

MENU

PLATES TO SHARE

Garlic Bread (V) Crusty bread brushed with garlic butter Add; Cheese \$2 Cheese & Bacon \$3	8
Baked Camembert Ciabatta, fig chutney, local honey	18
Salt & Pepper Calamari (GF/DF) Lightly dusted salt & pepper calamari, lemon, aioli	16
Karaage Chicken With soy japanese mayonnaise and pickled ginger	16
Spicy Fried Buffalo Chicken Wings (GF) (12) With ranch, toasted sesame seeds & fried shallots	18
Duck Spring Rolls (4) Served with nuom cham dipping sauce	16
Arancini Balls See our "Chefs Suggestions" on ME&U for todays selection	16
Vegan Cauliflower Wings (GF/VG) Spiced tempura flowerettes tossed through house buffalo sauce & finished with a lime coconut sauce	16

3x Plates To Share Your selection of three share plates from the menu	45
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BURGERS & SANDWICHES

Graziers Steak Sandwich Grilled beef steak, toasted ciabatta bread, bacon, fried egg, caramelised onion, tomato, lettuce, BBQ sauce, Served with chips and aioli	24
Beef & Cheese Burger (DFO) Toasted bun, angus beef, charred bacon, red onion, tomato, lettuce, american cheese, dill pickle, tomato sauce, American mustard. Served with chips and aioli	23
Gluten Free Bun Add; Cheese \$2 Bacon \$2 Fried Egg \$3 Avocado \$4	2

PUB FAVOURITES

Chicken Schnitzel (DF) Herb crusted chicken breast, served with chips, salad and gravy	22
Chicken Parmigiana Herb crusted schnitzel, covered in shaved ham, napoli sauce, mozzarella, served with chips and salad	26
Graziers Slow Cooked Beef Pie Tender Graziers beef slow cooked in a rich gravy, encased in golden pastry. Served with mash potato, mushy peas, onion rings and gravy	23
BBQ Pork Ribs (GF/DF) Slow cooked meaty pork ribs, southern style chipotle BBQ sauce, served with chips, coleslaw and charred corn cob	Half: 30 Full: 38
Fish Of The Day See our "Chef's Suggestions" on ME&U for today's selection	MP
Beer Battered Fish & Chips Beer battered barramundi, served with chips, salad, lemon and tartare	25
Pasta Of The Day See our "Chef's Suggestions" on ME&U for today's selection	MP
Peri Peri Chicken (GF/DF) 1/2 marinated chicken with peri peri sauce, coleslaw, sweet potato fries, charred corn cob, chipotle mayo	27

SIDE DISHES

Straight Cut Chips w/ Garlic Aioli (GF/DF)	9
Potato Wedges w/ Sweet Chilli & Sour Cream	12
Beer Battered Onion Rings (V/DF)	9
Creamy Mash Potato (GF)	9
House Garden Salad (GF/VG)	9
Seasonal Vegetables (GF/VG)	9

PIZZAS

Hawaiian Ham, pineapple, Napoli sauce, topped with mozzarella	22
Meat Lovers Beef strips, bacon, sliced chorizo, pepperoni, ham and red onion on a Napoli base, topped with mozzarella and a smokey bbq swirl	26
Roast Pumpkin & Feta (VGO) Roasted pumpkin, feta, spinach, red onion and mozzarella on a Napoli base	23
Gluten Free Base	3
Vegan Cheese	3

SALADS

Caesar Salad (GFO) Cos lettuce, crispy bacon, shaved parmesan, croutons, caesar dressing, anchovies, boiled egg	19
Buddha Bowl (GF/VG) Steamed sushi rice, seaweed, avocado, cucumber, tomato, pickled vegetables, lettuce, furikake, soy and sesame dressing	22
Vietnamese Salad Vermicelli noodles, bean sprouts, carrot, cucumber, mint, basil, lettuce, fresh chilli, fried shallots, sesame seeds, sweet & sour fish sauce	22

SALAD TOPPERS

Grilled Chicken (GF/DF)	\$5
Salt & Pepper Calamari (GF/DF)	\$6
Marinated Beef Strips (GF/DF)	\$8
Grilled Prawns (5) (GF/DF)	\$9
Seared Salmon (GF/DF)	\$10
Tempura Cauliflower Wings (GF/VG)	\$7



V= Vegetarian **VG=** Vegan **GF=** Gluten Friendly **DF=** Dairy Free

MENU

GRAZIERS STEAKS

The Gap Tavern steaks are locally sourced from Australia's leading producer of high quality pasture and grain fed cattle. We then ensure these prime cuts are aged for a minimum of four weeks prior to portioning for added taste and tenderness and an extra guarantee in quality.

All steaks are seasoned with salt and cooked to your request. Served with your choice of 2 sides and choice of sauce or mustard

Premium Eye Fillet Wrapped In Bacon 250gm 41
Succulent eye fillet wrapped in bacon and char grilled to capture that smoky hickory aroma.
"Tantalise Your Tastebuds"

Eye Fillet 200gm 39
This delightful cut of beef is best described as succulent, lean and tender. **"Simply Sensational"**

Rump 400gm 37
Grain finished & aged to our specification with the supplier guarantee of ultimate flavour & tenderness.
"Full of Flavour"

Porterhouse 350gm 39
Known for it's clean fresh flavour with no fatty after taste. **"Melt In Your Mouth"**

Rib Fillet 300gm 45
Tender & unique flavour. Known as one of the better eating primal cuts of beef. **"Simply Superb"**

STEAK SAUCES (ALL GF)

Pepper | Mushroom | Gravy (DF) | Red Wine Jus (DF)
Garlic Cream | Dianne | Bearnaise | Hollandaise
Extra Sauce \$3

STEAK SIDES (ALL GF)

Chips | Garden Salad | Caesar Salad | Mash Potato
Coleslaw | Seasonal Vegetables

STEAK TOPPERS

Beer Battered Onion Rings (V/DF) \$4
Salt & Pepper Calamari (GF/DF) \$6
Buffalo Chicken Wings (4) (GF/DF) \$6
Grilled Prawns (5) (GF/DF) \$9
BBQ Pork Ribs (GF/DF) \$10
Fried Eggs (2) (GF/DF) \$4

SENIORS MENU

Chicken Schnitzel (DF) 16
Herbed crusted chicken schnitzel, served with chips, salad and gravy

Roast Of The Day (GF/DF) 16
Served with gravy and a medley of roasted and steamed seasonal vegetables

Salt & Pepper Calamari (GF/DF) 16
Tender salt & pepper calamari, lemon, aioli, served with chips and salad

Battered Fish & Chips 16
Battered flathead, lemon, tartare, served with chips and salad

Grilled Fish & Chips (GF) 20
Grilled barramundi, lemon, tartare, served with chips and salad

Rump Steak 250gm 20
Char grilled, served with chips, salad and your choice of sauce

SENIORS MEAL DEAL +5
Add chefs "dessert selection of the day" with any seniors meal

DESSERTS

Chocolate Vegan Mudcake (VG) 10
Served with a berry compote, plant-based vanilla ice cream, vanilla bean sugar syrup, topped with a strawberry

Pavlova (GF) 10
Served with whipped cream, passionfruit coulis, kiwi fruit and strawberries

Caramel Swirl Cheesecake 10
Served with salted caramel, whipped cream and strawberry

Citrus Tart (GF) 10
Served with a mixed citrus vanilla compote, whipped cream, strawberry and icing sugar

KIDS MENU

Kids meal includes; soft drink, meal and dessert 10
Suitable for 10 years and under

MAIN SELECTION:

Chicken Nuggets (6)
Served with chips and tomato sauce

Chicken Schnitzel (DF)
Served with chips and tomato sauce

Spaghetti Bolognese (DFO)
Beef ragu with spaghetti and cheese

Calamari (GF/DF)
Served with chips and tomato sauce

Battered Fish
Served with chips, lemon and tomato sauce

Grilled Steak (GF/DF)
Served with chips and gravy

DESSERT SELECTION:

Vanilla Ice Cream Pot
Choice of topping and sprinkles

Frog In A Billabong
Chocolate frog in fruit jelly

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.

Public Holiday Surcharge

10% Surcharge applies on Public Holidays