



# BREADS & ENTREES

**SOUP OF THE MOMENT** **\$6.00**

**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 & CRUMBED FETTA

## OYSTERS

**KILPATRICK STYLE- W CRISPY BACON & WORCESTERSHIRE SAUCE** 1/2 \$14.50 DOZ  
**\$23.50**

**WASABI & LIME DRESSING-** 1/2 \$13.50  
**DOZ \$24.50**

**SALMON & CAPER- W GARLIC AIOLI** 1/2 \$15.50 DOZ \$25.50

**NATURAL- W COCKTAIL SAUCE & LEMON** 1/2 \$12.50 DOZ \$21.50

## TOP PUB TASTING PLATTER

**\$17.00**

ASSORTED TASTING PLATTER W COCONUT CRUMBED PRAWNS, HOMEMADE SPRING ROLLS AND SALT &  
PEPPER CALAMARI

**NACHOS (V)** **\$9.50**

**CORN CHIPS TOPPED W MILD SALSA, TASTY CHEESE & SIDES OF GUACAMOLE & SOUR CREAM**  
**ADD CHICKEN** **\$3.00**

**GRILLED HALOUMI CHEESE W OLIVES & ZATAR BREAD (V)**  
**\$9.00**

**OVEN BAKED PIZZA DOUGH W ZATAR SEASONING & TOPPED W GRILLED HALOUMI CHEESE & OLIVES**

## **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 CHICKEN **\$3.00**
- TEMPURA BATTERED PRAWN SALAD** **\$18.50**  
W GREEN MIXED LEAVES, BEAN SPROUTS & A CORIANDER & LIME DRESSING
- SALT & PEPPER CALAMARI** **\$16.50**  
W CELERIAC, AVOCADO & ROCKET SALAD & DRESSED W A GARLIC AIOLI
- CHAR GRILLED VEGETABLE STACK (V,G)** **\$15.50**  
EGGPLANT, ZUCCHINI, CAPSICUM, PUMPKIN & SPINACH STACK W BOCCONCINI CHEESE & HOUSE MADE PESTO
- CHICKEN B.L.A.T** **\$17.00**  
MARINATED CHICKEN BREAST W SOY SAUCE, SWEET CHILLI, GINGER, GARLIC & SESAME OIL STACKED IN A  
TOASTED BURGER ROLL W TOMATO, MIXED LEAVES, BACON & AVOCADO AND A GARLIC AIOLI

**TUSCAN LAMB BACK STRAP  
SALAD**

**\$25.80**

MARINATED LAMB BACK STRAP ON A ROASTED PUMPKIN, SPINACH, PINE NUT, SEMI DRIED TOMATO & FETTA SALAD W A BALSAMIC & OLIVE OIL DRESSING

**GARLIC PRAWN SKEWERS  
22.50**

16 PRAWNS ON BAMBOO SKEWERS SERVED W A CREAMY GARLIC SAUCE ON A BED OF JASMINE RICE



**PASTA**

**BEEF LASAGNE**

**\$18.50**

PASTA SHEETS LAYERED W TRADITIONAL BOLOGNAISE, BÉCHAMEL SAUCE & MOZZARELLA CHEESE

**PENNE POLLO**

**\$18.50**

SAUTÉED CHICKEN W SEMI DRIED TOMATOES IN A PESTO SAUCE W PENNE PASTA

**VEGETARIAN RISOTTO (V,G)**

**\$18.00**

SAUTÉED ASPARAGUS, ZUCCHINI, SEMI DRIED TOMATOES, MUSHROOMS, BROCCOLINI & SPINACH IN A CREAMY TOMATO SAUCE

**FETTUCCINI CARBONARA**

**\$17.00**

SAUTEED BACON, ONION & GARLIC BOUND IN A CREAMY PARMESAN & PARSLEY EGG SAUCE

**ADD CHICKEN**

**\$3.00**

**POTATO GNOCCHI (V)**

**\$16.50**

POTATO GNOCCHI W SAGE, CHILLI, PUMPKIN, ROAST CAPSICUM, PINE NUTS, ROCKET & BUTTER

**PRAWN FETTUCCINI**

**\$18.00**

PRAWNS TOSSED THROUGH PESTO, ROASTED CAPSICUM, OLIVES & RED ONION FINISHED W SPINACH & PARMESAN CHEESE

# **SPECIALITY DISHES**

**CRISPY SKIN CHICKEN (G) \$26.50**

GRILLED CRISPY SKIN CHICKEN STUFFED W CREAM CHEESE, SEMI DRIED TOMATOES & SPINACH SERVED W KIFLERS & SAUTÉED ASPARAGUS DRIZZLED W A SEMI DRIED TOMATO OLIVE OIL

**ATLANTIC SALMON \$27.50**

GRILLED SALMON SERVED ON A BED OF CITRUS COUSCOUS & CRISPY BROCCOLINI W A LEMON, LIME REDUCTION

**MUSTARD PORK CUTLET (G) \$26.00**

GRILLED PORK CUTLET MARINATED IN SEEDED MUSTARD, DIJON MUSTARD & HONEY, SERVED ATOP KIFLER POTATOES FINISHED W A HONEY & MUSTARD GLAZE & GRILLED ASPARAGUS

**GRAZIERS BEEF PIE \$15.90**

TENDER CHUNKS OF GRAZIERS BEEF, SLOW COOKED IN SILKY ONION GRAVY, ENCASED IN PASTRY AND SERVED WITH MASHED POTATO, MUSHY PEAS AND GRAVY.

**BRAISED LAMB SHANKS \$29.50**

LAMB SHANKS SLOWLY BRAISED IN RED WINE GRAVY W ONION, GARLIC, CARROT, CELERY, THYME & ROSEMARY SERVED ON A POTATO & PARSNIP MASH

**FLAT HEAD FILLETS \$26.00**

FRESH FLAT HEAD FILLETS LIGHTLY BEER BATTERED & SERVED W CHIPS, SALAD, LEMON WEDGES & HOUSE

MADE TARTARE SAUCE

## HERBED CRUMBED VEAL

\$24.50

HERB CRUMBED VEAL MEDALLIONS SERVED W RICE & TOPPED W SAUTÉED SPINACH & MUSHROOMS W A MARSALA SAUCE

## CHICKEN AVOCADO

\$25.50

(G)

GRILLED CHICKEN BREAST TOPPED W AVOCADO & A CREAMY GARLIC SAUCE, SERVED ON HOUSE VEGETABLES



# FROM THE GRILL



## 250GM GRAZIER'S SELECT FILLET MIGNON GRASS FED \$31.00

THIS DELIGHTFUL CUT OF BEEF IS THE TENDEREST OF THEM ALL & IS BEST DESCRIBED AS SUCCULENT, LEAN & TENDER. SOURCED FROM THE QLD OUTBACK AND AGED BY OUR BUTCHER FOR A MINIMUM 6 WEEKS THESE STEAKS WILL NOT DISAPPOINT. "SIMPLY SENSATIONAL"

## 500GM GRAZIER'S SELECT GRAIN FED RUMP 100 DAYS GRAIN FINISHED \$32.00



THIS CLASSIC PRIMAL CUT IS FULL IN FLAVOUR & COMES FROM QUEENSLAND. THIS PRIMAL CUT IS OFF YEARLINGS THAT HAVE BEEN FED ON GRAIN FOR THE LAST 100 DAYS. AGED TO OUR SPECIFICATION WITH A SUPPLIER GUARANTEE OF ULTIMATE FLAVOUR & TENDERNESS. "FULL OF FLAVOUR"

## 350GM GRAZIER'S SELECT RIB EYE ON THE BONE 100 DAYS GRAIN FINISHED \$36.00



THIS IS A PRIMAL CUT OF BEEF WITH EXCEPTIONAL FLAVOUR & EATING QUALITIES. GRAIN

FED AND SOURCED FROM FAR NORTH QLD. THIS CUT HAS A PARTLY FRENCHED BONE AND IS OF PREMIUM QUALITY AND PRESENTATION. **"THE GRAND CHAMPION OF STEAKS"**

**300GM GRAZIERS SELECT PORTERHOUSE** 100 DAYS GRAIN **\$28.50**  
FINISHED



ALSO KNOWN AS SIRLOIN THIS PRIMAL CUT IS AGED FOR A MINIMUM OF 6 WEEKS TO ENSURE TENDERNESS & TASTE SATISFACTION. THE CATTLE ARE FED ON A CEREAL GRAIN DIET FOR THE LAST 100 DAYS, KNOWN FOR ITS CLEAN FRESH FLAVOUR WITH NO FATTY AFTER TASTE. **"MELT IN YOUR MOUTH"**

**STOCKMANS GRILL** **\$32.00**  
LAMB CHOP, 150GM SIRLOIN STEAK, BEEF SAUSAGE, PORK SIRLOIN, CARAMELISED ONION, BACON, TOMATO & A FRIED EGG, SERVED ON CHUNKY STEAK FRIES

**GARLIC PRAWN SAUCE-** 4 PAN FRIED TIGER PRAWNS IN A CREAMY GARLIC SAUCE **\$6.50**  
**\$6.50**

**TEMPURA CALAMARI & HOLLANDAISE**

**SAUCES:** RED WINE & MUSHROOM, GREEN PEPPERCORN, KILPATRICK, DEMI GLAZE, GARLIC BUTTER, GARLIC SAUCE, DIANNE SAUCE & HOLLANDAISE

# **PUB FAVOURITES**

**CHICKEN PARMIGIANA** **\$19.50**

CHICKEN SCHNITZEL TOPPED W NAPOLI SAUCE, VIRGINIAN HAM & MELTED MOZZARELLA CHEESE

**\$17.50**

**CHICKEN SCHNITZEL**

SERVED W YOUR CHOICE OF CHIPS & SALAD OR VEGETABLES

**\$19.50**

**CHICKEN KIEV**

CRUMBED CHICKEN BREAST FILLED W GARLIC BUTTER & SERVED ON JASMINE RICE

**\$18.50**

**ROAST OF THE DAY**

SEE OUR FRIENDLY STAFF FOR TODAYS CHOICE

**FISHERMANS CATCH**

**\$24.50**

BATTERED PRAWNS, CALAMARI, SCALLOPS & FISH, SERVED W A GARDEN SALAD, STEAK FRIES, TARTARE SAUCE & LEMON

**BREWERY FISH & CHIPS**

**\$19.50**

FISH FILLETS COATED IN A CRISP BEER BATTER, SERVED W A GARDEN SALAD, STEAK FRIES, TARTARE SAUCE & LEMON

**OPEN GRAZIERS STEAK SANDWICH**

**\$20.50**

CHAR GRILLED GRAZIERS STRIP LOIN SERVED ON A SLICE OF SOUR DOUGH BREAD, W SLICED GARDEN TOMATOES, MIXED LEAVES, CARAMELIZED ONION, BACON & EGG

**SIDES**

<b>CAJUN WEDGES <u>W</u> SOUR CREAM</b>	<b>\$8.00</b>
<b>ADD CHEESE &amp; BACON</b>	<b>\$3.00</b>
<b>KIPLERS</b>	<b>\$5.00</b>
<b>GARDEN SALAD, ROAST VEGETABLES OR FRIES</b>	<b>ALL \$5.00</b>
<b>GREEK SALAD</b>	<b>\$6.50</b>



# **SENIORS MENU**

**2 COURSE \$11.00**

**INCLUDES MAIN, SOUP OR DESSERT**

**3 COURSE \$12.00**

**INCLUDES MAIN, SOUP & DESSERT**

**BRAISED BEEF CHEEKS-** SLOW COOKED IN A RED WINE GRAVY W MASH & SPINACH

**ROAST OF THE DAY-** SEE ONE OF FRIENDLY STAFF FOR TODAY'S CHOICE

**FISH & CHIPS-** IN BEER BATTER, SERVED W CHIPS & SALAD & TARTARE

**CHICKEN CAESAR-** TRADITIONAL CAESAR SALAD W MARINATED CHICKEN & POACHED EGG

**HAM STEAK & PINEAPPLE-** SERVED W CHIPS & SALAD OR VEGETABLES

**CHICKEN SCHNITZEL-** GOLDEN CRUMBED CHICKEN BREAST SERVED W CHIPS & SALAD

# **KIDS MENU**

**STRICTLY 12 YEARS & UNDER**

**ALL KIDS MEALS INCLUDE A SOFT DRINK**

**ALL \$8.00**

**CHICKEN NUGGETS (6)**

**BATTERED FLAKE**

**SPAGHETTI BOLOGNAISE**

**PARTY PIES & CHIPS (4)**  
**ROAST OF THE DAY**  
**GARDEN SALAD & CHICKEN TENDERS**  
**HAWAIIAN PIZZA & CHIPS**  
**KIDS CRAZIERS STEAK \$12.50**



# FROM THE CELLAR

## SPARKLING WINE

YELLOWGLEN PINK PICOLLO		\$7.00
YELLOWGLEN YELLOW PICOLLO		\$7.00
OMNI NON VINTAGE SPARKLING	\$6.00	\$28.00
OMNI BLUE SPARKING	\$6.00	\$28.00

## WHITE WINE

BAILY & BAILY LEGS ELEVEN SAUVIGNON BLANC	\$5.00	\$22.00
HARDYS BANROCK STATION CHARDONNAY	\$4.50	\$22.00
BAILY & BAILY SILHOUETTE HEAVENS GATE MOSCATO	\$5.50	\$22.00
BROWN BROTHERS CROUCHEN RIESLING	\$5.50	\$26.00
MONKEY BAY SAUVIGNON BLANC	\$6.00	\$28.00

## RED WINES

BAILY & BAILY JUMP N JIVE SHIRAZ VOIGNIER	\$5.00	\$20.00
HARDYS BANROCK STATION CABERNET MERLOT	\$6.00	\$22.00
BAILY & BAILY COONAWARRA CABERNET SAUVIGNON	\$6.50	\$24.00
COW BOMBIE MARGARET RIVER SHIRAZ	\$6.50	\$32.00
WOLF BLOSS EAGLEHAWK MERLOT	\$5.50	\$24.00
BAILY & BAILY SILHOUETTE TWO FAT LADIES DOLCE SYRAH	\$5.50	\$22.00

**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 COMBOS ALSO AVAILABLE**