

PADDOCK TO PLATE

STARTERS

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

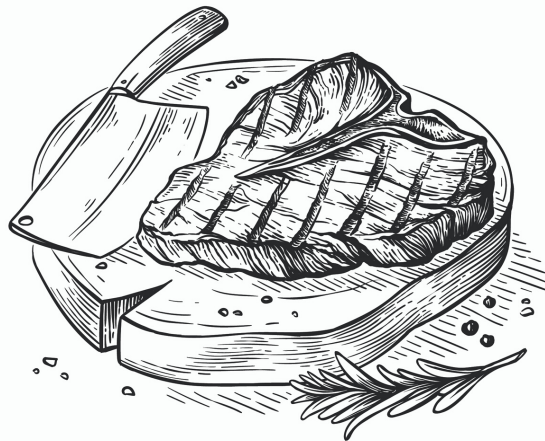
includes complimentary soft drink & ice cream

Chicken Nuggets & Chips	\$9
Mini Parmesan & Chips	\$9
Fish & Chips	\$9
Steak & Chips	\$9
Mac & Cheese	\$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 chefs secret sauce	



GFA - GLUTEN FREE AVAILABLE
 GF - GLUTEN FREE
 V - VEGETARIAN
 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 (GF)	\$26
with rustic roast vegetables, caramelised lemon and hollandaise	
Creamy Garlic Prawns (GF)	\$25
king prawns, house garlic cream sauce on a bed of rice	
Chicken Breast Supreme (GF)	\$25
served with mashed potato, creamy wild mushroom sauce, bacon and avocado	

TOPPERS

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