

# PADDOCK TO PLATE

## STARTERS

- Creamy Butternut Pumpkin soup** \$9  
house made served with half a garlic bread and parmesan cheese
- Tumeric & Beer Battered Onion Rings** \$8  
freshly battered served with sweet chilli aioli
- Garlic Bread** \$5  
+ cheese \$2  
+ bacon \$2
- Lemon Myrtle Calamari** \$12  
served with lime, house aioli and rocket
- Signature Chicken Wings** \$11  
garlic parmesan butter, buffalo aioli and chives

## LUNCH

- Roast of the Day (GFA)** \$12.50  
slow cooked tender roast, rustic roasted vegetables, honey carrots, buttered peas, Yorkshire pudding and house gravy
- 200g Rump Steak (GFA)** \$12.50  
local QLD rump steak with tossed salad, steakhouse chips and gravy
- Beer Battered Barramundi** \$12.50  
crispy barramundi with tossed salad, steakhouse chips, tartare sauce
- Housemade Butter Chicken Curry (GF)** \$12.50  
house made authentic butter chicken curry served on a bed of rice

## KIDS MEALS

- includes complimentary soft drink & ice cream**
- Chicken Nuggets & Chips** \$9
- Mini Parmi & Chips** \$9
- Fish & Chips** \$9
- Steak & Chips** \$9

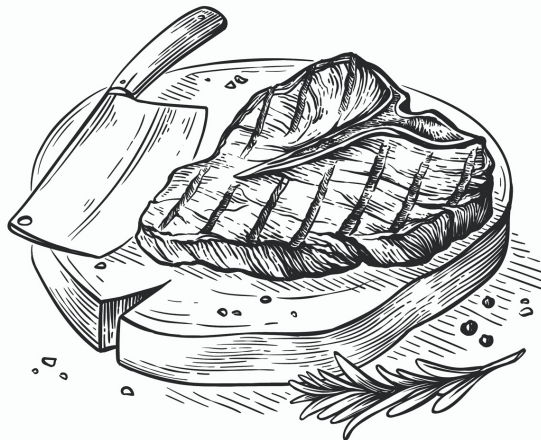
## STEAKS

**All steaks are cooked to your liking and served with a baked Idaho potato with bacon and sour cream, house tossed salad and your choice of chef's house made sauce**

- 300g Rump** \$24.13  
local QLD MSA finished on 80 Day + Grain Fed
- 300g Rib Fillet** \$33.69  
GRANDCHESTER (Mort & Co) MSA  
MARBLED ANGUS 150-200 Day Grain Fed
- 400g T-bone** \$32.32  
Sondella (Signature Beef) MSA 150 Day + Grain Fed ANGUS (Clermont QLD)
- 200g Eye Fillet** \$34.23  
JBS (Swift Premium Australia) MSA  
Finished on 70 Day + Grain (QLD)
- PTP Signature Pork Ribs** \$31.89  
full rack of local pork ribs, slow cooked in chefs secret sauce

## TOPPERS

- Lemon Myrtle Calamari** \$7
- Signature Wings (4)** \$6
- Creamy Garlic Prawns** \$8
- Battered Onion Rings** \$5



GFA - GLUTEN FREE AVAILABLE  
GF - GLUTEN FREE  
V - VEGETERIAN  
DF - DAIRY FREE

## CLASSICS

- Chicken Parmigiana** \$22  
panko crumbed chicken breast topped with champagne ham, house Napoli and cheese mix with tossed salad and steakhouse chips
- Honey Roast Pumpkin Salad** \$16  
honey roasted pumpkin, mixed lettuce, Spanish onion, parmesan pine nuts and a balsamic glaze
- + chicken \$4  
+ calamari \$4
- Crispy Skin Salmon** \$26  
with rustic roast vegetables, caramelised lemon and hollandaise
- Creamy Garlic Prawns** \$25  
king prawns, house garlic cream sauce on a bed of rice
- Chicken Breast Supreme** \$25  
served with mashed potato, creamy wild mushroom sauce, bacon and avocado

## SAUCES

- House Gravy
- Diane
- Wild Mushroom
- Pepper
- Creamy Garlic
- Hollandaise
- Chipotle Mayo
- Blue Cheese
- Truffle Butter
- Hot English Mustard

## SIDES

- Steakhouse Chips** \$5
- Creamy Mash** \$5
- Steamed Vegetables** \$5
- House Salad** \$3
- Mac & Cheese** \$5
- Bacon & Sour Cream Loaded Idaho Potato** \$3