

# DAVEYS



## Starters

Soup Of The Day served with a fresh bread roll	6
Garlic Bread	7
Cheese & Garlic Bread	8
Mediterranean Bruschetta toasted sourdough with grilled haloumi and a tomato & olive salsa - gf available	10
Lemon Pepper Calamari with a snow pea tendril & cherry tomato salad, served with aioli - gf	10
Herb & Garlic Prawns with chimichurri sauce - gf	12
Seared Scallop & Prawn Skewer (3) served with a pineapple & chilli salsa - gf	12
Oysters (each) natural oysters - gf	2
kilpatrick, coriander/lime, champagne - gf	2.5

## Salads

Classic Caesar Salad cos lettuce, crispy bacon, poached egg, croutons, parmesan cheese & caesar dressing - gf & v available	16
add herb & garlic prawns, add chicken or add seared scallops	6
Chicken Salad grilled chicken tenderloins, baby spinach, bacon, capsicum, cherry tomatoes & cucumber - gf	22
Lamb Salad char grilled rump with a mixed lettuce, olive, cucumber, red onion, cherry tomato & fetta salad - gf	24

### Public Holiday Surcharge

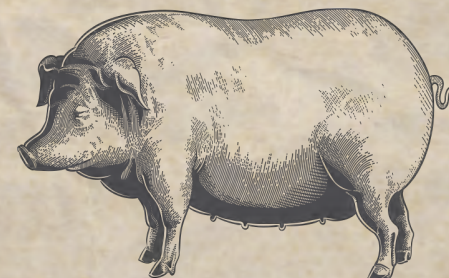
10% Surcharge applies on Public Holidays

### Food Allergies

Food Allergies: Please be aware that all care is taken when catering for special requirements. It must be noted that within the premises we handle nuts, seafood, shellfish, sesame seeds, wheat flour, eggs, fungi and dairy products. Customers requests will be catered for to the best of our ability, but the decision to consume a meal is the responsibility of the diner.

## Mains

Graziers Beef Pie served with mash, vegetables & gravy	18
Pesto Risotto roasted pine nuts, pumpkin & baby spinach with a creamy garlic sauce - gf & v	18
Roast Of The Day with herb roasted chats & vegetables, topped with rich gravy - gf	19
Waygu Beef Burger with cheese, bacon, lettuce, tomato, fried egg & tomato relish on a toasted brioche bun, with chips	20
Vegetarian Burger housemade vegetable patty with cheese, lettuce & tomato, served with chips & aioli	20
Peri Peri Chicken Burger spicy grilled chicken breast fillet topped with melted brie, lettuce & tomato, on a seeded brioche bun, served with chips	20
Chicken Schnitzel 250gm chicken breast fillet crumbed in panko crumbs, served with chips, garden salad & lemon wedge	21
Chicken Parmigiana 250gm chicken breast fillet, crumbed, topped with virginian ham, napoli, cheese, served with chips & garden salad	24
Prosciutto Chicken baked breast fillet, wrapped in prosciutto, with potato mash, roasted pumpkin & battered vegetables, finished with a creamy brie cheese sauce - gf	26
Pork Rib Rack slow roasted rack marinated in a rich smokey bbq sauce, served with chips & fennel slaw	28
Spring Lamb Cutlets with herb roasted potatoes, cider carrots, battered vegetables & gravy	29



## Seafood Selection


Lemon Pepper Calamari with a snow pea tendril & cherry tomato salad, served with chips & aioli - gf	20
Fish & Chips battered or grilled seasonal fish served with lemon wedge, tartare, chips & garden salad	22
Linguine Marinara pan seared prawns, mussels, scallops with chilli, garlic & basil	27
Snapper Fillet served with chips & a fennel salad - gf	28
Tasmanian Salmon crispy skinned fillet on mash, seasonal vegetables & citrus salsa - gf	28
Spanish Paella a Spanish inspired paella with mussels, calamari, spiced Spanish chorizo, prawns & fish served in a traditional paella pan - gf	30

## Seniors

Available everyday lunch & dinner upon presentation of a valid seniors card. Seniors entree & dessert may only be purchased with a main meal	
Soup of the day, garlic bread or spring rolls	2.5
Battered or grilled fish served with chips, tartare, lemon & garden salad	12
Daily roast with vegetables & rich gravy - gf	12
Bangers & mash with veg & gravy - gf	12
Chicken parma served with chips & salad	12
Chicken schnitzel with chips & salad	12
Graziers pie with potato mash, veg & gravy	16
Graziers grain fed 200gm porterhouse, chips, salad & choice of sauce - gf	16
Pavlova, chocolate mousse, fruit salad or ice cream with topping	2.5

## Steak Selection

Steaks are served with your choice of sauce  
Gravy, Garlic Butter, Pepper, Mushroom, Chimichurri,  
Creamy Brie

Steak Sandwich 200gm porterhouse steak cooked medium with bacon, tomato relish, cheese, lettuce, tomato & served with chips - gf available	18
Mixed Grill served with 200gm steak, sausage, bacon, fried egg, grilled tomato, mushroom, served with chips	28
 Graziers Porterhouse 300gr Known as Sirloin this primal cut is aged for a minimum of 8 weeks to ensure tenderness and taste satisfaction. Known for its clean fresh flavour with no fatty after taste. "Melt In Your Mouth" - gf	31
 Graziers Scotch Fillet 300gr Known as one of the better eating primal cut of beef, the Scotch Fillet will exceed eating expectations. "Simply Superb" - gf	33
 Graziers T- Bone 350gr 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" - gf	34

Pan Seared Scallops -gf (3)	6
Herb & Garlic Prawns - gf (3)	6
Scallop & Prawn Skewer - gf (2)	9
Grilled King Prawns - gf (3)	10

## Side Dishes

Steak Fries - gf	7
Garden Salad - gf	6
Fennel Salad - gf	7
Seasonal Vegetables - gf	6

