

BURGERS — *All burgers served with beer battered chips.*

BBQ SMOKED PULLED PORK BURGER	19
<i>In house smoked, caramelised onion, house made slaw in a toasted brioche.</i>	
WAGYU BEEF BURGER.....	19
<i>250g handmade Wagyu beef pattie, lettuce, tomato, caramalised onion, Colby Jack cheese & BBQ Sauce in a toasted brioche.</i>	
PERI PERI CHICKEN BURGER	18
<i>Grilled chicken breast marinated in a mild Peri Peri sauce, on a toasted focaccia bun with lettuce, tomato, smokey bacon, grilled pineapple & aioli.</i>	

KIDS

MACARONI & CHEESE .. 6	CHICKEN & VEGIES {LG}...6
FLATHEAD & CHIPS 6	PIZZA: <i>Meatlovers or Hawaiian</i> ...6
STEAK & VEGIES {LG}...6	CHICKEN NUGGETS & CHIPS6

KIDS DESSERT

NUTELLA PIZZA	5
<i>Served with fresh strawberries & vanilla ice cream</i>	
BOWL OF ICE CREAM & TOPPING.....	3
<i>Choice of topping - Chocolate, Caramel & Strawberry</i>	
FROG IN A POND	3

PIZZAS — *Low Gluten bases available upon request.*

SMOKED PULLED PORK.....	18
<i>Smokey BBQ sauce base, red onion, roasted capsicum, mushrooms, in house smoked pulled pork & mozzarella cheese.</i>	
SATAY CHICKEN	18
<i>Satay base, smoked chicken, red onion, shallots, mozzarella cheese & aioli.</i>	
PUMPKIN BLUE	17
<i>Napoli base, roasted pumpkin, blue cheese, char grilled zucchini, onion jam & mozzarella cheese.</i>	
BBQ BEEF.....	19
<i>Smokey BBQ base, sticky beef, red onion, fresh mushrooms, roasted capsicum, shallots, mozzarella cheese & pomegranate molasses.</i>	

SPARKLING

YELLOWGLEN YELLOW <i>Brut Cuvee</i> 200ml – SA	6.5
YARRA BURN <i>Pinot Noir Chardonnay Pinot Meunier</i> – VIC	27
GRANT BURGE <i>Pinot Noir Chardonnay NV</i> – Barossa SA	32
PIPER HEIDSIECK <i>Champagne</i> 750ml – France	85

BROWN BROTHERS <i>Moscato</i> – VIC.....	6.5 / 21
WOLFBLOSS BILYARA <i>Chardonnay</i> – SA.....	6 / 18
WOLFBLOSS BILYARA <i>Sauvignon Blanc</i> – SA.....	6 / 18
GRANT BURGE <i>GB32 Chardonnay</i> – SA	6 / 24
NOBILO HAWKES BAY <i>Pinot Gris</i> – NZ.....	6 / 25
VIDAL – ANTHONY JOSEPH <i>Sauvignon Blanc</i> – NZ.....	9 / 30
GRANT BURGE <i>GB19 Semi Sauvignon Blanc</i> – SA	7 / 25
TAYLORS CLARE VALLEY <i>Riesling</i> – SA.....	6 / 25

RED

WOLFBLOSS BILYARA SHIRAZ – SA	6 / 18
WILLOWGLEN <i>Cabernet Merlot</i> – VIC.....	6 / 20
SQUEALING PIG <i>Pinot Noir</i> – NZ.....	7 / 28
JACOBS CREEK SIGNATURE <i>Cabernet Sauvignon</i> – SA.....	7 / 26
GRANT BURGE HILCOT <i>Merlot</i> – SA	8 / 35
MCWILLIAMS BAD HENRY <i>Shiraz</i> – NSW.....	6 / 22
GRANT BURGE <i>Holy Trinity Shiraz</i> – SA	55
BAROSSA VALLEY <i>Cabernet Sauvignon</i>	33
GRANT BURGE BARROSSA MIAMBA <i>Shiraz</i> – SA ...	39

PORT

PENFOLDS CLUB RESERVE <i>Tawny Port</i> – SA	8
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Old Capricorn Highway, Gracemere

07 4933 1241

www.gracemerehotel.com.au

est. 1885
**GRACEMERE
HOTEL**

WHITE

It's not just a pub...
IT'S PART OF HISTORY!

BREADS

TOASTED GARLIC BREAD	9
TOASTED CHEESY BACON GARLIC BREAD	9.5
<i>Topped with wood smoked bacon & mozzarella</i>	
TOASTED CHEESY GARLIC BREAD	9.5
CAPRESE BRUSCHETTA	14
<i>Buffalo mozzarella, vine ripened tomato, freshly torn basil on toasted sour dough, seasoned with black pepper, sea salt & extra virgin olive oil</i>	

OYSTERS

We source the freshest large New Zealand Pacific Oysters for you to enjoy!

NATURAL	½ Serve (4)	14	Full Serve (8)	20
KILPATRICK:	½ Serve (4)	16	Full Serve (8)	24

STARTERS

LAMB KOFTA	Entree 13 / Main 22
<i>A mild spiced lamb mix infused with a combination of herbs & spices, skewered & grilled on a salad of rocket, cous cous, almonds, dried apricot, lemon juice & minted yoghurt dressing.</i>	
PERI PERI CHICKEN SALAD	13
<i>Marinated chicken strips, grilled on snow pea tendrils with roasted capsicum, shaved parmesan & Persian fetta.</i>	
HERVEY BAY SCALLOPS	15
<i>Pan seared scallops set on sweet corn velvet topped with char grilled capsicum & crisp prosciutto shards.</i>	
PULLED PORK & CHIPOTLE LOADED FRIES	15
<i>Beer battered fries topped with house smoked pulled pork, shallots, red onion & cheese with chipotle sauce.</i>	

SALADS

CAESAR SALAD {LGO}	19
<i>Crisp cos lettuce, wood smoked bacon, a poached egg, croutons, anchovies, shaved parmesan & our house made caesar dressing.</i>	
W SMOKED CHICKEN	23
QUINOA SALAD	16
<i>A refreshing combination of roasted beetroot, roasted pumpkin, baby spinach, orange segments, Persian fetta with a honey mustard & orange dressing.</i>	
SMOKED PORK BELLY POPCORN SALAD	19
<i>House smoked panko crumbed pork belly flash fried & set on a pea vine salad with pickled red onion, semi dried tomatoes, crisp apple, extra virgin olive oil, parmesan & aioli.</i>	

PASTA

VEGETARIAN GNOCCHI	22
<i>Tossed through onion, garlic, baby spinach, roasted beetroot, roasted capsicum, Napoli & crumbled goats cheese.</i>	
SEAFOOD PASTA	28
<i>Prawns, half shell mussels, Hervey Bay scallops sautéed with onion, garlic, diced tomato, fresh herb, extra virgin olive oil with pappardelle pasta.</i>	
CREAMY CHICKEN & WILD MUSHROOM PAPPARDELLE	20
<i>Chicken breast, baby spinach, cherry tomato & a medley of wild mushrooms with a splash of white wine, bound in a light cream sauce & topped with crispy prosciutto & fresh herbs.</i>	

PLEASE ORDER & PAY AT COUNTER

{LGO} = Low Gluten Option {LG} = Low Gluten

TOPPERS & EXTRAS — Add to any of your meals

CRUMBED SCALLOPS	9.5
GARLIC BUG (1 BUG)	9
GRILLED BACON – 1 RASHER	5.5
GRILLED HALOUMI CHEESE	7.5
PERI PERI CHICKEN TENDERLOINS	8
GARLIC PRAWNS	3
HOUSE SMOKED CORN ON THE COB	4
SALT & PEPPER CALAMARI	6

GRILL

250G RUMP	24	500G RUMP	36
250G SIRLOIN	28	300G RIB	36
300G BARKERS CREEK KING PORK CUTLET	36		
300G BUTTERFLIED CHICKEN BREAST	23		
<i>All beef served is MSA standard grain finished for approximately 70 – 90 days to ensure maximum tenderness. We baste all steaks with rosemary & confit garlic oil & season with Crab Tree Murray-Darling smoked chilli salt (very mild). Served with two of the following sides & sauce of your choice.</i>			
SIDES: House Made Coleslaw		Steamed Vegetables	
Beer Battered Chips		House Salad	
Double Cream Mash Potatoes			
SAUCES: Mushroom, Pepper, Diane, Gravy, Creamy Garlic, Bacon & Leek			
{Grills, sides & sauces are Low Gluten excluding the Beer Battered Chips}			

MAINS

SALT & PEPPER CALAMARI	22
<i>Served with beer battered chips, house salad, aioli & a char grilled lime.</i>	
LEMON PANKO CRUSTED BARRAMUNDI	23
<i>Oven baked Barramundi with smashed kipfler potato, rocket salad, aioli & lemon.</i>	
TWICE COOKED MAPLE GLAZED PORK BELLY	24
<i>Our twice cooked pork belly on celeric infused mashed potato with caramelized apple, broccolini & your choice of sauce.</i>	
CHICKEN ROULADE	26
<i>Breast of chicken rolled with asparagus & sage leaves, wrapped with prosciutto, oven baked & served on mashed potato with broccolini & bacon & leek sauce.</i>	
CRISPY SKIN SALMON	27
<i>Seared medium on a pea & parmesan risotto with blistered truss cherry tomatoes, pickled asparagus spears & finger of lime caviar.</i>	
PORTOBELLO MUSHROOM	19
<i>Charred Portobello mushroom filled with char grilled vegetables, set on a vine salad with crispy kipflers & drizzled with a balsamic reduction.</i>	
LAMB & VEGETABLE PIE	22
<i>Slow braised lamb & roasted root vegetables in a rich gravy. Served with mashed potato & peas.</i>	
BEEF WELLINGTON	29
<i>Beef tenderloin with a wild mushroom duxelles & baby spinach encased in puff pastry. Baked golden and served on whipped desire potato with broccolini, house smoked tomatoes & your choice of sauce.</i>	

PARMIGIANA 250GM CRUMBED CHICKEN BREAST

TRADITIONAL PARMIGIANA	22
<i>House made Napoli sauce, wood smoked bacon & mozzarella</i>	
STOCKMANS PARMIGIANA	25
<i>BBQ sauce, beef, bacon, onion, mushroom & mozzarella.</i>	
HAWAIIAN PARMIGIANA	23
<i>Napoli sauce, bacon, pineapple rings & mozzarella.</i>	

DESSERTS

CHURROS	11
<i>Served with a dark chocolate fudge sauce, vanilla ice cream & strawberries.</i>	
BLUEBERRY FRANGIPANE TART	11
<i>Lemon & wattleseed cream, mango coulis & poached pear.</i>	
CHOCOLATE MUD CAKE	11
<i>Chilli chocolate ganache & vanilla ice cream.</i>	