

## STARTERS

<b>GARLIC BREAD</b>		<b>6.00</b>
Perfect to share		
<b>GARLIC AND CHEESE BREAD</b>		<b>7.00</b>
<b>GREEK PLATE</b>		<b>14.50</b>
Marinated olives, feta, semi-dried tomatoes, saganaki cheese and roasted bread		
<b>TEMPURA PRAWNS</b>		<b>15.50</b>
Asian style with a honey, chilli, ginger soy dipping sauce		
<b>PERI PERI CALAMARI</b>		<b>15.50</b>
Julienne strips of calamari lightly dusted in peri peri seasoning, fried crisp, served with a garlic & lime aioli		
<b>OYSTERS NATURAL</b>	<i>½ Dozen</i>	<b>15.00</b>
	<i>Dozen</i>	<b>26.50</b>
<b>OYSTERS KILPATRICK</b>	<i>½ Dozen</i>	<b>16.50</b>
	<i>Dozen</i>	<b>28.50</b>
<b>NACHOS EL TORO</b>		<b>14.00</b>
Oven baked corn chips topped with mozzarella cheese and finished with a jalapeno salsa, sour cream and guacamole		
	<i>Add chicken</i>	<b>5.00</b>
<b>POTATO SKINS</b>		<b>12.50</b>
Crispy potato skins filled with cheese, bacon bits, served with sour cream and chives		

## SALADS

<b>CAESAR SALAD</b>		<b>16.00</b>
Cos lettuce, crispy bacon, shaved parmesan and croutons tossed in a Caesar dressing topped with an egg (anchovies optional)		
	<i>with chicken</i>	<b>18.00</b>
	<i>With avocado</i>	<b>20.00</b>
<b>HALOUMI, EGGPLANT &amp; TOMATO SALSA</b>		<b>18.50</b>
A delicious combination of grilled eggplant, pumpkin, capsicum, haloumi cheese and cherry tomatoes with a red wine vinaigrette and chopped capers		
<b>PRAWN AND AVOCADO SALAD</b>		<b>20.00</b>
Plump prawns, chunks of avocado, cherry tomato, cucumber, julienne sliced Spanish onions & feta cheese, tossed in a lime & oregano vinaigrette		

## MAINS

<b>CHICKEN PARMIGIANA</b>		<b>20.90</b>
Crumbed chicken topped with napoli sauce ham and cheese, served with chips and salad		
<b>CHICKEN AND CAMEMBERT FILO</b>		<b>25.00</b>
Breast of chicken with a camembert, basil and sun dried tomato centre wrapped in a crispy filo pastry served with chips and salad or vegetables with a red currant glaze		
<b>MOROCCAN RACK OF LAMB</b>		<b>32.00</b>
Tender spring lamb, glazed with a port wine demi glaze served with a Moroccan couscous and yoghurt		
<b>VEAL SCALOPPINE AND MUSHROOM RISOTTO</b>		<b>26.00</b>
Pan fried veal medallions on a mushroom, spinach and onion risotto in a creamy sauce topped with shaved padano and tomato julienne		
<b>GRAZIERS BEEF PIE</b>		<b>16.90</b>
Tender chunks of graziers beef in a silky gravy encased in pastry served with peas, mashed potato and pepper sauce		
<b>VEGETARIAN LASAGNE</b>		<b>18.50</b>
Homemade lasagne filled with roast zucchini, eggplant, capsicum, mushrooms, spinach, mozzarella cheese, baked in a rich napoli sauce served with chips and Caesar salad		





## SEAFOOD

<b>SEAFOOD BASKET</b>		<b>22.00</b>
Crumbed prawns, calamari, crumbed scallops, and battered fish served with chips and salad		
<b>SPANISH STYLE GARLIC PRAWNS</b>		<b>25.50</b>
Succulent green prawn cutlets, pan sautéed with a reduction of fresh garlic, white wine, Spanish onion, cherry tomatoes, shallots with a pinch of dried chilli flakes served with warm steamed rice		
<b>PESCATORE PENNE</b>		<b>28.00</b>
Prawns, fish, calamari, scallops pan fried with bacon, onion, garlic, tomato, paprika, capsicum with a dash of cream		
<b>OVEN BAKED BARRAMUNDI</b>		<b>26.50</b>
Served with roasted chat potatoes and a wild rocket & cherry tomato salad with a citrus dressing		
<b>FISH IN A BAG SNAPPER</b>		<b>26.00</b>
Fillet of snapper with julienne vegetables, lemon, steamed in a bag served with mixed green salad and citrus dressing		
<b>HERB CRUMBED WHITING</b>		<b>19.50</b>
Whiting fillets freshly crumbed, served with chips, salad and a garlic & lime aioli		

## PREMIUM CHAR GRILLED STEAKS

**ALL STEAKS ARE COOKED TO YOUR LIKING AND SERVED WITH YOUR CHOICE OF SAUCE:  
MUSHROOM | PEPPER | DIANNE | GRAVY | WHITE WINE GARLIC**

**ALL STEAKS SERVED WITH YOUR CHOICE OF CHIPS & SALAD | VEGETABLES & MASH**

<b>RUMP</b>	<b>400 GRAMS</b>		<b>28.50</b>
This classic primal cut is grain finished for 100 days and is full in flavour, aged to our specification with the supplier guarantee of ultimate flavour and tenderness. <b>"Full of Flavour"</b>			
<b>FILLET MIGNON</b>	<b>180 GRAMS</b>		<b>24.50</b>
	<b>360 GRAMS</b>		<b>38.00</b>
Succulent eye fillet wrapped in bacon and char grilled to capture that smokey hickory aroma <b>"Tantalise Your Tastebuds"</b>			
<b>RIB EYE (ON THE BONE)</b>	<b>400 GRAMS</b>		<b>36.00</b>
A specialty primal cut of beef with exceptional flavour and eating quality <b>"The Grand Champion Of Steaks"</b>			
<b>REEF AND BEEF</b>	<b>300 GRAMS</b>		<b>38.00</b>
Graziers rump topped with ½ Moreton bay bug and 3 tiger prawns finished with a roasted garlic cream sauce			

### STEAK TOPPERS

PERI PERI CALAMARI	7.00
GARLIC PRAWNS	8.00
SCALLOPS	8.00
½ MORETON BAY BUG	10.00

### SIDES

CHIPS AND GRAVY OR AIOLI	6.90
WEDGES	8.90
GARDEN SALAD	5.50
VEGETABLES	5.50

### KID'S MENU (12 yrs and under)

POPCORN CHICKEN AND CHIPS	7.50
FISH AND CHIPS	7.50
LASAGNE AND CHIPS	7.50
GRILLED CHICKEN BREAST SALAD AND CHIPS	7.50
KIDS UPGRADE- SOFTDRINK AND ICE CREAM	2.00

### SENIOR'S MENU

BATTERED FISH AND CHIPS	12.50
CALAMARI AND CHIPS	12.50
VEAL SCHNITZEL, CHIPS AND SALAD	12.50
CHICKEN KIEV, CHIPS AND SALAD	12.50