



STARTERS AND LIGHT MEALS

Crispy Garlic Bread	5.00
Grilled Turkish Bread with Olive Tapenade and Hummus	9.00
“Open Grill” Style Garlic Bread	10.50
with diced crispy bacon, red onion and parmesan cheese	
Bowl of Chips and Aioli	5.00
Seasoned Potato Wedges	8.50
Served with sweet chilli and sour cream	
Salt and Pepper Squid	12.50
with Asian dipping sauce, aioli, lemon wedges and chips	
Nachos	12.00
Crispy corn chips smothered in melted cheese and topped with sour cream, guacamole and salsa	
Southern Fried Chicken	12.50
with smoky BBQ chilli sauce, chips and lime chunks	
Caesar Salad	12.50
Cos lettuce, crispy bacon, shaved parmesan and croutons tossed in a caesar dressing topped with a soft poached egg, Anchovies optional!!	
With Chicken	16.00
With Salt and Pepper Calamari	17.50
Garden Salad	7.50
lettuce, red onion, tomato, avocado and mushrooms dressed with Italian dressing and mustard.	
BURGERS WRAPS & SANDWICHES	
Steak Sandwich:	14.00
Minute rib fillet steak with tomato, onion, lettuce, BBQ sauce all sandwiched between 1 inch thick toast	
Chicken, Bacon and Avocado Burger:	14.50
Seared chicken breast, crispy bacon, avocado, lettuce, tomato, onion and aioli on toasted Turkish bread	
R.E. Burger (vegetarian option available)	14.50
Organic beef pattie, crispy bacon, Swiss cheese, beetroot, onion, tomato, smoky BBQ sauce and lettuce on a toasted roll	
B.L.T.	13.00
Crispy bacon, lettuce, tomato and aioli on 1 inch thick toast	
	Add avocado 1.00
Chicken Caesar Wrap:	13.50
A seared chicken breast Caesar salad, wrapped in a flat bread and toasted	
Roast Pork and Gravy Sandwich	9.50
Served on inch thick lightly toasted bread	






THE GRILL

All of our quality Graziers beef cuts are aged for a minimum of 42 days to ensure ultimate tenderness, flavour & texture. Grilled to your liking. Your choice of sauces: pan gravy, pepper, mushroom, dienne sauce
Served with thick chips and salad or mash and veg



STEAK TOPPERS

Garlic Prawns 7.00
Salt and Pepper Calamari 5.00

	RUMP 300 gram This classic primal cut is full in flavour. The beef bodies are a yearling product with a hook weight of 340 to 360 kg, predominately 75% Bos Taurus British with a fat depth of no more than 7mm. Aged to our specification with a supplier guarantee of ultimate flavour & tenderness. "FULL OF FLAVOUR"	20.50
	EYE FILLET 200 Gram 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"	24.00
	RIB FILLET 250 Gram 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 SE QLD & grain finished for the last 100 days at selected feedlots. "SIMPLY SUPERB"	22.00

MAINS

Crumbed Steak Dianne Tender crumbed and flash fried steak served with seasoned chips, Caesar salad and Dianne sauce	14.50
Graziers Beef Pie Tender chunks of graziers beef in a silky onion gravy encased in pastry and served with mash potato, mushy peas and pan gravy	14.00
Chicken or Veal Parmigiana Chicken breast or veal lightly crumbed and topped with mozzarella, smoked ham & napoli sauce served with chips	17.50
Slow Cooked Lamb Shank Slow and long pot roasted till hangin off the bone with a honey BBQ chilli sauce. Served on Irish style potato champ	17.00
Beer Battered Barramundi Dusted in flour then fresh beer batter and fried until golden brown served with Caesar salad, seasoned chips, tartare and lemon	17.50
Salt and Pepper Seared Chicken Breast with roasted red capsicum and béarnaise served with seasoned chips and Caesar salad	18.00

R.E.'s Texas BBQ Chicken and Chips: 8.00
½ of a Texas BBQ basted 8 hour roasted served piping hot with seasoned chips

DESSERT

Warm sticky date pudding with toffee sauce and rum raisin ice cream 8.50

