

Lightly battered flathead served with steak house chips, garden salad, lemon wedges and tartare sauce.

Chicken Parmigiana

Crumbed chicken topped with napoli, ham and mozzarella served with garden salad and chips.

Lamb Shank

One French trimmed shank braised for nine hours in a rich tomato, shiraz and root vegetable sauce, served on mashed potato.

Rump Steak

200g rump steak cooked to your liking served with chips and garden salad

Bangers and Mash

English pork sausages served with mashed potato, steamed vegetables and gravy.

Dessert \$1.50

(with the purchase of any main meal)

Ask our friendly staff for the chef's selection

or **10% off** any meal from the full menu with your seniors card