

## STARTERS & LIGHT MEALS

**Soup of the Day** 6.50  
Our hearty soup is made daily & served with a warm bread roll.  
Please see the chef's suggestions board.

**Bruschetta** V 12.50  
Finely diced tomato, onion, fresh basil, garlic & olive oil on toasted foccacia, with melted mozzarella and crumbed feta, finished with a balsamic reduction.  
*Great to share!*

**Crusty Garlic Cheese Bread** V 7.00  
With garlic butter, topped with mozzarella cheese & lightly toasted.

**Lamb Koftas** 14.00  
Spiced lamb mince skewers on a petite Greek salad, and served with sumac yoghurt.

**Trio of Dips** V 14.00  
Served with warm toasted Turkish bread.  
Please see today's chef's suggestions.

**Wonton Wrapped Prawns** 14.00  
Deep fried wonton wrapped prawns served with sweet chilli dipping sauce.

**Pumpkin & Fetta Pizza** V 16.00  
Roasted paprika spiced pumpkin, fetta, fresh tomato, baby spinach, napoli & cheese.

**Chicken & Chorizo Pizza** 16.00  
Tender pieces of chicken, chorizo, roasted capsicum, Napolitano sauce & cheese.

## SALADS

**Coach's Famous Caesar Salad** GF V 17.00  
Cos lettuce, crispy bacon and croutons tossed together in a creamy dressing finished with a poached egg, parmesan shavings & anchovies.

**With Chicken** GF 20.00

**Calamari Salad** 22.00  
Wok tossed calamari served on a salad of mixed leaves, cucumber, carrot, red onion, capsicum & coriander leaves, tossed in a creamy garlic aioli dressing..

**Lamb Salad** 24.00  
Lamb tenderloins marinated in fresh garlic, oregano & lemon. Tossed together with diced tomato, cucumber, fetta, red onion & roasted garlic aioli and drizzled with a balsamic reduction..

*V = Meals are, or have a vegetarian option.  
GF = Meals are, or have a gluten free option.  
Please advise staff of dietary requirements at time of ordering.*

## 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 with your choice of sauces; pan gravy, pepper, mushroom, or garlic butter.

**500g Grain Fed Graziers Rump GF 31.00**  
A choice cut of aged beef that will not disappoint, the ageing process used by our suppliers guarantees the ultimate flavour and tenderness with every bite.  
Served with your choice of sides and sauce, cooked to your liking.

**250gm Grain Fed Graziers Rump GF 24.00**  
A choice cut of aged beef that will not disappoint, the ageing process used by our suppliers guarantees the ultimate flavour and tenderness with every bite.  
Served with your choice of sides and sauce, cooked to your liking.

**400gm American Rib Eye Steak GF 36.00**  
A specially primal cut of beef with exceptional flavour. Hereford and Angus cross with a marbling score of 0-3. Served with your choice of sides and sauce, cooked to your liking.

**300g Grain Fed Graziers Porterhouse GF 29.00**  
Premium grade of quality beef, raised on green pastures and finished with no less than 120 days on grain feed in Queensland. Char-grilled to your liking & served with your choice of sides and sauce.

## FROM THE PAN

**Coach Stir-Fry V 20.00**  
Wok tossed egg noodles with a selection of crisp stir fried vegetables, egg, cashews and fried shallots in a mild chilli, and sweet soy sauce, topped with fresh bean-shoots and coriander.  
**With Chicken & Prawns 23.00**

**Mushroom & Baby Spinach Risotto V 18.00**  
Sautéed mushrooms, baby spinach and garlic, tossed with arborio rice and finished with a dollop of cream.  
**With Chicken 20.00**

**Ricotta & Spinach Ravioli V 21.00**  
Fresh ravioli with a delicious ricotta and spinach filling tossed in a creamy roasted capsicum and neapolitan sauce.

**Linguini Marinara 26.00**  
Pan fried scallops, tiger prawns, calamari & mussels in a garlic parsley & cream napoli sauce.

**Roasted Pumpkin & Fetta Spaghetti V 22.00**  
Roasted pumpkin tossed with baby spinach, semi sundried tomatoes and fetta in a cream sauce.  
**With Chicken 24.00**

**Chicken Korma 20.00**  
A selection of wok tossed Asian greens & been shoots in a mild korma sauce.  
Served on Basmati rice, topped with fresh coriander and accompanied with roti bread.

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## BURGERS

**Deluxe Beef Burger** 19.00

Two beef patties, with bacon, tomato relish, melted cheese, fresh tomato, lettuce and a fried egg. Served on a toasted burger bun with onion rings and chips.

**Marinated Char-Grilled Chicken Burger** 18.00

Tender whole char-grilled chicken breast marinated in chilli, garlic and lime juice served on a fresh toasted bun with bacon, lettuce, tomato and garlic aioli. Served with chips.

**Lamb Burger** 19.00

A delicious home made lamb pattie, char grilled and served on a freshly toasted bun with lettuce tomato and garlic aioli and a side of chips..

## MAINS AND ALL TIME FAVOURITES

**Chicken Parmagiana** 22.00

Succulent chicken breast, hand crumbed, topped with Virginian ham, napoli sauce and lashes of melted cheese with your choice of chips & salad *OR* chips & vegetables.

**Chicken Schnitzel** 20.00

Crumbed chicken breast, served with your choice of chips & salad *OR* chips & vegetables.

**Roast of The Day *GF*** 20.00

Our Sunday roast is available everyday of the week and is served with vegetables and topped with a rich gravy. Please ask our friendly staff for today's selection.

**Traditional Fish and Chips *GF*** 22.00

Fish fillets served golden, served with our own caper tartare sauce.

**Panko Calamari** 21.00

Tender calamari rings coated with Japanese crumb, served golden with chips and our own homemade tartare sauce.

**Graziers Beef Pie** 16.00

Tender chunks of Graziers Beef, slow cooked in a silky onion gravy, encased in pastry and served with mashed potato and mushy peas and gravy.

**Garlic Prawns** 27.00

Black tiger prawns in a creamy garlic sauce served on a field mushroom risotto.

**Chicken Fajitas** 27.00

Marinated chicken breast pieces tossed together with char-grilled capsicum and onion served with warm tortillas, guacamole, salsa, lettuce, tomato & sour cream.

**Seafood Platter** 35.00

Crispy tempura battered fish, pan fried calamari, South Australian prawns, smoked salmon and wonton wrapped prawns, served with chips and our own homemade tartare sauce.

**Chicken Medallions with Garlic Prawns** 26.00

Tender pan fried chicken breast medallions, topped with garlic prawns, served with steamed rice and seasonal vegetables.

**Lamb Shanks** 26.00

Delicious slow cooked lamb shanks in a red wine sauce, served on potato mash & green peas.

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## SENIORS

Available Lunch & Dinner 7 days a week.

\$2 seniors voucher with every meal.

Available on presentation of a seniors card.

<b>1 course Main</b>	<b>12.00</b>
<b>2 course Soup &amp; Main OR Main &amp; Dessert</b>	<b>13.50</b>
<b>3 course Soup, Main &amp; Dessert</b>	<b>15.00</b>

### Soup of the Day

Chicken Schnitzel  
Chicken Parmagiana  
Battered Fish & Chips *GF*  
Lamb's Fry and Bacon  
Roast of the Day *GF*  
Chicken Salad  
Bangers & Mash with Gravy  
Spaghetti Bolognese

### Dessert of the Day

<b>KIDS MENU (12 years &amp; under)</b>	<b>8.00</b>
<b>Includes a glass of juice OR soft drink</b>	

Fish & Chips *GF*  
Chicken Breast Nuggets & Chips  
Roast of the Day with Vegetables  
Sausages & Chips with Gravy  
Chicken Salad  
Spaghetti Bolognese

## SIDES

<b>Bread Roll</b> <i>V</i>	<b>0.50ea</b>
<b>Bowl of Chips</b> <i>V</i>	<b>6.00</b>
Served with tomato sauce	
<b>Bowl of Wedges</b> <i>V</i>	<b>7.00</b>
Served with sweet chilli & sour cream.	
<b>Garden Salad</b> <i>GF V</i>	<b>5.50</b>
Served with a honey mustard dressing.	
<b>Steamed Vegetables</b> <i>GF V</i>	<b>5.50</b>
<b>Mash Potato</b> <i>GF V</i>	<b>5.50</b>

## DESSERTS

<b>Cake Selection</b>	<b>7.00</b>
Please refer to our cake fridge for today's cake selection	

<b>Cake and Coffee</b>	<b>8.00</b>
Please refer to our cake fridge for today's cake selection	

All of our fresh desserts are served with cream, fresh strawberries and are finished with a dusting of icing sugar.

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