



STEAKHOUSE

Entrees

Garlic Bread		6.50
Crusty bread brushed with crushed garlic and herbs		
Prosciutto Bruschetta Bread		10.50
Ciabatta bread topped with prosciutto, roasted peppers & topped with mascapone cheese		
Cob Loaf		9.50
Served with a house made garlic butter & sundried tomato butter		
Asian Style Duck Spring Rolls		13.90
Asian infused duck spring rolls served & soy sauce & pickled ginger		
Hervey Bay Scallops		14.50
Oven baked Hervey bay scallops(5) served with a pickled cucumber salad & white wine poached pear		
Hamilton Tapas Tower (serves 2)		36.00
Tomato Bruschetta, Turkish breads and dips, lemon pepper calamari, torpedo prawns, crumbed chicken tenderloin, Hamilton cheeses, roasted peppers, smoked salmon and natural oysters		
Oysters - Natural	1/2 doz	doz
	16.50	28.00
Oysters - Kilpatrick	1/2 doz	doz
	17.50	29.50

Salad Selection

Haloumi, Macadamia & Pumpkin	18.50
Haloumi cheese, toasted macadamia nuts, roasted pumpkin, cucumber and roquette drizzled with white balsamic vinaigrette	
Smoked Salmon & Avocado	19.00
Rocket, spinach, fresh avocado, house salad all mixed together topped with smoked salmon flowers & drizzled with a white balsamic dressing	
Hamilton Caesar Salad	16.00
Crisp bacon, crutons, cos lettuce, shaved parmesan, boiled egg tossed with a house made caesar dressing	
Add Smoked Chicken	4.50
Add Lemon Pepper Calamari	5.50

Pasta & Noodles

Pappardelle Primavera	24.90
Roasted peppers, olives, sun dried tomato, artichoke tossed in a house made napoli, served with a thick Italian imported pasta	
Prawn & Bug Tail Pasta	26.90
Pan seared prawns, scallops, baby octopus, mussels, shrimp, squid and fish in a red chilli & tomato sauce with linguine pasta	
Satay Chicken Stirfry	24.50
Bok choy, wombok & pan fried chicken in a satay sauce served with jasmine rice topped with crispy noodles and toasted cashews	
Prawns & Snow Pea Stir Fry	26.00
Prawns and fresh snow peas sautéed with ginger, chilli and coriander in a light soy sauce served with jasmine rice and topped with crispy rice noodles	

Mains

Graziers Pie	17.90
Premium tender Graziers beef encased in pastry, served with mashed potato, mushy peas and your choice of sauce on the side	
Chicken Parmigiana	22.50
Chicken breast fillet lightly crumbed and topped with Napoli sauce, leg ham and mozzarella cheese	
Pesto Chicken Supreme	25.50
Chicken breast wrapped in prosciutto served on smashed chats, buttered green beans, wilted spinach and topped with a creamy pesto sauce	
Veal Cutlet	26.90
Veal cutlet cooked to your liking, served on sweet potato mash, field mushroom, asparagus, beef jus topped with red onion marmalade	
Twice Cooked Pork Belly Steak	26.50
Pork belly slow roasted, then baked & served with mash, bok choy, resting on a oriental infused sauce with crispy crackling	
Red Emperor	29.50
Pan seared red emperor fillet served on asian vegetables tossed with a house made sundried tomato butter topped with a sundried tomato tapenade	
Fat Yak Battered Barramundi	26.50
Fresh caught local Barramundi coated in a classic beer batter served with chips, house salad and house made tartare sauce	


Specialty Mains

Hamilton Signature Surf & Turf	39.50
Graziers 250gram eye fillet cooked to your liking and served on chat potato, roasted pepper, topped with white wine poached bay bugs and Roquefort butter	
Beef Wellington	28.90
Premium eye fillet wrapped in bacon topped with a mushroom duxelle parcelled in puff pastry served medium served with chips and garden salad and your choice of sauce	

Kids Meals (12years & under)

RED = It's Only Sometimes / YELLOW = Almost as Good! / GREEN = GO! GO! GO (Healthiest Options)



Fly the Coop		7.50
Freshly crumbed chicken tenderloins, served with chips and salad		
Pasketti		7.50
Freshly cooked pasta tossed through a napoli sauce and topped with cheese		
Flipped Out		7.50
Crumbed fish fillets (deep fried) served with chips and salad		
Quick as a Flash		7.50
Start them young on this tender Graziers steak, served with your choice of sauce, chips and salad		
Soft Drink & Ice Cream Upgrade		2.00



STEAKHOUSE

From The Char-Grill

ALL STEAKS ARE COOKED TO YOUR LIKING & SERVED WITH YOUR CHOICE OF SAUCE:

MUSHROOM, PEPPER, DIANNE, CHILLI, GARLIC CREAM OR RED WINE JUS - MUSTARDS ALSO AVAILABLE: DIJON, SEEDED OR HOT ENGLISH ALL STEAKS ARE SERVED WITH CAESAR SALAD AND STEAK FRIES.

Graziers Rump (Black Angus) 400grams

Black Angus cattle sourced from New England regions 180 days plus grain finished, known for its flavour and superior eating quality "Full of Flavour"



31.00

Teriyaki Rump (Black Angus) 400grams

This Black Angus rump is 180 days plus grain finished. Marinated in our own traditional teriyaki recipe to deliver this unique eating experience "Absolutely Awesome"



31.50

Graziers Rib Fillet (Black Angus) 300grams

This rib fillet is 180 days grain finished with a 2-3 marbled score makes for a flavoursome, tender cut of beef "Simply Stunning"



35.00

Graziers Porterhouse (Black Angus) 350grams

This Black Angus MB2+ cut of beef is clean in flavour and extremely tender "Melt In Your Mouth"



37.00

Graziers Eye Fillet 250grams

This delightful cut of beef is best described as succulent, lean and tender "Simply Sensational"



33.90

Wagyu Rump 300grams

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"



36.90

Graziers Premium Eye Fillet Wrapped in Bacon 180grams

Succulent eye fillet wrapped in bacon and char-grilled to capture that smokey hickory aroma "Tantalise Your Tastebuds"



26.50

Graziers Premium Eye Fillet Wrapped in Bacon 360grams



39.50

Graziers T-Bone 500grams

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"



38.50

Graziers American Rib Eye 600grams

Extremely high in flavour and tenderness, this prime cut of beef with the flavour of the bone will melt in your mouth and exceed your expectation "The Prime Choice"



45.00

Steak Toppers

Roquefort Butter (a classic blue cheese butter)

5.00

Creamy Garlic Prawns (4)

8.50

Lemon Pepper Calamari (4)

6.50

Kilpatrick Oysters (3)

8.50

Natural Oysters (3)

7.50

Side Orders

Extra Sauce

2.00

Mashed Potato

5.50

Asian Vegetables

7.00

House Salad

4.00

Side Chips with Aioli

4.00