



STARTERS / LIGHT MEALS

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| garlic cob loaf crusty cob loaf served w roasted garlic butter | | 8 |
| bruschetta olive sour dough topped with roma tomato, red onion, basil & goats cheese finished w a balsamic glaze | | 10 |
| dip board warm loaf accompanied by fresh dips & sweet balsamic dipping oil | | 11 |
| ginger pork spring rolls hand made parcels of ginger infused pork, wombok & glass noodles w pickled ginger & a lime chilli sauce | | 13 |
| lemon myrtle squid rustic cut squid floured w sea salt & lemon myrtle on salad greens w a wasabi mayonnaise | | 14 |
| indonesian green curry cakes fresh prawn, fish & crab infused w a blend of indonesian flavours & macadamia satay sauce | | 16 |
| japanese panko vegetables | entree | 14 |
| assortment of panko crumbed vegetables w a sweet yellow curry sauce | main | 20 |
| oysters natural | ½ dozen | 15 |
| | 1 dozen | 26 |
| oysters kilpatrick | ½ dozen | 17 |
| | 1 dozen | 28 |

SALAD SELECTION

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| warm beef salad mixed greens dressed w a bush honey mayo, cherry tomatoes, bell peppers, cucumber & dijon encrusted fillet steak | | 20 |
| pesto chicken salad lettuce tossed w sticky balsamic, kalamata olives, semi dried tomatoes, eggplant, artichokes, roasted pine nuts & pesto rubbed chicken | | 19 |
| traditional caesar baby cos leaves, crisp bacon, garlic rubbed croutons, shaved parmesan & egg w our own dressing - anchovies optional | | 15 |
| add chicken | | 5 |
| add lemon myrtle squid | | 5 |

PASTA & RISOTTO

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| linguini chorizo sausage w roasted peppers, red onion, spicy napolitana & a splash of tequila | | 21 |
| gnocchi home made gnocchi w swimmer crab, english spinach & onion jam, finished w a blue cheese & chardonnay cream | | 23 |
| roasted artichoke risotto traditional white wine risotto w roasted artichoke puree, red bell peppers & baby spinach finished w parmesan | | 19 |
| chicken porcini risotto porcini mushrooms w chicken tenderloins, roasted pine nuts, white wine & parmesan | | 22 |

MAIN SELECTION

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| chicken parmigiana oven baked crumbed chicken breast topped w ham, cheese & a rich napoli sauce, served w chips & house salad | | 21 |
| chicken breast succulent supreme breast, twice baked in vanilla scented milk atop a peach & roasted macadamia risotto w a white balsamic reduction | | 24 |
| pork loin boneless loin pan fried & placed on parmesan mash w poached apple, crackling shard & drizzled w a shiraz & port jus | | 24 |
| lamb shank braised lamb shank w a vegetable ratatouille & finished w a red wine jus | | 23 |
| duck breast plump duck breast roasted duck fat potatoes & broccolini w a caramelised blood orange glaze | | 24 |
| kangaroo loin char grilled red ochre dusted kangaroo loin, perched on crisp rocket, roasted kipfler potatoes w a wild berry & wattle seed jus | | 23 |
| seafood bouillabaisse chilli tomato broth w fresh prawns, squid, scallops, octopus & mussels w crusty bread | | 27 |
| beef & bug feuilletage eye fillet medallions & morton bay bug encased in puff pastry atop a cinnamon butter mash w a light mustard seed cream | | 28 |
| market fish | market price | |
| our friendly staff will be pleased to advise you of todays fresh creation | | |
| battered barramundi classic beer battered barramundi served w chips, house salad, lemon & homemade tartare | | 19 |






LUNCH MENU

AVAILABLE LUNCH TIME ONLY

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| graziers lunch rump 300 gram tender grain fed rump cooked to your liking & served w chips, salad & your choice of sauce | | 17 |
| graziers pie premium tender Graziers beef encased in pastry, served w mashed potato, mushy peas & a side of gravy | | 16 |
| steak sandwich rib fillet, caramelised onion, smoked bbq sauce, swiss cheese, fresh tomato & salad greens | | 15 |
| newmarket burger house made wagyu pattie, caramelised onions, salad greens, swiss cheese & our own spicy chutney | | 15 |
| mustard beef wrap dijon encrusted eye fillet, baby spinach, red onion, tomato, cucumber & a bush honey infused mayo | | 15 |
| mediterranean chicken wrap grilled chicken tenderloins, roasted peppers, eggplant, semi dried tomatoes, goats cheese & a light pesto aioli | | 14 |
| barra and calamari battered barramundi w lemon floured calamari on seasoned chips w fresh tartare | | 16 |
| chilli squid pan fried chilli squid w red peppers & thai cucumber salad | | 15 |

PREMIUM CHAR GRILLED STEAKS

ALL STEAKS ARE COOKED TO YOUR LIKING & SERVED WITH YOUR CHOICE OF SAUCE:
MUSHROOM, PEPPERCORN, RED WINE JUS, GARLIC OR BERNAISE
MUSTARDS ALSO AVAILABLE: DIJON, SEEDED OR HOT ENGLISH
ALL STEAKS ARE SERVED WITH HOUSE SALAD, CHIPS OR MASHED POTATO

| | | | |
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| RUMP | 400grams |  | 29 |
| From a 340 – 400 kg Black Angus cattle sourced from New England regions on the Darling Downs, 180 days plus grain finished at Yarranbrook feedlot in Qld. Known for its flavour and superior eating Quality "Full of Flavour" | | | |
| PORTERHOUSE | 300grams |  | 30 |
| Also known as Sirloin this Black Angus MB2+ cut of beef is clean in flavour and extremely tender, raised on lush open paddocks in the New England region and grain finished for a minimum of 180 days at selected feedlots "Melt In Your Mouth" | | | |
| EYE FILLET | 200grams |  | 27 |
| This delightful cut of beef is the most tender of them all and is best described as succulent, lean & tender. Sourced from lush open paddocks surrounding the Darling Downs & aged for a minimum of 8 weeks "Simply Sensational" | | | |
| WAGYU RUMP | 300grams |  | 34 |
| This unique & superior breed of cattle is grain finished for a minimum of 500 days & with a marble score content of 7 to 8 delivers an unbelievable eating experience, a must for steak lovers "The Ultimate Experience" | | | |
| RIB ON THE BONE - Nolans "Private Selection" | 400grams |  | 35 |
| 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" | | | |

STEAK TOPPERS

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| garlic prawns (4) | 8 |
| lemon myrtle calamari (100g) | 7 |
| chilli squid | 8 |
| kilpatrick oysters (3) | 9 |
| tempura battered soft shell crab | 9 |

KIDS MEALS FOR KIDS ONLY 12 YEARS AND UNDER

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| chicken tenderloins - freshly crumbed chicken tenderloins served w chips & salad | 6.5 |
| tomato pasta – freshly cooked pasta tossed through a napoli sauce & topped w cheese | 6.5 |
| fillet steak - 150 gram fillet steak, served w salad & chips | 6.5 |
| battered fish - battered fish served w salad & chips | 6.5 |
| kids ice cream w topping | 2 |

SENIORS MEALS FOR SENIORS ONLY

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| chicken parmigiana – served w chips & salad | 12.5 |
| battered barramundi – served w chips & salad | 12.5 |
| graziers pie – served w mash, mushy peas & a side of gravy | 12.5 |

SIDES

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| mash | 5 |
| chips with aioli | 7 |
| house salad | 5 |
| rocket & parmesan salad | 5 |
| seasonal vegetables | 6 |
| extra sauce | 2 |