

Lunch Menu

Available 11:30am to 2:30pm

Chicken Caesar wrap – beer battered chips 12

Hummus & Beetroot dips – lightly toasted ciabatta 12

Light salad – soy, lime & ginger grilled chicken, Asian slaw, mixed greens, crispy noodles, chilli wok peanuts & nam jim sauce 15

Grilled chicken burger – rocket, tomato, aioli, beer battered chips 15

Lamb koftas - Greek salad, coriander yoghurt 12

Pulled pork sliders (2) - slow cooked pulled pork, smokey Texas BBQ sauce, Texas slaw, beer battered chips 15

Grilled chicken – roast capsicum, rocket, feta & hummus 17

Wagyu cheese burger – American style cheese, pickles, mustard & ketchup, beer battered chips 14
Add bacon 3

Lime & chilli calamari – crispy noodle salad 15

Char-grilled lemon chicken - roasted beetroot, feta, mushrooms, rocket, balsamic glaze 16

Vegetarian burger – spiced chick pea & vegetable patty, coriander yoghurt, beer battered chips 14

Chicken Parmigiana – crumbed chicken breast, ham, Napoli, Mozzarella, beer battered chips, Texas slaw 15

Beer battered Barramundi - mushy peas, beer battered chips, lemon & lime aioli 14

Graziers rump - beer battered chips, Caesar salad & choice of sauce 17

Sauces: mushroom, pepper, red wine jus (gf), gravy
Extra sauce 2

Burger & Beer \$16.95

Choose from

Wagyu cheese burger, grilled chicken burger or vegetarian burger
& a schooner of XXXX Gold, Carlton Mid Strength or soft drink

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.

All Day Menu

Available 11.30pm to 9pm

Please order at any Bar

For Sharing

Garlic bread - lightly toasted, brushed with garlic & herb butter 6

Add cheese 2

Onion rings – with aioli 7

Beer battered chips – sea salt, aioli 8

Seasoned potato wedges - sweet chilli & sour cream 10

Crispy fried chicken – tender pieces of boneless chicken fried in a crispy batter, aioli 15

Nachos – corn chips, chilli chicken, cheese, guacamole, sour cream & salsa 18

Small Plates for Sharing

1 for	2 for	3 for
11	20	28

Lamb koftas

Lime & chilli calamari

Crispy fried chicken

Hummus & toasted ciabatta

Smoked BBQ Pork Belly

Truffled mushroom arancini

Something more

Pulled pork roll - slow cooked pulled pork with smokey Texas BBQ sauce, Texas slaw, beer battered chips 15

Wagyu cheese burger – American style cheese, pickles, mustard & ketchup, beer battered chips 14

Add bacon 3

Grilled chicken burger – rocket, tomato, aioli, beer battered chips 15

Vegetarian burger – spiced chick pea & vegetable patty, coriander yoghurt, beer battered chips 14

Chicken Parmigiana - crumbed chicken breast, ham, Napoli, Mozzarella, beer battered chips & Texas slaw 24

Graziers rump - beer battered chips, Caesar salad & choice of sauce 25

Sauces: mushroom, pepper, red wine jus (gf) or gravy

House made Pizzas

All pizzas are made on our own house made bases and come with Mozzarella and fresh Napoli sauce

Margarita - Roma tomatoes, fresh basil leaves, feta (v) (gf) 16

Pumpkin & feta - Pumpkin, feta, baby English spinach, roasted pine nuts, (v) (gf) 18

Brunswick Supreme - Salami, ham, mushroom, olives, capsicum, red onion, mixed herbs 20

Prosciutto & brie - roasted pumpkin & rosemary 20

Tandoori chicken - Tandoor chicken, fresh tomatoes, red onion, baby spinach, mint & coriander yoghurt 20

Gluten free pizza base 2

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To share

Garlic bread - lightly toasted, brushed with garlic & herb butter 6

Add cheese 2

Marinated mixed olives - char-grilled ciabatta (v) 11

Arancini balls – truffled mushroom & Parmesan, aioli (v) 11

Bruschetta – choose from: tomato, onion, basil, balsamic glaze (v) or prosciutto, fig & goat's cheese 13 / 15

Margarita pizza - Roma tomatoes, basil, feta, Napoli, Mozzarella (v) (gf) 16

Crispy fried chicken – tender pieces of chicken fried in a crispy batter, aioli 15

Lime & chilli calamari – aioli & lime 14

Salads

Asian chicken salad – chicken, baby cos, julienne vegetables, crisp fried wonton wrappers, sesame soy dressing 18

Grilled haloumi salad - roasted pumpkin, char-grilled capsicum, roasted cashews mixed greens, red wine vinaigrette (v) (gf) 18

Caesar salad - cos lettuce, crispy bacon, shaved Parmesan, egg, garlic croutons, Caesar dressing 17

Add chicken, calamari 6

Mains

Porcini mushroom Pappardelle – truffle, tomato onion & basil sauce, shaved Parmesan 21

Add chicken 6

Teriyaki glazed salmon fillet – Asian greens, fragrant Jasmine rice 26

Beer battered Barramundi - citrus aioli, sea salt, beer battered chips, pea purée 24

Parmigiana – crumbed chicken breast, ham, Mozzarella & fresh Napoli, beer battered chips, Texas slaw 24

Brunswick Parmigiana – crumbed chicken breast, garlic butter mushrooms, chorizo, fresh Napoli, Mozzarella, beer battered chips, Texas slaw 26

House smoked pork belly – blackened corn, Texas slaw, house cut potato wedges, spicy BBQ sauce 27

Graziers beef pie - mashed potato, gravy & mushy peas 19

Lamb rump medallions – pan-seared, roasted sweet potato, cherry tomato, green beans and mint jus (gf) 28

Graziers rump 400gr - Black Angus cattle sourced from New England regions & grain fed for over 180 days 34

Graziers eye fillet 200gr - succulent, lean & tender – “simply sensational” 30

Graziers rib fillet 340gr – grass fed delivering superb flavour 34

All of our Graziers steaks are served with your choice of chips or mash (gf), Caesar salad or vegetables (gf), & choice of mushroom or pepper sauce, red wine jus, gravy

Sides

Salad, Vegetables (gf), Mashed potato (gf)

5

Chips, Onion rings

8

Extra sauce

2

Toppers

Creamy, garlic button mushrooms

6

BBQ pork belly

8

Onion rings

5

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Movie Deal Menu

Beer battered barramundi – pea purée, beer battered chips & lime aioli

Chicken Parmigiana - crumbed chicken breast, prosciutto, Napoli & mozzarella, beer battered chips & slaw

Chicken & leek risotto – garlic, white wine, fresh herbs, shaved Parmesan

Chicken Caesar salad – tender chicken, cos lettuce, crispy bacon, shaved Parmesan, egg, garlic croutons, Caesar dressing

Butcher's block pizza - chorizo, pork belly, Wagyu meatballs, bacon, salami & three cheese mix on a smokey BBQ base

Graziers rump 300gr - beer battered chips, Caesar salad & choice of sauce



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