

HOUSE MADE STARTERS

GARLIC BREAD		5.00
TRIO OF WARM DIPS		9.90
Blue cheese and pepper, spicy tomato salsa, roasted mushroom and Smokey bacon, with crusty cheese bread		
60 SEC CALAMARI		14.50
Salt and lemon pepper calamari served with dill aioli and lemon		
	<i>Main</i>	18.90
CHICKEN SATAY		15.50
Grilled chicken tenderloins, rice and house made satay sauce		
OYSTERS NATURAL	<i>½ Dozen</i>	15.00
	<i>Dozen</i>	26.50
OYSTERS KILPATRICK PELICAN STYLE	<i>½ Dozen</i>	16.50
	<i>Dozen</i>	27.50
HALF SHELL SCALLOPS FLORENTINE		15.50
Scallops baked in spinach, garlic cream, pecorino and bread crumbs		

SALADS

ASIAN SALAD		15.00
Mixed Asian greens with carrot and baby corn with a Saigon dressing		
	<i>add chicken</i>	5.50
	<i>add beef</i>	5.50
GREEK SALAD		15.00
Cos lettuce, tomato, cucumber, olives, red onion, fetta cheese with a creamy balsamic dressing		
CLASSIC CAESAR		15.00
Crispy bacon, soft poached egg, anchovies & garlic croutons with cos lettuce, parmesan cheese and a creamy house made dressing		
	<i>add chicken</i>	5.50
	<i>add salt & pepper calamari</i>	5.50
	<i>add smoked salmon</i>	5.50
	<i>add spicy chorizo</i>	5.50
	<i>add prawns</i>	6.50

PASTA OR RISOTTO

ALL SAUCES CAN HAVE LINGUINI OR RISOTTO		
CAJUN CHICKEN		19.50
Sautéed Cajun chicken, bacon, and wild mushroom, in a garlic cream sauce		
CREAMY TOMATO SEAFOOD MARINARA		21.50
With prawns, scallops, mussels & calamari in a creamy white wine and napoli sauce. Finished with a grilled king prawn		
GARLIC PRAWN		21.50
Creamy garlic prawns, onion, rocket & spinach		

SEAFOOD

FISH OF THE DAY		MP
Served with a traditional Greek salad, kipfler potatoes with a Spanish onion, tomato and caper salsa		
PELICAN PLATTER		25.90
A selection of crumbed & battered prawns, scallops, crumbed calamari & fish with chips and salad, house made seafood sauce & lemon wedges		
TASMANIAN SALMON		24.90
Grilled and served on kipfler potato salad with creamy lemon butter sauce		
BRUERS BRIGHT BEER BATTERED FISH		20.50
Served with chips, salad, lemon and house made seafood sauce		

GRAZIERS PIE RANGE

ALL SERVED WITH MASH POTATO OR CHIPS, MUSHY PEAS AND GRAVY		
GRAZIERS BEEF PIE		15.90
GRAZIERS PEPPER STEAK		15.90
GRAZIERS BEEF AND MUSHROOM		15.90
GRAZIERS STOCKMANS		15.90
Bacon, mushroom, onion and garlic		

MAINS






CHICKEN MIGNON		24.90
Oven roasted chicken breast supreme, wrapped in prosciutto, served on a bed of garlic mash and vegetables with melted brie and mushroom sauce		
CHICKEN PARMIGIANA		19.90
Lightly crumbed breast topped with Napoli sauce, ham & mozzarella cheese, served with chips & salad		
LAMB SHANK		20.50
Served on sweet potato mash, with vegetables and an intensely rich sauce from the braise.		
	<i>Two shanks</i>	24.90
HOKKIEN NOODLES		14.90
With stir fried vegetables, Asian infused sauce and your choice of		
	<i>Mixed seafood</i>	6.50
	<i>Add chicken</i>	5.50
	<i>Add beef</i>	5.50

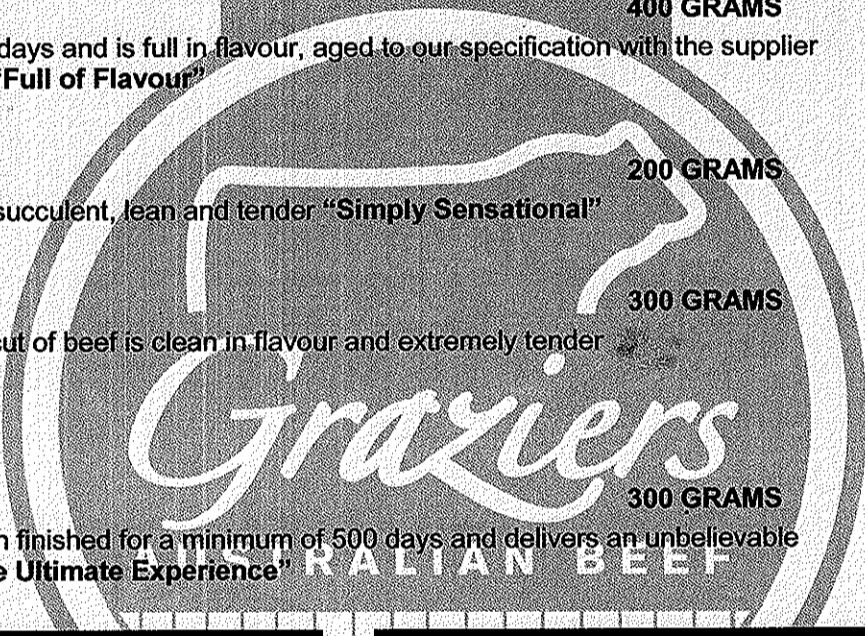
PIZZA all thin crust 10"

SEAFOOD		19.90
Mixed seafood on a napoli base, finished with dill oil		
CHICKEN		18.90
Cajun spiced chicken with Smokey bacon and mushroom on a bbq base		
VEGETARIAN		17.50
Roast Mediterranean vegetables on a rich Napoli sauce		
	<i>add chorizo</i>	5.50

THE GRILL

ALL GRILLED TO YOUR LIKING WITH YOUR CHOICE OF SAUCES: GRAVY, PEPPER, MUSHROOM, DIANNE, BLUE CHEESE, CREAMY GARLIC OR SPICY TOMATO
ALL SERVED WITH CHIPS AND SALAD OR MASH AND VEGETABLES

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
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		26.90
PETITE EYE FILLET This delightful cut of beef is best described as succulent, lean and tender "Simply Sensational"	200 GRAMS		26.90
PORTERHOUSE (BLACK ANGUS) Also known as Sirloin this Black Angus MB2+ cut of beef is clean in flavour and extremely tender "Melt In Your Mouth"	300 GRAMS		31.50
WAGYU RUMP This unique and superior breed of cattle is grain finished for a minimum of 500 days and delivers an unbelievable eating experience, a must for steak lovers "The Ultimate Experience"	300 GRAMS		33.50



STEAK TOPPERS

CREAMY GARLIC PRAWNS (4)	7.00
SALT AND PEPPER CALAMARI	6.00
OYSTERS NATURAL (3)	7.50
OYSTERS KILPATRICK (3)	8.50
BAKED HALF SHELL SCALLOPS (3)	7.00
MIXED SEAFOOD	9.00

SENIORS MEALS

CRUMBED WHITING, CHIPS & SALAD	12.50
CHICKEN SCHNITZEL, CHIPS, SALAD AND YOUR CHOICE OF SAUCE	12.50
GRAZIERS RUMP, CHIPS, SALAD AND YOUR CHOICE OF SAUCE	12.50
ROAST OF THE DAY	12.50

SIDES

SEASONED WEDGES With sour cream & sweet chilli sauce	8.50
BOWL OF CHIPS & AIOLI OR GRAVY	6.00
CRISP VEGETABLES	5.00
GARDEN SALAD	5.00
MASH	4.50
EXTRA SAUCE	2.00

KIDS MENU

ALL MEALS SERVED WITH CHIPS AND SALAD OR MASH AND VEGETABLES	
CHICKEN NUGGETS & CHIPS	7.50
FISH & CHIPS	7.50
HAM & PINEAPPLE PIZZA	7.50
KIDS BOLOGNAISE	7.50
STEAK & CHIPS	7.50
ICE CREAM & SOFT DRINK BOTTOMLESS REFILLS	2.00

LUNCH MENU ONLY

CHICKEN WRAP SERVED WITH CHIPS	12.90
SALT AND PEPPER CALAMARI SERVED WITH CHIPS & SALAD	14.90
BEER BATTERED FISH SERVED WITH CHIPS AND SALAD	14.90
STEAK SANDWICH SERVED WITH CHIPS	13.50
BANGERS AND MASH	13.50

a cut above the rest

