

# 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
- Bruschetta \$11  
 heirloom tomatoes, bocconcini, fresh basil, rustic sourdough, aged balsamic

## 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

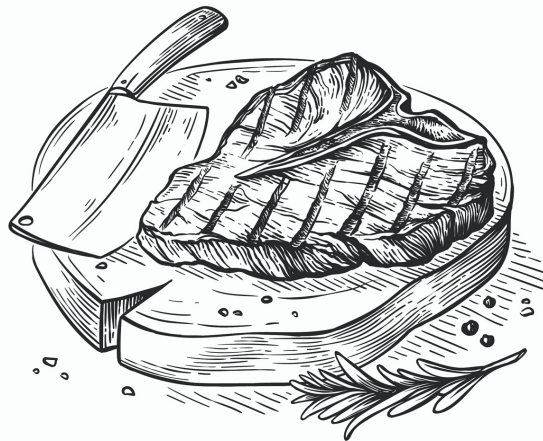
## KIDS MEALS

- includes complimentary soft drink & ice cream
- Chicken Nuggets & Chips \$9
- Mini Parmesan & 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)
- 200g Eye Fillet Mignon \$35.23  
 JBS (Swift Premium Australia) MSA  
 Finished on 70 Day + Grain (QLD)
- 350g OP Rib \$33.89  
 local QLD MSA finished on 80 Day + Grain Fed
- PTP Signature Pork Ribs \$31.89  
 full rack of local pork ribs, slow cooked in chef's secret sauce



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

## TOPPERS

- Lemon Myrtle Calamari \$7
- Signature Wings (4) \$6
- Creamy Garlic Prawns \$8
- Battered Onion Rings \$5
- Chef's Signature Pork Ribs \$9

## 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 \$3
- Loaded Idaho Potato