

STARTERS

GARLIC PIZZA BREAD	6.00
Perfect to share	
GARLIC CHIVE MOZZARELLA BREAD	9.50
Freshly baked homemade bread served with semi dried tomato dip and a pesto cream cheese dip	
PORK SPRING ROLLS	11.80
Thai spiced pork minced and wrapped in a crisp filo pastry atop Asian salad, served with sweet chilli dipping sauce	
SMOKED TROUT PATE	12.90
Rich flavoured trout pate served with spicy horseradish cream, garni and toasted Turkish	
OYSTERS KILPATRICK	16.00
	<i>½ Dozen</i>
	<i>Dozen</i>

SALADS

BOCCONCINI MOZZARELLA, BASIL AND TOMATO SALAD	17.50
Delicate mozzarella balls with cherry tomatoes, Spanish onion and rocket with fresh basil leaves dressed in house pesto	
CAESAR SALAD	14.90
Traditional Caesar salad served with cos lettuce, crispy prosciutto, croutons and parmesan topped with a boiled egg	
	<i>Add Chicken</i>
PESTO CRUSTED LAMB RUMP	23.90
Pan roasted lamb rump served pink with a pesto crust atop Mediterranean cous cous and rocket salad	

RICE AND PASTA

PRAWN AND CRAB CHILLI LINGUINI	21.90
Pan fried tiger prawns with garlic, chilli, white crab meat and fresh tomatoes finished with white wine, parsley and lemon juice	
FETTUCCINE CARBONARA	18.50
Pan fried smoked bacon with shallots, mushrooms, garlic and baby spinach encased in a rich white wine cream sauce finished with shaved parmesan and rocket	
CHICKEN, BLUE CHEESE AND BACON GNOCCHI	19.50
Slow roasted chicken enveloped in a rich blue cheese béchamel and bacon with delicate potato gnocchi and sautéed spinach	
YELLOW CHICKEN CURRY AND ONION BHAJI	19.50
Pan fried chicken tenderloins in a mild yellow curry sauce with light basmati rice and lightly spiced onion bhaji	
MUSHROOM MEDLEY RISOTTO	18.50
An assortment of pan fried mushrooms, shallots and thyme in a light mascarpone cheese sauce	

MAINS

HALF ROAST CHICKEN	24.90
Slow roasted chicken marinated in lemon, garlic and thyme, served with house wedges, salad and aioli	
CHICKEN PARMIGIANA	19.50
Fillet of chicken schnitzel topped with prosciutto, napoli sauce and mozzarella, served with chips and salad	
PAN FRIED DUCK BREAST	24.90
Pan fried duck breast atop sautéed potato, bacon and oyster mushrooms, served with steamed greens and redcurrant pan jus	
FISH OF THE DAY	POA
Please refer to our wait staff for today's catch (Market Price)	
SALMON PROSCIUTTO	27.90
Oven baked salmon wrapped in prosciutto atop sautéed potatoes with sauce vierge and steamed greens	
INDOOROOPILLY BURGER	21.00
Homemade succulent 8oz beef patty on a pesto foccacia bun with crisp cos lettuce, tomato, cheese, bacon, gherkin and aioli served with house wedges	
MUSSELL AND CHORIZO BROTH	23.90
Steamed mussels with pan roasted chorizo, fresh tomato and chilli broth, served with Turkish bread	
GRAZIERS BEEF PIE	16.90
Tender pieces of graziers beef encased in pastry and served on a bed of mashed potato, mushy peas and rich gravy	

LUNCH MENU (Available lunch time only)

GRAZIERS LUNCH RUMP	15.50
250gram tender prime rump cooked to your liking, served with chips, salad and sauce	
ROASTED VEGETABLE AND PESTO FETTUCCINE	13.50
Roasted capsicum, mushroom and zucchini in a creamy pesto white wine sauce finished with shaved parmesan	
STEAK SANDWICH	15.00
150gram rib fillet steak, bacon and cheese with caramelised onions, salad and BBQ sauce on toasted Turkish bread, served with chips	
FISH AND CHIPS	14.50
Battered fish fillets served with chips, salad and house tartare sauce	
CHICKEN CAESAR WRAP	14.50
Harissa spiced chicken, cos lettuce, crispy bacon, parmesan and house Caesar dressing in a delicate tortilla wrap, served with chips	





SENIORS MENU

FISH AND CHIPS	12.50
FETTUCCINE CARBONARA	12.50
RUMP, CHIPS AND SALAD	12.50

PREMIUM CHAR GRILLED STEAKS

**ALL STEAKS ARE COOKED TO YOUR LIKING AND SERVED WITH YOUR CHOICE OF SAUCE:
MUSHROOM | PEPPER | RED WINE JUS | DIANNE | CASTELLO ESHALLOT BUTTER
MUSTARDS ALSO AVAILABLE: DIJON | SEEDED | HOT ENGLISH**

**ALL STEAKS SERVED WITH YOUR CHOICE OF
CHIPS AND SALAD | POTATO AND VEGETABLES**

RUMP	400 GRAMS		26.50
This classic primal cut is full in flavour & comes from Kilcoy meatworks in South East Queensland. The beef bodies are a yearling product predominantly 75% Bos Taurus (British breed of cattle). Aged to our specification with a supplier guarantee of ultimate flavour and tenderness "FULL OF FLAVOUR"			
EYE FILLET	250 GRAMS		30.00
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 and aged for a minimum of 8 weeks "SIMPLY SENSATIONAL"			
RIB FILLET	300 GRAMS		28.90
Known as one of the better eating primal cut of beef, the rib fillet will exceed your eating expectations with a marble score up to 2. Raised on natural pastures in south East Queensland and grain finished for the last 100 days at selected feedlots. "SIMPLY SUPERB"			
T-BONE	400 GRAMS		29.00
This specialty cut of beef has two components the meat on the larger side of the bone is known as the sirloin and 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"			
RIB ON THE BONE	400 GRAMS		35.00
A specialty primal cut of beef with an exquisite flavour and quality makes this steak one of the best cuts of beef. "MELT IN YOUR MOUTH"			

STEAK TOPPERS

GARLIC PRAWNS (4)	8.00
SALT AND PEPPER CALAMARI	6.50
CHORIZO AND MUSSELS	7.50

SIDES

HOUSE WEDGES	7.50
Served with sweet chilli and sour cream	
CHIPS WITH AIOLI	5.50
HOUSE SALAD	4.50
SIDE SEASONAL VEGETABLES	4.50
EXTRA SAUCE (MUSHROOM, DIANNE, PEPPER, RED WINE JUS)	2.00

KID'S MENU (12 Years and under)

BATTERED FISH AND CHIPS	7.50
LINGUINI AND MEATBALLS	7.50
CHICKEN NUGGETS AND CHIPS	7.50
ICE CREAM AND SOFTDRINK	2.00

KID'S MENU – HEALTHY OPTIONS (12 Years and under)

RIB FILLET STEAK	10.50
125gram rib fillet cooked to your liking, served with salad or vegetables and chips or potato	
GRILLED CHICKEN	10.50
Fresh grilled chicken, served with salad or vegetables and chips or potato	
ROASTED VEGETABLE LINGUINI	7.50
Roasted Mediterranean vegetables and linguini pasta tossed through a creamy pesto sauce	