

STARTERS

GARLIC BREAD (V)	5.50
CHEESE BREAD	6.00
SALT AND PEPPER CALAMARI	13.50
Lightly coated in seasoned flour, flash fried and served with a garden salad, lemon and tartare sauce	
POTATO, LEEK AND THYME FRITTATA	12.50
Served with a garden salad	
GRILLED HALOUMI	14.90
Served with semi dried tomatoes, olives, lemon and yoghurt sauce	
BRUSCHETTA	9.90
With tomato, capsicum, onion and mint, finished with olive oil and balsamic reduction	

OYSTERS

NATURAL	<i>½ DOZEN</i>	15.00
	<i>DOZEN</i>	26.50
KILPATRICK (G)	<i>½ DOZEN</i>	16.50
	<i>DOZEN</i>	28.50
OYSTERS WITH BLOODY MARY SAUCE	<i>½ DOZEN</i>	16.50
	<i>DOZEN</i>	28.50
MIXED OYSTERS	<i>DOZEN</i>	28.50

SALADS

CAESAR SALAD	15.50
Cos lettuce, bacon, croutons, egg, shaved parmesan and house made dressing	
THAI BEEF SALAD	18.90
With Asian greens, fresh herbs and crisp noodles	
MUSHROOM SALAD	15.50
With rocket, onion and roast capsicum with a red wine vinegar reduction and bocconcini	
<i>Add Grilled Chicken</i>	5.00
<i>Add Calamari</i>	5.00
<i>Add Prawns</i>	7.00

SENIOR'S MENU

BEER BATTERED BARRAMUNDI	12.50
Served with chips and salad	
CHICKEN SCHNITZEL	12.50
Served with chips and salad	
SALT AND PEPPER CALAMARI	12.50
Served with chips and salad	
CAESAR SALAD	12.50
PESTO FETTUCINE	12.50

MAINS

CHICKEN PARMIGIANA	19.50
House crumbed chicken breast topped with Napoli sauce, ham and mozzarella cheese. Served with chips and salad	
CONFIT LAMB RUMP	26.90
With nicoise salad and an apple, lemon and mint salsa	
POACHED CHICKEN BREAST	23.90
With herb cous cous, wilted greens and a caraway yoghurt	
TWICE COOKED PORK BELLY AND SCALLOPS	25.90
With a cauliflower puree and port reduction, served with a leaf salad	
SHREDDED DUCK	21.90
With a crisp egg pastry, bean sprout salad and a sweet and sour sauce	
BEER BATTERED BARRAMUNDI	19.50
Served with garden salad, chips and aioli	
CATCH OF THE DAY	26.90
Ask our staff for the Chef's selection	
GRAZIER'S BEEF PIE	16.90
Premium tender Grazier's beef with onion gravy encased in pastry, served with mashed potato and mushy peas	

PASTAS

CHICKEN AND SPINACH CANNELLONI	17.50
Served with chips and salad	
WILD MUSHROOM RISOTTO	17.90
Topped with tomato, chives and parmesan cheese	
ANGEL HAIR PASTA	21.00
With prawns, spinach, asparagus and fetta cheese	
POTATO GNOCCHI	18.90
House made with lychee, chives and cherry tomatoes	

KID'S MENU (12 years and under only)

ALL MEALS INCLUDE SOFT DRINK AND AN ICE CREAM	
STEAK, CHIPS AND SALAD	7.50
LAMB CUTLET, CHIPS AND SALAD	7.50
CHICKEN NUGGETS, CHIPS AND SALAD	7.50
FISH, CHIPS AND SALAD	7.50
HAM AND TOMATO PASTA	7.50






(V) VEGETARIAN (G) GLUTEN FREE

PREMIUM CHAR GRILLED STEAKS

MEDIUM WELL AND WELL DONE STEAKS MAY TAKE UP TO 35-40MINS DEPENDING ON THICKNESS

**ALL STEAKS ARE COOKED TO YOUR LIKING AND SERVED WITH YOUR CHOICE OF SAUCE:
MUSHROOM | CHILLI | PEPPER | DIANNE | GARLIC BUTTER (G)**

**ALL STEAKS SERVED WITH YOUR CHOICE OF
CHIPS OR CREAMY MASH | HOUSE SALAD OR FRESH SEASONAL VEGETABLES**

RUMP	400 GRAMS		28.50
This classic primal cut is full in flavour and comes from Kilcoy meatworks in South East Queensland, the beef bodies are a yearling product predominately 75% Bos Taurus (British Breed of Cattle) with a fat depth of no more than 7mm. Aged to our specification with a supplier guarantee of ultimate flavour and tenderness. "FULL OF FLAVOUR"			
EYE FILLET	200 GRAMS		27.90
This delightful cut of beef is the most tender of them all and is best described as succulent, lean and tender. Sourced from lush open paddocks surrounding the Darling Downs and aged for a minimum of 8 weeks. "SIMPLY SENSATIONAL"			
AMERICAN RIB EYE	500 GRAMS		36.00
Extremely high in flavour and tenderness, this prime cut of beef with the flavour of the bone will melt in your mouth and exceed your expectation. Grain finished for a minimum of 100 days in the lush open paddocks of South East Queensland. "THE PRIME CHOICE"			
RIB FILLET	300 GRAMS		29.90
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"			
BLACK ANGUS RUMP "KP SIGNATURE STEAK"	400 GRAMS		32.50
Char grilled to your liking with fried onion rings and aioli. Black Angus cattle sourced from New England regions 180 days plus grain finished, known for it flavour and superior eating quality "Full of Flavour"			

STEAK TOPPERS

CREAMY GARLIC PRAWNS (4) (G)	7.50
SALT AND PEPPER CALAMARI (100G)	6.50
KILPATRICK OYSTERS (3) (G)	8.00
ROASTED FIELD MUSHROOMS WITH GARLIC AND HERBS (2) (G)	4.50

(V) Vegetarian (G) Gluten free

SIDES

CHIPS WITH AIOLI	6.50
HOUSE SALAD	5.50
GREEK SALAD	5.50
CAESAR SALAD	5.50
MASHED POTATO	5.00
SEASONED VEGETABLES	5.00
EXTRA SAUCE	2.50