



PLATES TO SHARE

Garlic Bread (V)	9
Add bacon and cheese	3
Bruschetta (V)	14
Diced tomato, Spanish onion, parmesan cheese with balsamic glaze on toasted ciabatta finished with seasonal herbs	
Garlic Prawns with Rice	20
Pan-fried prawns tossed through a creamy garlic sauce served on a bed of rice	
Salt and Pepper Calamari	16
Flash-fried calamari with lemon and aioli	
Mini Beef Mignons	20
5 pieces of pan-fried, bacon-wrapped rump fillet served with jalapeño aioli	
Pumpkin, Feta and Thyme Arancini	16
served with balsamic glaze and tomato relish	
Chicken Wings	10pc: 15 20pc: 25
Tender and crispy chicken wings served with coleslaw Choice of sauce: Buffalo, Honey Soy or American Style BBQ	
The "Highfields" Mix	45
Mini beef mignons, salt and pepper calamari, pumpkin, feta and thyme arancini, and chicken wings, served with jalapeño aioli and honey soy sauce	
Straight Cut Chips (V)	9
Seasoned salt, garlic aioli	

PIZZAS

Margherita (V)	22
Napoli sauce, sliced tomato, mozzarella, pesto, spring onion	
Hawaiian	23
Napoli sauce, smoked ham, pineapple, pizza cheese, spring onion	
Meat Lovers	27
Low and slow pulled beef brisket, smokey bacon, pepperoni, chorizo, roasted red capsicum, red onion, chives, brown sugar BBQ base finished with garlic aioli swirl	
Hellfire	24
Pepperoni, chorizo, grilled chicken, red onion, mozzarella, spicy tomato sauce base finished with a jalapeno aioli	
Gluten Free Base on Request	3

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. Customer's requests will be catered for to the best of our ability, but the decision to consume a meal is the responsibility of the diner.

Vegetarian - V
Vegan - VG
Gluten Free - GF
Gluten Free On Request - GFR

SALADS

Caesar Salad (GFR)	20
Cos lettuce, crispy smoked bacon, croutons, egg, parmesan and caesar dressing	
Roasted Pumpkin, Spinach and Halloumi Salad (V, GF)	18
Tuscan roast pumpkin, spinach, fried halloumi, roasted capsicum, pine nuts, cherry tomato, Spanish onion and feta finished with a honey balsamic dressing	
Thai Salad (VG, GF)	20
Mixed leaves, salted roasted peanuts, cherry tomato, cucumber, bean sprouts, slaw, fried shallots finished with fresh herbs and aromatic Thai dressing	
SALAD TOPPERS	
Grilled, herbed chicken (GF)	5
Salt and pepper calamari (GFR)	6
Grilled beef strips (GF)	7
Falafel (VG)	6

BURGERS AND SANDWICHES

Highfields Beef Burger (GFR)	16
Angel Bay burger patty, lettuce, tomato, cheese, hickory brown sugar BBQ sauce on a toasted milk bun, served with chips and aioli	
Add Bacon and Egg	5
Add Pulled Brisket	5
Southern Fried Chicken Burger	22
Southern fried chicken, maple bacon, slaw, cheese, avocado finished with jalapeño aioli on a toasted milk bun, served with chips	
Graziers Steak Sandwich (GFR)	25
Grilled rib fillet, bacon, fried egg, cheese, lettuce, tomato, beetroot, BBQ sauce, on toasted ciabatta bread, served with chips and aioli	
Highfields Brisket Reuben Sandwich (GFR)	23
Low & slow pulled beef brisket, smoked bacon, sauerkraut, swiss cheese smothered in ranch dressing on toasted ciabatta bread served with chips and aioli	
Gluten Free on Request	3

KIDS MENU

Suitable for 10 years and under. Includes a soft drink, main course and dessert.

Ham and Pineapple Pizza	12
Served with chips and tomato sauce	
Battered Fish and Chips	12
Served with lemon and tomato sauce	
Cheese Burger	12
Served with chips and tomato sauce	
Grilled Steak (GF)	12
Served with chips and gravy	
Chicken Schnitzel	12
Served with chips and tomato sauce	

Dessert

Vanilla Ice Cream with sprinkles and choice of topping

Drinks

Poptops, 200ml post-mix



PUB FAVOURITES

Classic Chicken Schnitzel 22
Chicken breast in crumbed coating served with garden salad, chips, lemon and aioli

Chicken Parmigiana 26
Schnitzel topped with napoli sauce, leg ham and cheese, served with garden salad and chips

King Avo Chicken Schnitzel 29
Schnitzel topped with bacon, avocado, hollandaise and cheese, served with garden salad and chips

Malibu Chicken Schnitzel 28
Schnitzel topped with bacon, pineapple, BBQ sauce and cheese served with garden salad and chips

Grilled or Great Northern Beer Battered Fish and Chips 25
Served with garden salad, lemon and tartare sauce

Graziers' Slow Braised Beef Pie 25
Served with smashed peas, creamed potato, crispy onion rings, tomato relish and rich gravy

Barker's Creek King Pork Cutlet (GF) 28
Grilled pork cutlet, roasted chat potatoes, broccolini, roasted pumpkin, sauteed spinach finished with a whole seed mustard and garlic sauce

Salmon (GF) 33
Pan-fried salmon, roasted chat potatoes, broccolini, asparagus, sauteed spinach finished with a creamy lemon, garlic and white wine sauce

Chicken Carbonara 27
Fettuccine pasta, grilled chicken, bacon, mushrooms tossed through a white wine garlic sauce finished with parmesan

Pesto Pumpkin Pasta (V) 25
Fettuccine pasta, roasted Tuscan pumpkin, roasted capsicum, basil pesto, Spanish onion, spinach tossed through a napoli sauce, finished with cheese

Grilled, herbed chicken (GF) 5
Salt and pepper calamari (GFR) 6
Prawns 9
Grilled beef strips (GF) 7

SENIORS MENU

Available lunch and dinner - 7 days a week (on presentation of Senior's card)

Grilled Fish and Chips (GF) 16
Served with garden salad, lemon and tartare sauce

Roast of the Day (GF) 16
Served with roast potato, pumpkin, steamed seasonal vegetables and gravy

Salt and Pepper Calamari (GFR) 16
Served with garden salad, lemon, tartare sauce and chips

Bangers and Mash (GF) 16
Pork sausages with mashed potato and gravy
Add Onion Rings 4

170g Chicken Schnitzel 16
Served with garden salad, lemon, aioli and chips
Add Parmigiana Topper 4

250g Grilled Steak (GF) 21
Served with garden salad, chips and your choice of sauce

Seniors Meal Deal +5
Chefs dessert with any main course

Graziers

STEAK SELECTION

a cut above the rest

Our Graziers' beef steaks are hand selected, seasoned with sea salt and cooked to your request. Served with garden salad and straight cut chips or mashed potato and seasonal vegetables with your choice of sauce.

Rump 250gm (GF) 28
Maranoa District QLD, grain fed

Rump 400gm (GF) 38
Maranoa District QLD, grain fed

Rib Fillet 340gm (GF) 46
Maranoa District QLD, grass fed

BBQ Mixed Grill (GFR) 48
250gm rump cooked to your liking, bacon, chicken wings coated in choice of sauce, pulled brisket served with chips, charred corn cob smothered in buffalo sauce and your choice of sauce

SAUCES (GF)
Gravy, Peppercorn, Mushroom, Dianne, Red Wine Jus, Garlic

TOPPERS

Beer battered onion rings 4
Salt and pepper calamari (GFR) 6
Garlic prawns (5) (GF) 10
Fried Eggs (2) (GF) 4
Wing topper (4) 6



Our Graziers' beef is 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.

ON THE SIDE

with a main meal

Straight cut chips (GF) 7
Market vegetables, seasoned with butter (GF) 8
Creamy potato mash 8
Charred corn, tossed through butter or buffalo sauce (GF) 8
Additional sauce 3

DESSERTS

Sticky Date Pudding and Butterscotch Sauce 10

Apple Pie and Vanilla Custard 10

Cakes

Sold by the slice, see display cabinet

All desserts are served with your choice of either whipped cream or ice cream.

Add Both 1



Public Holiday Surcharge

10% Surcharge applies on Public Holidays