



# THE MORELAND

## BREADS & TABLE PLATES . . . ideal to share

<b>garlic bread</b>	<b>5.00</b>
<b>cheese garlic bread</b>	<b>5.50</b>
<b>warmed turkish loaf</b>	<b>5.00</b>
<b>trio of dips</b>	<b>13.00</b>
selection of dips served with warm turkish bread	
<b>bruschetta</b>	<b>10.00</b>
warm crusty bread topped with tomato, spanish onion, basil, olive oil, balsamic & shaved parmesan	
<b>starter pizzas (Ideal to share)</b>	<b>12.00</b>
> garlic & cheese      > tomato, olive & basil	
> grilled eggplant, mushroom & bell peppers	

## STARTERS . . . light meals & entrées

<b>soup of the moment</b> served with cheese bread	<b>6.50</b>
<b>salt &amp; pepper calamari</b>	<b>(e)13.00</b>
calamari pieces dusted with cracked pepper & spices, flash fried & served with a lemon mayo dipping sauce, lemon & light salad	<b>(m)23.00</b>
<b>satay prawn skewer</b>	<b>(e)13.00</b>
grilled black tiger prawn skewers served on jasmine rice, with satay sauce	<b>(m)23.00</b>
<b>moreland fish cake</b>	<b>12.00</b>
mixture of barramundi pieces, herbs & spices flash fried & oven finished, light salad, drizzled with garlic & lemon aioli	
<b>duck &amp; plum spring roll</b>	<b>12.00</b>
pastry filled with duck & plum, fried, served with a light salad & rich plum sauce	

## SALADS

<b>the caesar's palace</b>	<b>16.00</b>
baby cos lettuce, bacon, crisp croutons & shaved parmesan cheese tossed with a light caesar dressing & topped with a poached egg	
<b>asian salad</b>	<b>16.00</b>
mix of chinese cabbage, julian carrot, capsicum, roasted cashew, fried shallot, red onion, tossed with hoi sin & sesame dressing	
<b>greek salad</b>	<b>16.00</b>
mixed salad greens tossed with tomato, olives, red onion & feta cheese with balsamic dressing	
<b>add grilled chicken or beef to your salad</b>	<b>4.00</b>

## PASTAS

<b>spaghetti arrabbiata</b>	<b>18.00</b>
roman sauce of garlic, onion, mushroom, bacon, red chilli in a napoli sauce	
<b>fettuccini alla carbonara</b>	<b>16.50</b>
trio colure fettuccini tossed through garlic, bacon, & a creamy white wine & cheese sauce finished with egg & parmesan	
<b>tortellini livornese</b>	<b>19.00</b>
ricotta & spinach filled in a pesto sauce of anchovies, olives & grilled capsicum	
<b>vegetable lasagne</b>	<b>16.50</b>
grilled eggplant, zucchini & pumpkin, layered with pasta sheets, white sauce, topped with homemade napoli, served with salad	
<b>beef lasagne</b>	<b>18.00</b>
pasta sheets layered with homemade bolognese, white sauce & cheese, served with salad	

## MAINS & ALL TIME FAVOURITES

<b>portuguese chicken</b>	<b>23.00</b>
whole chicken breast marinated overnight in spice & herbs, grilled, topped with avocado salsa & a prawn skewer, served with seasonal vegetables & chips	
<b>fish of the day</b>	<b>market price</b>
please see our chef's suggestions board	
<b>grazier's beef pie</b>	<b>16.50</b>
tender chunks of grazier's beef, slow cooked in silky onion gravy, encased in pastry & served with mashed potato, mushy peas & gravy	
<b>traditional parmigiana chicken</b>	<b>20.00</b>
<b>traditional parmigiana veal</b>	<b>22.00</b>
hand crumbed chicken or veal breast, topped with virginia ham, napoli sauce & lashes of melted mozzarella cheese, served with chips or potatoes & seasonal vegetables or garden salad	
<b>traditional style fish &amp; chips</b>	<b>19.50</b>
flake fillets in a crisp light batter, served with lemon wedge, tartare sauce, chips & garden salad	
<b>seafood bake</b>	<b>21.00</b>
a mix of seafood in white sauce encased in a pastry pie & oven baked	
<b>roast of the day</b> please see our chef's suggestions board.	<b>18.00</b>
<b>cajun chicken burger</b>	<b>18.50</b>
grilled cajun spiced chicken breast, grilled onion, melted cheese, lettuce, tomato & chilli mayo, served with chips	
<b>"the colossal" beef burger</b>	<b>18.50</b>
thick home-made hamburger with bacon, caramelised onions, melted cheese, lettuce, tomato & tomato relish, served with chips	
<b>chicken fajitas wrap</b>	<b>18.50</b>
marinated grilled chicken, capsicum & onion served in a warm tortilla with lettuce, cheese, tomato & harissa spices, served with wedges, guacamole & sour cream	
<b>"the david" steak sandwich</b>	<b>19.50</b>
grilled rump steak with bacon, lettuce, tomato, fried egg, caramelised onions, melted cheese & mustard mayo in toasted turkish bread, served with chips	
<b>pork ribs</b>	<b>23.00</b>
pork ribs marinated in ginger & plum sauce, oven cooked until tender, drizzled with light barbecue sauce, served with chips & salad	

## RICE & STIR FRY

<b>risotto al polo</b>	<b>18.50</b>
chicken, mushroom, garlic, parsley, white wine & cream	
<b>spinach and pine nut risotto</b>	<b>16.50</b>
twice cooked arborio rice pan tossed in spinach, garlic and shaved parmesan finished with roasted pine nuts	
<b>prawn jambalaya</b>	<b>23.00</b>
a rich tomato based dish of jasmine rice, prawn cutlet, garlic, spinach, peas, ham, chilli, spring onion & finished with sour cream	
<b>wok toss hokkien noodle</b>	<b>17.00</b>
seasonal asian vegetables, chefs' special sauce, with crisp fried shallots	
<b>with chicken</b>	<b>19.50</b>
<b>with prawns</b>	<b>22.00</b>



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## FROM THE GRILL...

All of our quality beef cuts that carry Graziers Australian Beef logos are carefully chosen by setting minimum standards in quality and breeding criteria. This will give you a quality assurance that will ensure ultimate tenderness, flavour and texture. They are char-grilled as all good steaks should be, and cooked to your liking from blue to well done.

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

<b>400g graziers rib eye on the bone</b> <b>100 days grain finished</b> this is a primal cut of beef with exceptional flavour & eating qualities. grain fed and sourced from far north Queensland. This cut has a partly frenched bone & is of premium quality & presentation "the grand champion of steaks"	<b>36.00</b>
<b>300g graziers porterhouse</b> <b>100 days grain finished</b> 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"	<b>28.50</b>
<b>250g graziers rump</b> <b>100 days grain finished</b> this classic primal cut is full in flavour & comes from Queensland. 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"	<b>22.00</b>
<b>add 4 grilled tiger prawns to any steak</b>	<b>4.00</b>

**all steaks are served with chips or potatoes and seasonal vegetables or salad**

### STEAK TOPPERS

mushroom	pepper	pan gravy	garlic butter	chilli butter	red wine jus
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### SIDES

<b>thick cut chips</b> with mustard mayo & tomato sauce	<b>7.00</b>
<b>garden salad</b>	<b>6.50</b>
<b>seasonal vegetables or stir-fry veg</b>	<b>9.00</b>
<b>seasoned potato wedges</b> with sour cream & sweet chilli sauce	<b>9.50</b>

### KIDS MENU . . . 12 years & under **\$8.00** all kids meals include a soft drink

- fish & chips
- roast of the day
- penne bolognese, napoli or carbonara (no egg)
- cheese burger & chips
- margherita pizza
- chicken parmaigiana & chips (napoli & cheese)
- calamari rings & chips
- beef lasagne & chips
- chicken nuggets & chips

### SENIORS

<b>all seniors meals purchased receive one complimentary \$2 venue voucher</b>	
<b>1 course</b>	<b>12.00</b>
<b>2 course (main course with soup or dessert)</b>	<b>13.50</b>
<b>3 course (main course with soup &amp; dessert)</b>	<b>15.00</b>

### graziers pie & gravy

- ham steak with pineapple** served with chips & salad
- roast of the day** served with potatoes & seasonal vegetables
- fish & chips** served with tartare sauce, lemon & garden salad
- beef lasagne** served with garden salad
- vegetable lasagne** served with garden salad
- spaghetti bolognese or napoli** with shaved parmesan
- chicken schnitzel or parmigiana** served with potatoes or chips & salad or seasonal vegetables

### DESSERTS

<b>cake selection</b> choose from our delicious selection of cakes & tarts	<b>5.50</b>
<b>coffee &amp; cake</b>	<b>7.50</b>