

Seniors Menu

Available lunch & dinner - 7 days a week
(on presentation of senior s card)

Senior Garlic Bread (v) Add cheese +2	5
Chicken Schnitzel Salad, lemon, gravy, chips	14
Chicken Parmigiana Chips, Salad	16
Lemon Pepper Calamari (gr) Salad, lemon, chips, aioli	16
Fish & Chips Salad, lemon, tartare Grilled Option (gr)	16
Porterhouse 150g (gr) choice of sauce, chips, salad	19
Penne A la Provencale (v) Napoli, roasted eggplant & zucchini, red peppers, olives, parmesan cheese	16
Grilled Chicken Salad	16
Senior Dessert Creme Caramel (gr) or Pavlova (gr)	5
Public Holiday Surcharge 10% Surcharge applies on Public Holidays	

Drink Responsibly

ALH promote the responsible service of alcohol. Think before you drink and drive.

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

(gr) gluten reduced
(cn) contains nuts
(vn) vegan
(v) vegetarian

Kids Meals

Includes a soft drink, main course & dessert
suitable for 10 years & under

Fish & chips Chips, lemon, tomato sauce	12
Crispy Chicken Nuggets Chips, tomato sauce	
Mini Cheese Burger Grilled beef pattie, melted cheese, chips, tomato sauce	
Chicken Schnitzel Chips, tomato sauce	
Chicken Salad (gr)	
Kids Dessert Ice cream pot Choice of topping & sprinkles	
Desserts	
Sticky Date Pudding Butterscotch sauce, ice cream	11
Pavlova Stack (gr) Passionfruit, berries, cream, raspberry coulis	10
Assorted cakes See our display	9
Cake & Coffee	10

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a cut above the rest

Graziers STEAK SELECTION

a cut above the rest






THE GRAZIERS STORY

The ALH Group serves only high quality Australian Beef, selected from the best farming regions throughout our country. Graziers Beef is mostly grain fed, ensuring a more consistently tender cut meat, and aged

to produce tender, juicy, flavoursome steaks every time. All steaks are cooked the way you like it and served with your choice of chips & salad or seasonal vegetables, and choice of sauce or mustard.

Graziers Steaks

Scotch Fillet 200g (gr) Grain fed		36
Rump 250g (gr) Grain fed		30
Porterhouse 300g (gr) Grain fed		41
Pork Cutlet 300g (gr) Roasted herbed chats, broccolini		40

Sauces (gr)

Gravy
Peppercorn – green peppercorn, brandy & beef broth
Mushroom – mushrooms, garlic, thyme, beef broth & cream
Red wine jus - beef jus & wine
Garlic Butter
Mustards

Steak Toppers

Surf & Turf - squid & prawns in a creamy garlic sauce +12
Beer battered onion rings +4
Lemon & pepper calamari +6
Grilled prawns (5) +10

Burgers & Sandwiches

Cheese burger Beef pattie, tomato, lettuce, pickles, relish, aioli, chips	23
Vegan Burger Veggie patty, vegan mayo, relish, tomato, lettuce, chips	23
Southern Fried Chicken Burger Coleslaw, chipotle mayo, aioli, chips	22
Steak Sandwich Toasted Turkish bread, graziers steak, caramelised onion, tomato, lettuce, bbq sauce, aioli, chips	24

Add grilled bacon +2 | Add fried egg +2 | Add cheese +2

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Plates to Share

Garlic Bread (v) Add cheese +2 Add bacon & cheese +3	9
Bruschetta Fresh basil, tomato & spanish onion, olive oil, balsamic glaze	15
Grilled Afghan Bread Capsicum & hummus dips, pickled veg, pea tendrils	18
Straight cut chips (v) aioli	10
Chicken Wings - 1/2 Doz or Doz Honey soy Buffalo BBQ	13 19
Natural Oysters (gr) Lemon	½ doz 26 doz 44
Oysters kilpatrick (gr) Bacon, worcestershire, lemon	½ doz 28 doz 46
Lemon & Pepper Calamari (gr) Flash fried, aioli & lemon	16
Potato Rosti (gr) smoked salmon, dill, sour cream, capers	20
Seafood Tray Tempura scallops, prawn twisters, calamari rings, battered fish, chips, tartare	32

Salad Selection

Caesar Salad (gr) Cos lettuce, bacon, garlic croutons, egg, Caesar dressing, anchovies (opt) parmesan	21
Pasta Salad Penne, quinoa, cherry tomatoes, cucumber, spanish onion, corn, olives, feta, green goddess dressing	23
Salad Toppers Grilled herbed chicken +6 Lemon & pepper calamari +6 Grilled prawns (5) +10	

Pub Favourites

Chicken Parmigiana garden salad, chips	27
Chicken Schnitzel House crumbed, salad, chips, lemon, gravy	24
Veal parmigiana Napoli, leg ham, mozzarella cheese, salad, chips	30
Fish & Chips Battered fillets, salad, lemon, tartare Grilled Option (gr)	26
Lemon & Pepper Calamari (gr) Flashed fried, salad, aioli, lemon, chips	27
Penne A la provencale (v) Napoli, roasted eggplant & zucchini, red peppers, olives, parmesan cheese	24
Pea Risotto (v) Fresh mint & basil, white wine, feta cheese	26
Nasi Goreng (gr) Malay style veg fried rice, prawns, pork, tamarind & shrimp paste, topped with a fried egg, crispy shallots	30
BBQ Pork Ribs (gr) Slow cooked, bbq sauce, chips, slaw	Half rack 30 Full rack 40

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