



PLATES TO SHARE

Garlic Sourdough Loaf (v)	8
add cheese - 2	
add bacon and cheese - 3	
Mount Zero Olives (v)(gf)	14
Persian smoked feta, evoo	
Mushroom Arancini (v)	16
napoli, parmesan.	
Spicy Fried Chicken Wings	½ 12 doz 18
Camp Hill Hot sauce, ranch	
Salt And Pepper Calamari	16
flash-fried, lemon, aioli	
Prawn Spring Rolls	16
Sweet chilli, Lemon	
Straight Cut Chips (v)	9
seasoned salt, garlic aioli	
Spiced Lamb Skewers(gf)	17
tzatziki, pickled red onion.	
Zucchini Wedges (vg)	12
black garlic vegan aioli	
The Camp Hill Shareboard	45
your choice of any three of the above share plates with chips and sauces.	

SALADS & LIGHT MEALS

Caesar Salad (gfo)	19
cos lettuce, prosciutto crisp, garlic toast, egg, Caesar dressing, anchovies, parmesan	
Greek Salad (v)(gf)	20
cos lettuce, tomato, red onion, fetta, olives, pine nuts and pomegranate dressing	
Salad Toppers	
grilled herbed chicken - 5	
salt and pepper calamari - 6	
grilled prawns (5) - 9	
falafel VG - 7	
spiced lamb skewers (2) - 9	

HAND STRETCHED PIZZAS

Margherita (v)	19
tomato, fior di latte mozzarella, basil add anchovies - 3	
Ham And Pineapple	22
smoked ham, bacon, pineapple, parsley	
Pepperoni	23
pepperoni, red onion, olives, roast capsicum, mushrooms, herbs	
Meat Lovers	26
beef, bacon, pepperoni, ham, chorizo, red onion, chives, chipotle sauce	
Gambaroni	26
prawns, fresh chillies, red onion, prosciutto, rocket, mozzarella	

PUB FAVOURITES

Chicken Parmigiana	26
schnitzel topped with parmi sauce, leg ham, mozzarella cheese, garden salad, chips	
Classic Chicken Schnitzel	22
chicken breast in crumbed coating, garden salad, chips, lemon, gravy	
Stone and Wood Battered Fish And Chips	25
lemon, tartare sauce, garden salad	
Humpty Doo Barramundi (gf)	34
with Razorback potato, Greek salad and citrus	
Graziers Slow Cooked Beef Pie	23
mashed green peas, creamed potato, crispy onion rings, tomato relish, rich gravy	
Steamed Mussels(gfo)	24
Viet coconut curry sauce and crusty bread	

GRILL SELECTION

Eye Fillet 200gm	42
Darling downs Qld, pasture fed	
Rump 250gm	28
Maranoa district Qld, grain fed	
Rump 400gm	39
Maranoa district Qld, grain fed	
Rib Fillet 300gm	46
Maranoa district Qld, grain fed	
Nolans T-Bone 450gm	52
Gympie Qld, grain fed	
Chicken Supreme 300gm	26
with rosemary, garlic and lemon	
Our Graziers beef steaks are hand selected, seasoned with sea salt and cooked to your request. Served with Razorback Potatoes and greek salad Or garden salad and straight cut chips with your choice of sauce.	

SAUCES(GF)

Peppercorn - cracked black peppercorn, whisky and beef jus
Mushroom - sautéed mushrooms, garlic, thyme and beef jus, finished with cream
Red Wine Jus - caramelised meat sauce infused with herb and red wine
Dianne - creamy sauce with sauteed onions, tomato, brandy, garlic, worcestershire

Fettuccine Pomodoro (v)	24
napoli, shaved fennel, heirloom tomatoes, peas, garlic, chilli and parmesan	
add herbed chicken 5	
add grilled prawns (5) 9	
add mussels (5) 7	
Tuscan Lamb Shank(gf)	28
slow braised, sugo, wholegrain mustard mash, seasonal vegetables and crumbled fetta	
ON THE SIDE 8	
straight cut chips, aioli	
market vegetables, extra virgin olive oil (vg)	
creamy mash potatoes	
razorback potatoes (gf)	

BURGERS & SANDWICHES

Cheeseburger	20
toasted bun, red onion, tomato, lettuce, cheese, pickle, tomato sauce, aioli, chips	
add grilled bacon OR fried egg - 2ea	
Beef Brisket Sandwich	25
Bourbon braised beef on toasted Ciabatta with chipotle mayo, slaw, lettuce, fried onions and chips	
Mountain Pepper Pork Burger	22
with pickled peppers, cos lettuce, aioli and chips	
Southern Fried Chicken Burger	22
buttermilk fried chicken, toasted bun, maple bacon, coleslaw, chips, aioli	
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	

STEAK TOPPERS

beer battered onion rings - 4
salt and pepper calamari - 6
grilled prawns (5) - 9
fried eggs (2) - 4

KIDS MENU 12

Suitable For 10 Years And Under

Battered Fish And Chips
chips and tomato sauce

Crispy Chicken Nuggets
chips and tomato sauce

Chicken Schnitzel
chips and tomato sauce

Fettuccine Meatballs
minced beef and tomato sauce with grated cheese

Vanilla Ice Cream Pot
choice of topping and sprinkles

SENIORS MENU

Available Lunch And Dinner - 7 Days A Week (on Presentation Of Senior's Card)

Salt And Pepper Calamari **16**
chips, salad, lemon, aioli

Crispy Fish And Chips **16**
garden salad, lemon, tartare sauce, chips

Chicken Schnitzel **16**
chips, gravy, lemon, garden salad

Rump Steak 200 Gram **20**
garden salad, chips and choice of sauce

Seniors Meal Deal **4**
Chef Dessert with any Main Course

DESSERT 10

Sticky Date Pudding
With rich butterscotch sauce and ice cream

Pavlova
Strawberries, Passionfruit, Pure Cream (gf)

Warm Chocolate Tart
With vanilla bean ice cream

