



## starters and light meals

<b>Soup of the Day</b> (See our specials board) made on premises and served with warm bread	<b>6.00</b>
<b>Garlic and Cheesy Herb Bread</b>	<b>5.00</b>
<b>Cobb Loaf</b> warmed cob load served with a trio of butters perfect to share	<b>6.00</b>
<b>Trio of dips</b> With warm bread	<b>15.00</b>
<b>Mushroom &amp; Thyme Arancini</b> Served with a creamy basil dipping sauce	<b>12.00</b>
<b>Lemon Pepper Calamari</b> Served with salad and sweet chilli dipping sauce	<b>15.00</b>
<b>Greek Lamb Salad</b> Lamb strips served on a bed of mixed lettuce leaves, tomato, cucumber, Spanish onion, olives and fetta with an olive oil and balsamic dressing	<b>18.00</b>
<b>Satay Chicken Burger</b> Grilled chicken breast on a warm bun with cos lettuce, carrot, red onion and satay sauce	<b>20.00</b>
<b>Beef Burger</b> In house made beef patties served on a bread bun, lettuce, tomato, crispy bacon, egg and Caramelised onions served with chips.	<b>18.00</b>
<b>Caesar salad</b> cos lettuce, crispy bacon, shaved parmesan, poached egg, croutons, traditional Caesar dressing and optional grilled chicken or anchovies.	<b>17.00</b>
<b>Thai Beef Salad</b> Tender strip ,loin marinated in sweet chilli and soy grilled, thinly sliced and served on a salad of mixed greens, carrot, cucumber, red onion and cashews finished with a chilli and coriander dressing.	<b>22.00</b>
<b>Moroccan Salad</b> Spiced tiger prawns skewers in a salad of mixed greens, eggplant, roast capsicum and zucchini with balsamic vinaigrette.	<b>21.00</b>

## from the pan

<b>Fettuccine carbonara</b>	18.00
Julienne of bacon, garlic, spring onions in a creamy white wine sauce, Served with shaved parmesan	22.00
<b>Spaghetti Polo Funghi</b>	
Tender chicken Breast pieces in a creamy mushroom sauce finished with shaved parmesan	24.00
<b>Garlic Prawns</b>	
Tender prawn cutlets in a creamy garlic and spring onion sauce served on Jasmine rice with garden salad	23.00
<b>Veal Scaloppine</b>	
Finely sliced veal, glazed onions and mushroom in a creamy re wine sauce served on a bed of mash potato with seasonal vegetables	23.00
<b>Honey Mustard Chicken</b>	
Grilled chicken breast topped with a creamy honey and mustard sauce served on your choice of sides	

## from the sea

<b>Coolaroo Seafood Platter</b>	28.00
Beer battered fish fillet, king prawns, salt and pepper squid and tempura battered scallops And blue swimmer crab served with chips, salad, lemon wedges and tartare	
<b>Old fashioned beer battered Fish and Chips</b>	18.00
Traditional beer battered or grilled fish served with salad, chips and our home made tartare sauce and lemon wedges	
<b>Flathead tails</b>	20.00
Grilled and served with chips, salad, tartare and lemon wedges	
<b>Lemon Pepper Calamari</b>	20.00
served with chips, salad & sweet chilli sauce	
	POA
<b>Catch of the Day</b> please see chefs selection board	

# Grill



## Porterhouse steak 300gm

28.50

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”**



## Eye fillet steak 250gm

31.00

This delightful cut of beef is the tenderest of them all and is best described as succulent, lean and tender. Sourced from outback QLD and aged by our butcher for a minimum 8 weeks

These steaks will not disappoint

**“SIMPLY SENSATIONAL”**



## American Rib Eye 400g

34.00

This is the Scotch fillet fully attached to the rib bone. Grain fed and sourced from far north QLD. This cut will not disappoint and delivers ultimate beef flavour enhanced by cooking with the bone attached.

**“THE TRU MEAT LOVERS CHOICE”**

**Grilled to your liking and served with your choice of chips & salad or vegetables**

***Your choice of cooking style & sauce***

***Mushroom sauce, pepper sauce, gravy sauce, garlic butter***

## **Mains**

<b>Chicken Parmigiana</b> Crumbed chicken breast and topped Napoli sauce, ham, and melted cheese Served with chips and salad	<b>20.00</b>
<b>Chicken Schnitzel</b> Crumbed chicken breast served with lemon wedge or a sauce of your choice, Served with chips and salad.	<b>18.00</b>
<b>Graziers Beef Pie</b> Tender grazier beef in a crispy pie case, served with mashed potato & peas	<b>15.90</b>
<b>Bangers and mash</b> Kangaroo, Pork and Lamb sausages served on creamy potato mash served with Seasonal vegetables, Tomato relish and a rich gravy	<b>22.00</b>
<b>Lambs Fry &amp; Bacon</b> Tender pieces of lamb's fry with crispy bacon, caramelised onions and served on creamy mash potato and gravy	<b>18.00</b>
<b>Roast of the Day</b> Please see chef's board for today's selection served with vegetables of the Day and gravy	<b>18.00</b>

## **Side dishes**

<b>Seasoned wedges</b>	<b>7.00</b>
<b>bowl of chips</b>	<b>6.00</b>
<b>bowl of vegetables</b>	<b>5.50</b>
<b>side salad</b>	<b>5.50</b>
<b>bowl of creamy mash</b>	<b>6.50</b>

## **Seniors Menu (includes a \$2.00 venue voucher)**

1 course	12.00
2 course	13.50
3 course	15.00

### **Mains:**

Roast of the Day  
Chicken Parmigiana  
Chicken Schnitzel  
Grilled fish  
Battered fish  
Bangers and Mash  
Lambs Fry & Bacon

### **Desserts:**

Fruit Salad  
Pavlova  
Chocolate Mousse

*All meals available with chips  
vegetables*

*All desserts served with or  
cream or ice-cream*

## **Children's Menu – 14 years and under (includes free soft drink and frog in pond)**

**8.50**

Tempura Chicken nuggets  
Spaghetti Bolognese  
Chicken schnitzel  
Chicken Parmigiana

Fish and chips  
Roast of the Day  
Cheeseburger and chips

*All meals available with chips or vegetables*