

PADDOCK TO PLATE

STARTERS

Creamy Butternut **\$**9 Pumpkin Soup (GF) house made served with half a garlic bread and parmesan cheese Tumeric & Beer Battered \$8 Onion Rings (V) freshly battered served with sweet chilli aioli Garlic Bread (V) \$5 + cheese \$2 \$2 + bacon Lemon Myrtle \$12 Calamari (GF) served with lime, house aioli and PTP Signature Chicken Wings \$11 garlic parmesan butter, buffalo aioli and chives

LUNCH

Roast of the Day (GFA) \$12.50 slow cooked tender roast, rustic roasted vegetables, honey carrots, buttered peas, Yorkshire pudding and house gravy
200g Rump Steak (GFA) \$12.50

200g Rump Steak (GFA) \$12.50 local QLD rump steak with tossed

local QLD rump steak with tossed salad, steakhouse chips and gravy

Beer Battered \$12.50

Barramundi crispy barramundi y

crispy barramundi with tossed salad, steakhouse chips, tartare sauce

Housemade Butter \$12.50 Chicken Curry (GF)

house made authentic butter chicken curry served on a bed of rice

KIDS MEALS

includes complimentary soft drink & ice cream

Chicken Nuggets & Chips Mini Parmi & Chips	\$9 \$ 9
Fish & Chips	\$ 9
Steak & Chips	\$ 9
Mac & Cheese	\$ 9

STEAKS

All steaks are cooked to your liking and served with a baked Idaho potato with bacon and sour cream, house tossed salad and your choice of chef's house made sauce

300g Rump \$24.13 local QLD MSA finished on 80 Day + Grain Fed

300g Rib Fillet \$33.69 GRANDCHESTER (Mort & Co) MSA MARBLED ANGUS 150-200 Day Grain Fed

400g T-bone \$32.32 Sondella (Signature Beef) MSA 150 Day + Grain Fed ANGUS (Clermont OLD)

200g Eye Fillet \$34.2 JBS (Swift Premium Australia) MSA Finished on 70 Day + Grain (QLD)

PTP Signature Pork \$31.89 Ribs

full rack of local pork ribs, slow cooked in chefs secret sauce

TOPPERS

Lemon Myrtle Calamari	\$7
Signature Wings (4)	\$6
Creamy Garlic Prawns (4)	\$ 8
Battered Onion Rings (4)	\$5
PTP Signature Pork Ribs	\$ 9



GFA - GLUTEN FREE AVAILABLE
GF - GLUTEN FREE
V - VEGETERIAN
DF - DAIRY FREE

CLASSICS

Chicken Parmigiana \$22
panko crumbed chicken breast topped
with champagne ham, house Napoli
and cheese mix with tossed salad and
steakhouse chips

Honey Roast Pumpkin \$16 Salad

honey roasted pumpkin, mixed lettuce, Spanish onion, parmesan pine nuts and a balsamic glaze + chicken \$4

+ calamari \$4

Crispy Skin Salmon \$26 with rustic roast vegetables, caramelised lemon and hollandaise

Creamy Garlic Prawns king prawns, house garlic cream sauce on a bed of rice \$25

Chicken Breast Supreme (GF)\$25 served with mashed potato, creamy wild mushroom sauce, bacon and avocado

SAUCES

House Gravy
Diane
Wild Mushroom
Pepper
Creamy Garlic
Hollandaise
Chipotle Mayo
Blue Cheese
Truffle Butter
Hot English Mustard

SIDES

Steakhouse Chips	\$5
Creamy Mash	\$5
Steamed Vegetables	\$5
House Salad	\$3
Mac & Cheese	\$ 5
Bacon & Sour Cream	\$ 3
Loaded Idaho Potato	·