



Breads & Entrees

\$6.00

Soup of the Moment

Garlic Bread (v)

\$6.00

Add Cheese

\$1.00

Bruschetta Bread (v)

\$8.50

Crusty bread rubbed w olive oil, garlic & fresh herbs, topped w fresh tomato, basil, Spanish onion & crumbled fetta

Oysters

Kilpatrick Style - w crispy bacon & Worcestershire sauce 1/2 **\$14.50**
doz **\$23.50**

Natural - w cocktail sauce & lemon
\$12.50 doz **\$21.50**

1/2

Margarita Pizza (v)

\$9.50

Crusty pizza base topped w rich tomato sauce, mozzarella cheese, fresh oregano & garlic

Nachos (v)

\$9.50

Corn chips topped w mild salsa, tasty cheese & sides of guacamole & sour cream

Add chicken

\$3.00



Salads & Light Meals

Caesar Salad **\$14.50**

Baby cos tossed w crispy bacon, croutons, parmesan cheese & dressed w a house made traditional caesar dressing topped w a lightly poached egg (anchovies optional)

Add oriental chicken **\$3.00**

Wa Wa Salad (v) (g) **\$18.50**

Mango & avocado chilli salsa tossed through mixed leaves w pine nuts and dressed w a red wine reduction

Add prawns

\$6.00

Coconut Chicken Salad **\$17.50**

Coconut crumbed chicken tenderloins, on a salad of wild roquette, cherry tomatoes, avocado & macadamia nuts, finished w a light citrus dressing

Asparagus & Fetta Frittata (v) **\$15.50**

(g)

Made in house w roquette, fresh asparagus spears & fetta, served w a roquette & cherry tomato salad

Chicken BLT **\$17.50**

Toasted foccacia stacked w a grilled chicken breast, bacon, lettuce, tomato & Dijon mayonnaise, served w golden fries

Salt & Pepper Calamari **\$16.50**

Flash fried calamari, coated in chefs own salt & pepper seasoning, atop a salad of mixed lettuce, cherry tomatoes & avocado w a lemon & dill aioli

Pasta

Beef Lasagne **\$18.50**

Pasta sheets layered w traditional bolognaise, béchamel sauce & mozzarella cheese

Roasted Vegetable Lasagne (v) **\$17.50**

Pasta sheets layered w roasted sweet potato, pumpkin, eggplant, zucchini, napoli & béchamel sauce, topped w mozzarella cheese

Pumpkin & Fetta Agnelotti (v) **\$16.50**

In a creamy roasted capsicum sauce, topped w toasted pine nuts & shaved parmesan cheese

Fettuccini Carbonara **\$17.00**

Sauteed bacon, onion & garlic bound in a creamy parmesan & parsley egg sauce

Add Chicken **\$3.00**

Three Mushroom Risotto (v) (g) **\$18.50**

Arborio rice w sautéed shitake, enoki & button mushrooms, reduced w a creamy white wine sauce & topped w shaved parmesan cheese

Speciality Dishes

Honey Mustard Pork Medallions (g) \$23.00

Grilled pork medallions, served on golden fried baby potatoes & grilled asparagus spears, finished w a honey mustard glaze

Chicken Camembert (g) \$24.50

Chicken breast filled w camembert cheese, semi dried tomatoes & baby spinach, served on mash potato, finished w a creamy white wine & garlic sauce

Sticky Pork Ribs \$24.00

Marinated pork belly ribs, served w homemade potato wedges & drizzled w a spicy BBQ sauce

Graziers Select Pie \$17.50

Tender diced beef in a rich gravy encased in flaky pastry, served w steak fries & tomato chutney

Tandoori Lamb Cutlets \$24.00

Tandoori marinated lamb cutlets, grilled & served on a vegetable rice pilaf, topped w a cucumber raita

Flat Head Tails \$23.50

Fresh flat head tails lightly beer battered & served w chips, salad & a side of house made lemon & dill aioli

Satay Chicken Skewers \$23.50

Marinated chicken tenderloins, grilled & served on a bed of steamed jasmine rice, topped w chefs own satay sauce

Chicken Filo \$25.50

Whole chicken breast, filled w brie cheese, tiger prawns & spinach, resting on creamy mash potato & topped w a hollandaise sauce

250gm Fillet Mignon **\$28.90**

This delightful cut of beef is the most tender of them all & is best described as succulent, lean & tender. Wrapped in bacon & served on mash potato, finished w a red wine jus

500gm Graziers Select Grain Fed Rump **\$29.50**

This classic primal cut is full in flavour & comes from the QLD meatworks. 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

350gm Graziers Select Rib Eye **\$31.50**

A primal cut of beef w exceptional flavour & eating qualities. Grain fed & sourced from far north QLD w a marbling score of up to two. Our supplier guarantees ultimate satisfaction & tenderness

300gm Graziers Select Porterhouse **\$27.50**

Also known as Sirloin, this primal cut is aged for a minimum of 8 weeks to ensure tenderness and taste satisfaction. With a fat depth of 2-3mm & fed on a 3 grain diet for the last 100 days, known for its clean fresh flavour with no fatty after taste

Stockmans Grill **\$28.90**

Lamb chop, 150gm sirloin steak, beef sausage, pork sirloin, caramelised onion, bacon, tomato & a fried egg, served on chunky steak fries

Garlic Prawn Sauce **\$6.50**

4 pan fried tiger prawns in a creamy garlic sauce

Sauces: Red Wine & Mushroom, Green Peppercorn, Kilpatrick, Demi Glaze, Garlic Butter, Garlic Sauce & Hollandaise





Pub Favourites

Chicken Parmigiana **\$19.50**

Chicken schnitzel topped w napoli, Virginian ham & melted mozzarella cheese

Chicken Schnitzel **\$17.50**

Served w your choice of chips & salad or vegetables

Chicken Kiev **\$19.50**

Crumbed chicken breast filled w garlic butter & served on jasmine rice

Roast of the Day **\$18.50**

See our friendly staff for todays choice

Fishermans Catch **\$23.50**

Battered prawns, calamari, scallops & fish, served w a garden salad, steak fries, tartare & lemon

Brewery Fish & Chips

\$19.50

Fish fillets coated in a crisp beer batter, served w a garden salad, steak fries, tartare & lemon

Sides

Cajun Wedges w Sour **\$8.00**

Cream **\$5.00**

Garden Salad

Seasonal Roast **\$5.00**

Vegetables

Greek Salad **\$6.50**

Fries **\$4.80**



Seniors Menu

2 Course \$11.00

Includes main, soup or dessert

3 Course \$12.00

Includes main, soup & dessert

Lambs Fry & Bacon

Roast of the day

Fish & Chips

Chicken Salad

Ham Steak & Pineapple

Chicken Schnitzel

Kids

Menu

12 years & under

\$8.00

Chicken Nuggets (6)

Battered Flake

Spaghetti Bolognese

Party Pies & Chips (4)

Roast of the Day

Chicken Salad

Hawaiian Pizza & Chips

All kids meals

include a soft drink

& an activity bag



From the Collar

Sparkling Wine

Yellowglen Pink Picollo		\$7.00
Yellowglen Yellow Picollo		\$7.00
Omni Non Vintage Sparkling	\$5.50	\$28.00
Omni Blue Sparkling	\$6.00	\$28.00

White Wine

Baily & Baily Legs Eleven Sauvignon Blanc	\$5.00	\$20.00
Hardys Banrock Station Chardonnay	\$5.50	\$22.00
Baily & Baily Silhouette Heavens Gate Moscato	\$5.00	\$20.00
Brown Brothers Crouchen Riesling	\$5.50	\$26.00
Monkey Bay Sauvignon Blanc	\$6.00	\$28.00
Annie's Lane Riesling	\$7.50	\$36.00

Red Wines

Baily & Baily Jump n Jive Shiraz Voignier	\$5.00	\$20.00
Hardys Banrock Station Cabernet Merlot	\$5.50	\$22.00
Baily & Baily Coonawarra Cabernet Sauvignon	\$5.00	\$20.00
Stepping Stone Coonawarra Cabernet Sauvignon	\$6.50	\$28.00
Penfolds Rawson Retreat Merlot	\$5.00	\$22.00
Baily & Baily Silhouette Two Fat Ladies Dolce Syrah	\$5.00	\$22.00
Cow Bombie Margaret River Shiraz	\$6.50	\$32.00

Ask our friendly staff for the Wines of the Month

On tap: Carlton Draught, Victoria Bitter, Hahn Premium Light, Pure Blonde

Large range of packaged beers & pre-mixed spirits

Coffee, Tea & Hot Chocolates or Coffee & Cake combo