



## Breads

<b>Garlic and Cheese bread</b>	<b>5.00</b>
Perfect to share	
<b>Herb Foccacia</b>	<b>6.00</b>
Lightly toasted with pesto butter	
<b>Dinner rolls</b>	<b>2.00</b>
A trio of White rolls served warm	
<b>Mixed Bread</b>	<b>8.00</b>
A delicious assortment of herb foccacia, garlic & cheese and white rolls	

## Entrée

<b>Soup of the Day</b>	<b>8.00</b>
Changing regularly, with a warm dinner roll	
<b>Garlic Prawns (GF)</b>	<b>13.00</b>
Marinated king prawns sautéed in garlic butter, reduced in basil cream & served with a side of jasmine rice	
<b>Chilli Soy Prawns (GF)</b>	<b>13.00</b>
Marinated king prawns sautéed in red chilli and garlic, finished in a soy marinade & served with a side of jasmine rice	
<b>Lemon Pepper Calamari</b>	<b>12.00</b>
Lightly fried seasoned calamari accompanied by a petite salad & aioli dipping sauce	
<b>Asian Plate</b>	<b>12.00</b>
Mixture of fried asian delicacies with soy dipping sauce	
<b>Parmesan Crumbed Chicken</b>	<b>11.00</b>
Golden crusted plump tenderloins, served on a petite salad, with ranch dipping sauce	

## Mains

<b>Catch of the Day (GF)</b>	<b>MP</b>
Check our specials board for today's fresh catch cooked to the chefs high standards	
<b>Monsoons Chicken Breast Kiev</b>	<b>23.00</b>
Succulent breast filled with garlic butter, crumbed and baked served with	
<b>Lamb Shanks</b>	<b>22.00</b>
Slow cooked shins of lamb, nestled in a bed of mashed potatoes, served with braised vegetables and rosemary gravy	
<b>Pork Mignon</b>	<b>24.00</b>
Not for the faint hearted, loin of pork wrapped in a bacon blanket atop creamy potato bake, with vegetables and apple chutney	
<b>Massaman Beef Curry</b>	<b>21.00</b>
Tender pieces of prime beef, with potato in a spicy sauce of chilli, ginger coriander and coconut cream, served with pappadums and rice	
<b>Oceans Catch</b>	<b>20.00</b>
A fisherman's assortment of fried seafood delicacies including prawn cutlets, fish fillets & calamari with an accompaniment of chips, salad, lemon and tartare	

## Favourites

<b>Graziers Beef Pie</b>	<b>15.90</b>
Tender chunks of Graziers slow cooked in a silky onion gravy encased in pastry and served with mash potato mushie peas and pan juice gravy	
<b>Chicken Parmigiana</b>	<b>18.50</b>
Golden fried schnitzel, topped with ham, napoli and mozzarella, served with chips and salad	
<b>Tempura/Grilled Barramundi (GF)</b>	<b>18.50</b>
Barramundi grilled or lightly battered and golden fried served with chips, salad, lemon & tartare	
<b>Bangers &amp; Mash</b>	<b>16.00</b>
Gourmet thick pork sausages atop a mountain of creamy mashed potatoes, finished with a sauce of caramelized onion and gravy	
<b>BBQ Pork Ribs</b>	<b>22.00</b>
Slow braised in a special BBQ gravy served with a side of battered wedges and aioli dipping sauce	

## Pasta

<b>Spaghetti or Fettuccine</b>	<b>16.00</b>
Your choice of al dente cooked pasta with a choice of sauces	
<b>Carbonara</b>	
<b>Napolitana (V)</b>	
<b>Creamy Pesto (V)</b>	
	<b>Add grilled chicken 4.00</b>
	<b>Add Prawns 8.00</b>
<b>Lasagne</b>	<b>18.00</b>
A rich layered dish with bolognese sauce layered with pasta sheets, cheese and béchamel sauce.	
<b>Spinach &amp; Ricotta Ravioli (V)</b>	<b>19.00</b>
Pockets of pasta filled with ricotta and spinach, roasted pumpkin, pine nut, cream and basil sauce	

## Salads

<b>Monsoon Caesar Salad</b>	<b>13.00</b>
Crisp lettuce, bacon, croutons, parmesan cheese and sliced egg in a special creamy dressing	
	<b>Add chicken or calamari 4.00</b>
<b>Roasted Vegetable &amp; Haloumi (V)</b>	<b>15.00</b>
Pumpkin, carrot, eggplant and zucchini, tossed with semi dried tomatoes, and grilled haloumi cheese, drizzled in olive oil with a herb mayonnaise	
	<b>Add chicken or calamari 4.00</b>

## Seniors Meals

<b>Chicken Schnitzel</b>	<b>12.50</b>
Served with chips and salad and choice of sauce	
<b>Fish and Chips</b>	<b>12.50</b>
Served with garden salad, lemon and tartar	
<b>Beef Lasagne</b>	<b>12.50</b>
Served with chips and salad	
<b>Creamy Garlic Prawns</b>	<b>12.50</b>
Served on jasmine rice	



## PREMIUM CHAR GRILLED STEAKS



all of our quality Graziers beef cuts are aged for a minimum of 42 days to ensure ultimate tenderness, flavour & texture

*All steaks served with house salad and fries*

*With your choice of Mushroom, Pepper, Diane, Hollandaise or Pan gravy (GF)*

**Petite Eye Fillet 200 gm 26.00**

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

**“SIMPLY SENSATIONAL”**

**Filet Mignon 250 gm 28.00**

Tender eye fillet wrapped in a rasher of bacon

**Rump 400 gm 25.00**

**Monster Rump 800gm 38.00**

The primal cut is full in flavour and comes from Kilcoy meatworks in SE QLD. The beef bodies are a yearling product with a hook weight of 340kg to 360kgs, predominately 75% Bos Taurus (British Beef) with a fat depth of no more than 7mm. Aged to our specification with a supplier guarantee of ultimate flavour and tenderness.

**“FULL OF FLAVOUR”**

**Rib Fillet 300 gm 28.00**

Extremely high in flavour and tenderness, this prime cut of beef will melt in your mouth and exceed your expectations. Grain finished for a minimum 100 days in the lush open paddocks of south east Queensland.

**“THE CATTLEMANS FAVORITE”**

**Cajun Rib Fillet 300gm 30.00**

Prime Rib Fillet, marinated in Cajun spices, cooked to your liking, topped with a delicious roasted capsicum coulis and served with your choice of sides.

## STEAK TOPPERS

**Garlic Prawns 6.50**

**BBQ Pork Ribs 8.00**

**Salt and Pepper Calamari 6.50**

**Bacon & Eggs 6.50**

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## Kids Menu

Grilled chicken and chips 6.50  
Nuggets and chips 6.50  
Tempura fish and chips 6.50  
Grilled sausage and chips 6.50  
Lasagne and chips 6.50  
Add soft drink and ice-cream 2.00

## Sides

bowl of fries and aioli 6.00  
Creamy mash potato 6.00  
Garden Salad 6.00  
Steamed vegetables 6.00  
Extra sauce 2.00  
Baked potato and vegetables 2.00