

Cattlemen's Grill

Bread

Turkish bread served with trio of dips
\$9.50

Traditional garlic and parmesan pizza bread
\$8.50

Entrée

Salad of the day
\$17.90

Natural Oysters
served au natural or with homemade cocktail sauce
½ doz \$17.00 1 doz \$28.50

Powerhouse Oysters
served with crisp smokey bacon finished with Tennessee
Whisky and Kaffir lime leaf glaze
½ doz \$21.50 1 doz \$32.50

Grilled Asian quail on waldorf lettuce, cashew & roasted red peppers
with sweet spicy Asian sesame seed sauce
Small \$17.90 Large \$28.90

Avocado, mango and rocket salad topped with grilled king
prawns drizzled with chilli vinaigrette reduction
Small \$18.90 Large \$30.90

Baby calamari filled with lime infused salmon mousse on a chiffonade of
radicchio lettuce and citrus aioli
Small \$17.90 Large \$26.90

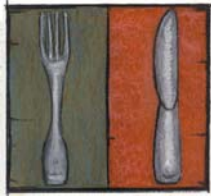
Kangaroo skewers with tomato and basil salad, garlic grilled ciabatta
Small \$18.90 Large \$30.90

Grilled vegetable stack roasted pepper jus olive tapenade
Eggplant, field mushroom, capsicum, zucchini and sweet potato
Small \$16.90 Large \$27.90

Cant decide, try chefs selection with a our tasting plates designed
for either two or four people
2 people \$33.00
4 people \$57.00

One Account per Table
10% Surcharge on Sundays and 15% Surcharge on Public Holidays

Cattlemen's Grill



Mains

Cattlemen's Grill signature dish, select a steak that is right for you, then choose a sauce from the list provided and we will char grill your steak to perfection and serve

180grm Grass fed Petit eye fillet served on a kumara gratin topped with fresh avocado and asparagus
\$ 33.90

280grm Grass fed sirloin wrapped in prociutto topped with a duo of seafood served with hand cut potato chips
\$ 37.90

500grm Rib eye on the Bone served on a trio of herb infused mushrooms
\$ 47.90

Sauces— Trio pepper, Spinach and garlic béarnaise, Red wine jus, smokey bourbon compound butter, Dijon cream sauce

Crispy Inglegreen pork belly served on a bed of carmelised apple, with a beetroot and shiraz jus.
\$30.90

Nicoise salad, kipfler potato, baby beans, tomato, olive, with crocodile fillets and lemon aioli dressing
\$31.90

Country Fresh lamb rack with chat potato and baby spinach salad with a mint white wine glaze
\$34.90

Kingfish on a warm grilled Mediterranean salad with a roasted capsicum jus
\$29.90

Tandoori spatchcock with a minted cous cous, mango chutney & cucumber riata
\$33.90

Whole Nundle rainbow trout grilled on a warm panzanella salad glazed with a lime buerre noisette
\$31.90

New season spring vegetable stir fry, baby corn, carrot, Swiss mushroom and baby spinach with rice noodles, teriyaki sauce
\$29.90

Side Orders

Spinach leaves, mango and Cashew	\$10.00
Rocket, parmesan and pine nut	\$9.00
Beans & Fetta	\$8.00
Chunky chips	\$6.00
Trio of fresh vegetables	\$6.00

Executive Chef

Stephen Earl

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