

share plates

garlic bread	5.50
cobb loaf (veg) warm cobb loaf on a bread board to cut as you please, served with a herbed olive oil & premium butter	8.50
bruschetta (veg) crusty ciabatta bread topped with fresh tomato, onion, basil & drizzled with extra virgin olive oil	9.50
trio of dips served with warm bread – see the specials board for today's fresh dips	13.50
extra bread for dips	4.00
mediterranean tapas plate crumbed green olives stuffed with fetta, asparagus & artichoke fritter with olive tepanade, sundried tomato arancini with basil pesto, & spiced lamb kofta with tazatziki	
for 1	15.00
for 2	28.00

starters & entrée

saganaki (gluten free & veg) traditional greek cheese, lightly grilled & served on mesculin lettuce with a drizzle of extra virgin olive oil & lemon	10.50
lemon pepper calamari served with mixed salad leaves & a garlic aioli	12.00
soup of the day see specials board for today's house made soup	6.00
morrocan chicken skewers skewered chicken tenders, marinated in morrocan spices, grilled & served on a bed of apricot & walnut cous cous with tzatziki dressing	14.00
scallops mornay six plump sea scallops topped with a creamy béchamel sauce, gratinated with cheese & served on the half shell with mixed salad leaves & lemon	15.50

salad

warm chicken salad (gluten free) tender breast pieces pan fried with onion, garlic & basil in a white wine cream sauce & tossed with mixed salad leaves, tomato, cucumber & salad onion	17.50
roasted pumpkin & chickpea salad roasted capsicum, pumpkin & chickpeas tossed with mesculin lettuce, tomato, cucumber & spanish onion with a tangy lemon dressing	17.50
teriyaki beef & noodle salad tender strips of sirloin steak marinated in teriyaki sauce, cooked medium & tossed through mixed salad leaves with hokkien noodles, cucumber, carrot & capsicum & garnished with fried shallots	18.50

cramer's house specials

braised lamb shanks slow roasted in a tomato and basil ragout & served on creamy potato mash with warm crusty bread	24.00
sticky pork steak pork sirloin steak char grilled & served on stir fried baby bok choy with a hoisin, sweet soy & cashew nut sauce	25.00
chicken involtini chicken breast pocketed with bocconcini, sundried tomato & baby spinach, wrapped in pancetta, oven baked & served on creamy potato mash with fresh garden salad & basil pesto	24.00

mains

chicken parmigiana a butterflied chicken breast hand crumbed by our chefs, cooked until golden then topped with napoli, ham & melted cheese	20.50
roast of the day freshly cooked straight from the oven to your plate – see the specials board for today's roast	19.50
vegetable filo char-grilled vegetables, brie & baby spinach wrapped in filo pastry, oven baked until golden	19.50
wagyu beef burger premium beef pattie stacked with cheese, bacon, tomato, caramelised onion, lettuce & seeded mustard mayonnaise on a toasted turkish bun with seasoned wedges	20.00
hokkien noodle stir fry (veg) stir fried asian greens tossed through hokkien noodles with a honey, soy sauce & garnished with fried shallots	16.50
add chicken	4.50
add prawn	6.50
chicken schnitzel house crumbed tender chicken breast fillet grilled	18.50
veal parmigiana house crumbed tender veal schnitzel lightly grilled & topped with virginian ham, napoli sauce & melted mozzarella	23.00
veal schnitzel house crumbed tender veal schnitzel, lightly grilled & served with a lemon wedge	21.00
graziers pie tender skirt steak simmered in a rich gravy, encased in golden butter pastry & served on creamy potato mash with seasonal vegies	15.90

pasta & risotto

vegetable risotto (veg) roasted pumpkin, capsicum, swiss brown mushrooms, fresh peas & baby spinach simmered in vegetable stock & sprinkled with shaved parmesan	18.00
gnocchi pollo funghi house made potato dumplings pan fried with tender chicken pieces, field mushrooms, garlic, onion, basil & baby spinach in a cream sauce	19.00
scallop & chorizo risotto pan seared scallops & crispy chorizo tossed with aborio rice roasted capsicum & baby spinach in a tomato & basil sauce with a touch of cream	20.50
spaghetti arabiata calabrese salami, olives, onion, garlic & a touch of chilli tossed with spaghetti in a rich tomato & basil sauce & topped with shaved parmesan	18.00

veal alfredo tender medallions of baby veal pan fried with bacon, mushrooms, onion, garlic & baby spinach in a white wine & cream sauce	24.50
satay chicken stir fry chicken breast pieces wok fried with asian greens & hokkien noodles with a rich satay & cocnut milk sauce & garnished with roasted cashews	22.00

from the grill

each steak is seasoned with salt & pepper, char grilled to your liking, rested to ensure premium tenderness & served with your choice of sauce:

traditional gravy

green peppercorn

béarnaise

dianne

forrest mushroom

garlic butter

note: patrons should allow a minimum of 30 minutes cooking time for a steak that is ordered 'well done'

american rib eye 400g

this is the scotch fillet fully attached to the rib bone. grain fed & sourced from far north qld. this cut will not disappoint & delivers ultimate beef flavour enhanced by cooking with the bone attached.
"the true meat lovers choice"



30.50

porterhouse 300g

also known as sirloin this primal cut is aged for a minimum of 6 weeks to ensure tenderness & taste satisfaction. the cattle are fed on a cereal grain diet for the last 100 days, known for its clean fresh flavour with no fatty after taste
"melt in your mouth"



27.50

rump 300g

this classic primal cut is full in flavour & comes from qld. this primal cut is off yearlings that have been fed on grain for the last 100 days. aged to our specification with a supplier guarantee of ultimate flavour & tenderness
"full of flavour"



23.00

steak toppers

creamy garlic prawns	6.50	lemon pepper calamari	4.00	chilli mussels	5.00
forest mushrooms	2.00	caramelised onion	1.50	fried egg	1.00
rasher of bacon	1.50				

seniors menu

all seniors meals purchased receive one complimentary \$2 venue voucher

1 course	12.00
2 course	13.50
your choice of soup or dessert – see specials board for details	
3 course	15.00

choose from the following items:

crumbed chicken tenders with sweet & sour sauce

roast of the day
pasta carbonara

lambs fry & bacon
grilled or fried fish & chips
bangers & mash
graziers pie

seafood

traditional fish & chips	18.00
grilled or beer battered fish fillets served with chips, salad & tartare sauce	
lemon pepper calamari	19.00
tender calamari strips dusted in lemon pepper flour, lightly fried & served with mixed salad leaves, chips & tartare sauce	
garlic prawns	24.00
pan seared tiger prawns in a garlic, parsley, white wine & cream sauce, served on a bed of steamed rice	
grilled or fried fish of the day	market price
please see specials board for today's market fresh fish	
tuscan salmon fillet	23.00
boneless fillet of atlantic salmon marinated in tuscan spices, grilled & served on creamy potato mash with garden salad & tomato & basil salsa	

sides

add a side dish to your main meal if you're feeling extra hungry

seasoned wedges w sour cream & sweet chilli sauce	7.50	chips	5.50	seasonal vegetables	5.50	garden salad	5.50
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desserts

sticky date pudding	6.50	cake selection	6.50
served with caramel sauce & vanilla ice cream		see our selection of gourmet cakes, tarts & gateaux	
white & dark chocolate mousse (gluten free)	7.50	dessert taste plate for 2	6.50
served with double cream & fresh strawberries		designed to share! a serving of 2 of our gourmet cakes & a complimentary coffee of your choice	
warm apple strudel	6.50	dessert taste plate for 3	10.50
served with vanilla ice cream & fresh strawberries		designed to share! a serving of 3 of our gourmet cakes & a complimentary coffee of your choice	
		ice cream scoop	1.00
		premium norgen-vaaz ice cream & gelati flavours to choose from	