

BREAD

Garlic Bread	10
Cheesy Garlic Bread	12
Cheese & Bacon Garlic Bread	13

PLATES TO SHARE

Straight Cut Chips (V) in-house seasoning with aioli	9
Crispy Beef Croquettes with kewpie mayo	16.5
Pulled Pork Sliders BBQ pulled pork, slaw, pickles on brioche bun (3)	16.5
Salt & Pepper Calamari (I) served with aioli	17
Crispy Fried Chicken Wings (DFI) With housemade BBQ Sauce ½ dozen	15.5
1 dozen	23.5

SALAD

Caesar Salad (GFIO*) Cos lettuce, bacon, parmesan, croutons tossed in a Caesar dressing, topped with a boiled egg	23
Roast Pumpkin Salad (GFIO*) (CN) Roasted potatoes, couscous, candy walnuts, fetta, beetroot tossed in an olive and lemon oil	24.5

TOPPERS

Salt & Pepper Calamari (I) \$7
Herb Chicken \$7
Grilled Prawns (I) \$10



PUB FAVOURITES

Chicken Schintzel chips, garden salad	26
Chicken Parmigiana topped with ham, napoli sauce & melted mozzarella cheese chips & garden salad	29
Southern Fried Chicken Burger (CN) southern fried chicken cos lettuce, bacon, cheese, aioli & chips	24.5
Steak Sandwich (CN) toasted focaccia bun, lettuce, tomato, cheese, bacon, egg, caramelized onion, BBQ sauce, aioli, and chips	27.5
Brisket Burger (CN) Cos lettuce, bacon, tomato, pickled onion cheese, BBQ sauce and chips	25
Crumbed Flathead & Chips (I) garden salad, tartare sauce & lemon wedge	25
Salt & Pepper Calamari (I) chips, garden salad, tartare sauce & lemon wedge	25.5
The Granada Swiss Chicken (GR) (CN) chicken breast topped with bacon, swiss cheese, seeded mustard sauce, chips & garden salad	32

BBQ Pork Ribs slow-cooked pork ribs, house-made smoky Texan BBQ sauce, chips & slaw ½ rack 30	40
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Creamy Garlic Prawns (I) (GFI) Garlic prawn in a creamy sauce served with jasmine rice & garden salad	35
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Lamb Shank (GFI) Mash, corn on the cob, broccolini, carrots and traditional gravy. Extra shank \$10	37
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Grilled Pork Cutlet (300g) (GFI) Mash, beans, broccolini served with sauerkraut	37
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Rosemary Lamb Pie With mash, onion, peas & gravy	28
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FROM THE GRILL

All steak served with chips and salad or veggies

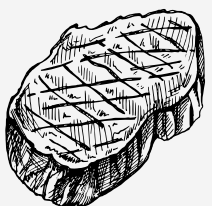
Graziers Rump 250g (GFI) (DFI) Grain Fed	29
Graziers Porterhouse 300g (GFI) (DFI) Grain Fed	39.5
Graziers Scotch Fillet 350g (GFI) (DFI) Grain Fed	49

TOPPERS

Fried Egg \$2.5
Battered Onion Rings \$7
Salt N Pepper Calamari (I) \$7
Creamy Garlic Prawns (GFI) (I) \$10

SAUCES (GR) \$2

Gravy (GFI)
Pepper (GFI)
Mushroom (GFI)
Creamy Garlic (GFI)



SENIORS

Add garlic bread or dessert for \$4

Chicken Schnitzel chips & garden salad	14
Crumbed Flathead & Chips (I) garden salad, tartare sauce & lemon wedge	14
Salt & Pepper Calamari (I) chips, garden salad, tartare & lemon wedge	14
Roast Of The Day served seasonal vegetables	14
Porterhouse 150g (GFI) (DFI) chips, garden salad or veg	15.50
Chicken Parmigiana chips & garden salad	15.50

KIDS MEAL

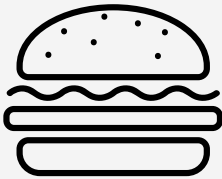
All \$13 includes soft drink & ice cream.
Suitable for 10 years and under

Graziers Steak (GFI) (DFI)
porterhouse, chips & tomato sauce

Crumbed Fish & Chips (I)
lemon & tomato sauce

Mini Cheese Burger (CN)
chips & tomato sauce

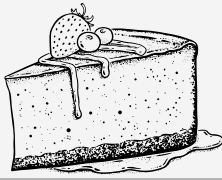
Chicken Nuggets (6)
chips & tomato sauce



DESSERTS

Sticky Date Pudding (CN) 12
topped with butter scotch sauce and ice cream

Warm Chocolate Brownie 12
topped with chocolate ganache and ice cream



Food Allergies
Our kitchens use a wide range of ingredients, and while we take care with every dish, traces of allergens (such as nuts, seafood, shellfish, gluten, sesame, wheat, eggs, fungi, and dairy) may be present. We can't guarantee any menu item is completely free from cross-contamination.
*If you have any food allergies or dietary requirements, please let our team know before ordering so we can provide information to help you make an informed choice.

Dietary & Seafood Origin Coding
GFI-Gluten Free Ingredients
V-Vegetarian
A-Australian Seafood
GFIO*- Gluten Free Ingredients Option
VO*-Vegetarian Option
I- Imported Seafood
DFI-Dairy Free Ingredients
VG-Vegan
M-Mixed Origin Seafood
DFIO*-Dairy Free Ingredients Option
VGO*-Vegan Option
CN- Contains Nuts

COCKTAILS

French Vanilla Martini 16
Chambord, vanilla vodka, pineapple juice

Espresso Martini 16
Kahlua, vanilla vodka, sugar syrup, & espresso coffee

Peach Iced Tea 14
Peach schnapps, vodka, lemonade and peach iced tea syrup

Sex on the Beach 14
Peach schnapps, vodka, orange juice, cranberry juice

Pina Colada 15
Spiced rum, malibu, pineapple juice, cream of coconut

Watermelon Daiquiri 15
Vodka, orange liqueur, sugar syrup, watermelon, lime juice

Bubblegum 15
Blue Curacao, lemonade and bubblegum syrup

Passionfruit Martini 14
Vodka, passionfruit syrup, pineapple juice, lime juice

Salted Caramel Martini 22
Baileys, butterscotch schnapps, cream, salted caramel sauce

Please see our friendly staff for our full cocktail and wine menu

Public Holiday Surcharge
10% Surcharge applies on Public Holidays
Drink Responsibly
ALH promotes the responsible service of alcohol. Think before you drink and drive.

WINE

WHITE WINE	S	M	L		L	R	G
The Rocks Sauvignon Blanc – NZ	\$8				\$12		
Stoneyfell Quarryman Sauv Blanc - SA	\$6.50				\$10		
Ninth Island Sauvignon Blanc - TAS	\$10.50				\$16		
Oakridge Over The Shoulder YV Chard	\$10				\$15		
Chapel Hill Parson Pinot Grigio - SA	\$10				\$15		
Brown Brothers Moscato - AUS	\$9				\$13.50		
Ninth Island Riesling – TAS	\$10				\$15		

RED WINE

Stonyfell Quarryman Shiraz –SA	\$6.50				\$10		
Grant Burge Cabernet Sauvignon – SA	\$11				\$16.5		
Pepperjack Shiraz – SA	\$11				\$16.50		
Riddoch Merlot – SA	\$8.50				\$13		
Red Hill Estate Pinot Noir - VIC	\$10.50				\$16		
Ninth Island Pinot Noir - TAS	\$10.50				\$16		

CHAMPAGNE & SPARKLING

Ciao Bella Prosecco – ITALY	\$8.50						
Distant South Chardonnay Pinot Noir	\$12						
Stonyfell Quarryman Brut Cuvee - AUS	\$7.50						
A by Arras Premium Cuvee– TAS	\$12						
Omni Blue Moscato - AUS	\$7.50						
Jansz NV Premium Cuvee - TAS	\$12						

ROSE

Squealing Pig Rose – FRA	\$10				\$15		
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