



STARTERS

Cob Loaf Warm cob loaf filled with tomato, bacon & cream cheese filling		7.50
Garlic Pizza Bread Thin pizza crust topped with roasted garlic paste & cheese.		7.50
Pesto Pizza Bread Thin pizza crust topped with fresh made basil pesto, mozzarella & parmesan cheese		7.50
Home Made Spring Rolls Hand rolled seafood spring rolls served with spicy plum dipping sauce		10.50
Salt And Pepper Calamari Tender calamari pieces dusted in our special salt & pepper mix, flash fried & served with crisp salad & garlic aioli		10.50
Oysters Natural	½ Dozen	13.50
	1 Dozen	25.00
Oysters Kilpatrick	½ Dozen	14.50
	1 Dozen	27.00

SALADS

Caesar Salad Crisp cos lettuce, bacon lardons, shaved parmesan, garlic croutons & egg lovingly tossed with our own Caesar dressing		10.90
Add Chicken \$5.00 Add Salt & Pepper Calamari \$5.00		
Beef & Roasted Beetroot Salad Mesclun lettuce, roasted beetroot wedges, Spanish onion, fetta & cherry tomatoes dressed with balsamic glaze & topped with grilled rib fillet		16.50
Thai Chicken Salad Crisp salad featuring coconut marinated chicken, cherry tomatoes, Spanish onion, carrot & capsicum dressed with coriander, ginger & lime dressing finished with crisp rice noodles		14.50

KID'S MEALS FOR UNDER 12 YEARS

Rib Fillet Nuggets Crumbed Fish Beef Lasagne Upgrade with a drink and ice cream for		6.50 2.00
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MAINS

Centenary Chicken Chicken supreme pocketed with camembert & avocado then draped with a warm chilli mango coulis		20.50
Graziers Beef Pie Tender chunks of Grazier's beef in silky onion gravy, encased in pastry & served with creamy potato mash, mushy peas & pan gravy		15.90
Char Grilled Lamb Rump Tender Lamb Rump resting on sweet potato & fetta mash finished with balsamic onion jus		25.00
BBQ Pork Ribs A full rack of tender BBQ pork ribs braised in our own spicy BBQ sauce		24.50
Wagyu Beef Lasagne Layers of lasagne sheets, rich Wagyu bolognaise, béchamel & cheese		17.50
Chicken Parmigiana Golden crumbed chicken breast topped with Napoli, leg ham & cheese		17.50
Pastas and Risotto		20.50
Mimosa Seafood Risotto Prawns, calamari, scallops & citrus gremolada in a zesty garlic cream sauce		16.90
Chicken & Mushroom Risotto Pan seared chicken & mushrooms in a basil & garlic cream sauce		15.00
Vegetable Delight Pan fried pumpkin, asparagus, roasted capsicum & zucchini in a rich Napoli sauce. Served as Pasta or Risotto		18.50
Prawn & Chorizo Penne Chilli infused Napoli, red wine, prawns, spicy Italian sausage & spinach tossed through al dente penne pasta		14.50
Pizzas		14.00
Cajun Chicken Napoli, Cajun seasoned chicken, spinach, caramelised onion, roasted capsicum & tomato		14.00
Steak & Cheese BBQ sauce, rib fillet, bacon, caramelised onion & finished with a swirl of aioli		15.50
Plantation Napoli sauce, spinach, double pineapple & double leg ham		16.50
Devil Prawn For the lover of all things spicy. Chilli Napoli sauce, spinach, roasted capsicum, caramelised onion, roasted pumpkin, prawns & chilli flakes		16.50

PREMIUM CHAR GRILLED STEAKS

All steaks cooked to your liking and served with your choice of –
mushroom, Dianne, chilli, pepper, Smokey BBQ or gravy
All steaks served with your choice of Potato or Chips, Salad or Veg.



300 GRAM RUMP 100 days grain finished **23.00**
600 GRAM RUMP 100 days grain finished **32.00**

This classic primal cut is full in flavour & comes from Kilcoy meatworks in South East Queensland. The beef bodies are a yearling product with a hook weight of 340 to 360 kg, predominately 75% Bos Taurus [British Breed of Cattle] with a fat depth of no more than 7mm. Aged to our specification for ultimate flavour and tenderness.

“FULL OF FLAVOUR”



200 GRAM PETITE EYE FILLET 100 days grain finished **28.00**

This delightful cut of beef is the most tender of them all & is best described as succulent, lean & tender. Sourced from lush open paddocks surrounding the Darling Downs & aged for a minimum of 8 weeks.

“SIMPLY SENSATIONAL”



300 GRAM RIB FILLET 100 days grain finished **27.50**

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 & grain finished for the last 100 days at selected feedlots.

“SIMPLY SUPERB”



400 GRAM T- BONE 100 days grain finished **31.00**

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 CATTLEMANS FAVOURITE”



350 GRAM BLACK ANGUS SIRLOIN **33.00**

Also known as Porterhouse, this Black Angus MB2+ cut of beef is clean in flavour and extremely tender, raised on lush open paddocks in the New England region and grain finished for a minimum of 180 days at selected feedlots

“MELT IN YOUR MOUTH”

STEAK TOPPERS

Garlic Prawns **6.50**
Salt & Pepper Calamari **6.50**
Prawns & Calamari **10.00**

SENIORS MEALS **12.50**

Chicken schnitzel
Served with chips and salad and your choice of sauce
Beef Lasagne
Served with chips and salad
Chicken Caesar Salad
Fish and Chips
Served with salad, lemon and tartar

SIDES

CHIPS WITH GRAVY **5.00**
WEDGES WITH SWEET CHILLI & SOUR CREAM **6.50**
GARDEN SALAD **4.50**
SEASONAL VEGETABLES **4.50**
EXTRA SAUCE **1.50**
EXTRA CONDIMENT **0.50**