

## WINTER MENU 09-10

Menu by Bevan Kelly

### ENTREES

#### **soup of the day**

Made daily, please see today's chef's suggestions. \$6.00

#### **Garlic bread** \$5.50

#### **bruschetta (V)**

Finely diced tomato, Spanish onion, fresh basil, olive oil on crusty Turkish bread, drizzled with a balsamic reduction – *"great to share"* \$10.00

#### **trio of dips**

Served with warm toasted Turkish bread - see our chef's suggestion board. \$14.00

#### **Stuffed mushroom**

Large field mushroom topped with a cumin tomato stuffing with a hint of chilli and cheese. \$11.00

#### **Eggplant parmigiana**

Fresh eggplant seared with garlic oil topped with breadcrumbs, napoli, mozzarella and parmesan cheese 11.00

#### **Panko calamari**

Tender calamari rings coated in a Japanese crumb, Served with our tartare sauce and chips. \$12.00

#### **Oysters natural**

With seafood dressing and lemon

½ doz \$10.50

Dozen \$20.50

#### **Oysters Kilpatric**

With bacon and Worcester sauce

½ doz \$11.50

Dozen \$21.50

#### **Spicy half shell mussels**

Half shell mussels topped with a spicy tomato and bacon salsa with parmesan cheese \$12.00

#### **Satay chicken skewers**

Marinated chicken skewers served with a turmeric rice pilaf, topped with our own satay sauce \$12.00

## SALADS

### **Prosciutto, pear and Parmesan salad**

Layered Prosciutto around wild rocket tossed with roasted pears and parmesan with a walnut dressing \$19.50

### **Smoked salmon salad**

Smoked salmon in a fresh garden salad, with tomato, cucumber, Spanish onion and capers with our special salad dressing \$19.00

### **Caesar salad**

Cos lettuce, crispy bacon, parmesan cheese, croutons, poached egg and our own caesar dressing, topped with anchovies. \$17.00  
w/ chicken 19.00

### **Warm prawn salad**

Grilled prawn cutlets over a spinach, rocket salad and cherry tomatoes with a light fresh caper dressing \$19.00

**Garden salad \$12.00**

## MAINS

### **Shoppingtown beef burger**

A delicious beef pattie with bacon, tomato relish, melted cheese, fresh tomato, lettuce, wasabi mayo and a fried egg, served on a burger bun with chips. \$17.00

### **Graziers Pie**

Tender chunks of Graziers Beef, slow cooked in a silky onion gravy, encased in pastry. \$15.90

### **Roast of the day**

Our Sunday roast is available everyday of the week and is served with chips and salad or vegetables. \$20.00

### **Chicken parmigiana**

A crumbed chicken breast fillet topped with chunky napoli, Virginia ham and melted mozzarella cheese, served with chips and salad or vegetables. \$22.00

### **Chicken schnitzel**

Crumbed breast fillet with your choice of chips and salad or vegetables. \$21.00

### **Veal Schnitzel**

A moist breaded veal schnitzel lightly grilled, served with fresh lemon wedge, chips and salad or vegetables \$21.00

### **Veal Parmigiana**

Crumbed veal topped with chunky napoli, Virginia ham and melted mozzarella cheese. Served with chips and salad or vegetables. \$22.00

### **Fish and chips**

Fish fillets battered, served golden with steak fries and salad with our own home made tartare sauce \$22.00

**Fish of the day - see our chef's suggestion board**

**Seafood platter**

Panko Flounder, grilled prawns, crumbed calamari, half shell mussels and half shell scallops served with chips and salad \$29.50

**Grilled flounder**

Whole flounder grilled served with chips and salad or vegetables \$26.00

**Lamb curry**

Mild tender lamb chunks cooked slowly in a traditional Thai Indian , served on rice with a pappadam and cumin riata, served with a garden salad or veg \$25.00

**Sweet potato gnocchi**

Fresh sweet potato gnocchi with roasted pumpkin, roasted capsicum and spinach in a light tomato cream based sauce, finished with shaved parmesan. \$20.00

With chicken \$23.00

**Chilli Prawn Risotto**

Prawn cutlets cooked with chilli roasted capsicum, olives and spinach in a tomato based sauce tossed in with aborio rice and finished with parmesan cheese \$23.00

**Mushroom, pine nut and baby spinach risotto (V)**

Sautéed mushrooms, baby spinach, toasted pine nuts and garlic, tossed with aborio rice and finished with a dollop of cream. \$19.00

With chicken 22.00

**Smoked Salmon and dill Fettucini**

Smoked salmon tossed in a light dill and caper cream sauce with fresh fettucini pasta and finished with parmesan cheese \$23.00

**Lamb rack**

Succulent marinated lamb rack with a eggplant ratoulliue, served with rocket and mashed potatoes, drizzled with red wine and marmalade jus. \$28.50

**SIDES**

Garden salad \$5.50

Bowl of vegetables \$5.50

Bowl of chips \$6.00

Bowl of wedges with sour cream and sweet chilli sauce \$8.00

## THE GRILL

All of our quality Graziers beef cuts are aged for a minimum of 42 days to ensure ultimate tenderness, flavour & texture.

Grilled to your liking with your choice of sauces: pan gravy, pepper, mushroom or garlic butter.

### **T bone 500g            \$32.00**

This specialty cut of beef has two components the meat on the larger side of the bone is known as the sirloin & the smaller is the eye fillet. Aged for a minimum of 8 weeks & with the flavour of the bone you can understand why this is known as the  
**“THE CATTLEMANS FAVOURITE”**

### **Scotch fillet 350g    \$29.00**

Known as one of the better eating primal cut of beef, the rib fillet also known as Scotch fillet will exceed your eating expectations.

With a marble score up to 2 raised on natural pastures in South East Queensland & grain finished for the last 100 days at selected feedlots.

**“SIMPLY SUPERB”**

### **Porterhouse 300g    \$29.00**

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

**“MELT IN YOUR MOUTH”**

### **Rump 250g            \$23.50**

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

**“FULL OF FLAVOUR”**

## **SIDES**

Garden salad \$5.50

Bowl of vegetables \$5.50

Bowl of chips \$6.00

Bowl of wedges with sour cream and sweet chilli sauce \$8.00

## **SENIORS \$12.00**

**\$2 venue voucher with the purchase of any seniors meal, to be used on same day only.**

*Conditions apply*

Chicken schnitzel

Chicken Parma

Battered fish

Grilled fish

Roast of the day

(with your choice of sides)

Spaghetti Bolognese

Chicken salad

Lambs fry with mashed potato and veg

soup, dessert or coffee add 1.50 each

## **KIDS MENU \$8.00**

Mini roast

Nuggets

Grilled fish

Fried fish bites

Grilled Chicken salad (light vinaigrette)

Spaghetti Bolognese

Cheese burger