



STARTERS

GARLIC BREAD (V)		5.00
	<i>Add cheese</i>	6.00
		8.90
TRIO OF WARM DIPS (V)		
Warm crusty bread with chef's selection of dips		
TOMATO BRUSCHETTA (V)		14.00
Grilled Turkish bread, topped with a tomato and basil salsa and drizzled with olive oil and balsamic reduction		
SALT & PEPPER CALAMARI		13.50
Served with aioli and lemon		
OYSTERS NATURAL (GF)	<i>½ Dozen</i>	15.00
	<i>Dozen</i>	26.50
OYSTERS KILPATRICK (GF)	<i>½ Dozen</i>	16.50
	<i>Dozen</i>	27.50
BAKED POTATO WEDGES (VO)		9.90
With crispy bacon, melted cheese, sour cream and sweet chilli		
MOZZARELLA ARANCINI (V)		14.00
Crumbed risotto balls stuffed with mozzarella, served with tomato and basil sauce		

SALADS

TANDOORI LAMB SALAD (GF)		17.00
Served with a yoghurt dressing		
THAI STYLE SALAD (V) (GF)		16.00
Asian herb and vegetable salad with a zingy lime, coriander and chilli dressing		
	<i>Add Soft Shell Crab</i>	8.00
	<i>Add Beef (GF)</i>	5.00
CLASSIC CAESAR (VO)		14.00
Warm bacon, runny poached egg, anchovies & garlic crouton with cos lettuce and a creamy homemade dressing		
	<i>Add chicken</i>	3.00
	<i>Add prawn</i>	6.00
	<i>Add Smoked Salmon</i>	6.00

PASTA & RISOTTO

FETTUCINE CARBONARA		18.50
Sautéed bacon, mushroom, onion in a garlic cream sauce		
	<i>Add chicken</i>	3.00
SPAGHETTI MARINARA		24.00
Mixed seafood, tossed through spaghetti with rich napoli sauce		
PRAWN AND MORETON BAY BUG RISOTTO (GF)		24.00
Prawn and Moreton Bay bug risotto with peas		
CHICKEN AND ASPARAGUS RISOTTO (GF) (VO)		22.00
With mushrooms, semi dried tomatoes and fetta		
ROAST PUMPKIN RISOTTO (GF) (V)		18.00
With spinach and sage		
V-VEGETARIAN VO-VEGETARIAN OPTION GF – GLUTEN FREE		
CHIPS MAY BE COOKED IN OIL THAT CONTAINS BREAD CRUMBS		

MAINS

CHICKEN PARMIGIANA	19.90
Lightly crumbed breast topped with napoli, ham & mozzarella cheese, served with chips & salad	
CHICKEN WATERFRONT (GF)	24.90
Butterfly chicken breast topped with prawns, Hervey Bay scallops and a garlic cream sauce	
JACK DANIELS BBQ RIBS	25.50
Served with chips	
BRAISED LAMB SHANKS (GF)	25.00
Served with mash and vegetables	

SUPER SCHNITZEL

SUPER SCHNITZEL	19.50
Tender giant sized veal schnitzel served with chips and a side salad	
SUPER SCHNITZEL TOPPERS	
STOCKMANS	3.00
Bacon, garlic, mushroom, tomato and onion gravy	
TROPICAL	3.00
Napoli, ham, pineapple and cheese	
GARLIC PRAWNS	5.00
PARMIGIANA	3.00
Leg ham, napoli sauce and mozzarella	

GRAZIERS PIE RANGE

ALL SERVED WITH MASHED POTATO OR CHIPS, MUSHY PEAS & GRAVY		
GRAZIERS BEEF		16.90
GRAZIERS PEPPER STEAK		16.90
GRAZIERS BEEF & MUSHROOM		16.90
GRAZIERS STOCKMAN		16.90
Bacon, mushroom, onion and garlic		

SEAFOOD

HERVEY BAY ½ SHELL SCALLOPS (GF)	Entrée	Main
Served on roasted pumpkin puree with sage butter		14.00 22.00
LAKESIDE SEAFOOD BASKET		25.00
A selection of crumbed and battered seafood		
DIDDILIBAH SEAFOOD PLATTER FOR 1 OR 2 (GF)	For 1	For 2
Mooloolaba prawns, Pacific plate oysters, Moreton Bay Bugs and smoked salmon, served with lemon and condiments		30.00 60.00
BEER BATTERED BARRAMUNDI		20.50
Served with chips, salad and tartare sauce		
PAN FRIED SALMON FILLET (GF)		25.00
Served with pea mash, tomato, lemon and caper dressing		
MOOLOOLABA PRAWN AND BARRA PIE		20.00
Prawns and barramundi pieces in a creamy white sauce and topped with flaky puff pastry		
CATCH OF THE DAY		MP
Please see wait staff for today's choice		






SENIORS MENU (SENIORS ONLY)

SENIORS PASTA BOLOGNAISE	12.50
SENIORS LASAGNE & SALAD	12.50
SENIORS BARRAMUNDI OF THE DAY	12.50
Chef's daily style of barramundi served with chips and salad	
SENIORS CHICKEN SCHNITZEL & CHIPS	12.50
SENIORS RUMP CHIPS & SALAD	12.50

PREMIUM CHAR GRILLED STEAKS

**ALL STEAKS ARE COOKED TO YOUR LIKING AND SERVED WITH YOUR CHOICE OF SAUCE:
GRAVY | PEPPER | MUSHROOM | DIANNE | BLUE CHEESE (GF) | CREAMY GARLIC (GF) | CHILLI (GF)**

**ALL STEAKS ARE SERVED WITH YOUR CHOICE OF:
CAESAR SALAD AND STEAK FRIES | MASHED POTATO AND VEGETABLES (GF)**

RUMP 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. "FULL OF FLAVOUR"	400 GRAMS		26.50
PETITE EYE FILLET This delightful cut of beef is best described as succulent, lean and tender "SIMPLY SENSATIONAL"	200 GRAMS		26.90
PORTERHOUSE Also known as Sirloin this primal cut is aged for a minimum of 8 weeks to ensure tenderness and taste satisfaction, known for its clean fresh flavour with no fatty after taste "Melt In Your Mouth"	300 GRAMS		25.00
RIB FILLET Known as one of the better eating primal cut of beef, the rib fillet will exceed your eating expectations "SIMPLY SUPERB"	300 GRAMS		28.90
PRIME T-BONE 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, with the flavour of the bone you can understand why this is known as "THE CATTLEMAN'S FAVOURITE"	400 GRAMS		29.00

STEAK TOPPERS

SURF & TURF (PRAWNS AND SCALLOPS IN GARLIC SAUCE)	6.00
SALT AND PEPPER CALAMARI	5.50
RIBS	6.00

SIDES

BOWL OF CHIPS	6.00
CRISP VEGETABLES	4.50
GARDEN SALAD	4.50
MASH	4.50
EXTRA SAUCE	2.00
WEDGES	8.50
SIDE CAESAR SALAD	5.00

KID'S MENU (12 YEARS AND UNDER)

CHICKEN NUGGETS & CHIPS	6.50
FISH & CHIPS	6.50
LASAGNE & CHIPS	6.50
CALAMARI & CHIPS	6.50
KIDS BOLOGNAISE (GF)	6.50
KIDS RIB FILLET WITH POTATO AND VEG (GF)	6.50
GRILLED FISH WITH POTATO AND VEG (GF)	6.50

LUNCH MENU

CHICKEN PARMIGIANA Served with chips and salad	13.90
250 GM RUMP Served with chips and salad (choice of sauce)	13.50
CHICKEN SCHNITZEL BURGER Served with chips	12.90
BATTERED BARRAMUNDI Served with chips and salad	13.90
STEAK SANDWICH Served with chips	12.90