Seniors Home Style Classics

Please Present Your Seniors Card

All seniors meals purchased receive a $2 Venue Voucher.
Seniors also entitled to a 20% discount on all main menu
(excluding specials)

Soup of the Day — **add 3**
please check chefs suggestions board for todays speciality

Golden Battered Flathead (grilled optional) — **12**
served w' chips, salad, tartare sauce & lemon

Delicious Daily Roast — **13**
served w' vegetables of the season & rich gravy

Chicken Schnitzel — **13**
served w' chips & salad or vegetables

Classic Chicken Parmigiana — **14**
served with chips & salad or vegetables

Graziers Rump Medallion — **16**
served w' chips, salad & choice of sauce

Graziers Beef Pie — **15**
served w' mash, vegetables & gravy

Chicken Ceasar Salad — **14**
served w' bacon, croutons, parmesan cheese, ranch
dressing topped with a poached egg

Chicken & Mushroom Risotto — **15**
creamy arborio rice with chicken, mushrooms, spinach,
garlic, white wine and shaved parmesan

Dessert — **add 3**
check our chefs suggestions board for todays speciality

Food Allergies
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.

Kids Menu

Kids Chicken Nuggets — **9**

Kids Chicken Schnitzel or Parma — **9**

Kids Fish & Chips — **9**

Kids Spaghetti — **9**

Kids Cheese Burgers Mini — **9**

all kids meals come with there choice of Soft Drink
(200ml), Mount Franklin Disney Water (350ml), Keri Fruity
Pop Top (250ml) Orange, Apple or Blackcurrant

Kids Desserts — **3**
Kids Ice Cream & Topping
Frog in a Pond
Banana Split

Dessert Selection

Lemon Meringue Pie — **7**
served w' cream

Profiteroles — **9**
served w' chocolate sauce and fresh strawberries

Crème Brulee — **9**

Chocolate Brownie — **9**
served w' cream & marinated strawberries

Public Holiday Surcharge
10% Surcharge applies on Public Holidays

MENU

FIRST and LAST HOTEL

Light Meals

Herb or Garlic Bread — **6**
add cheese & bacon ($3)

Soup of the Day — **7**
served w' warm bread

Lemon Pepper Calamari — **e-13** **m-24**
tender calamari flash fried with mixed leaves & aioli(main served with chips & salad)

Tomato Bruschetta — **12**
grilled bread with tomato & basil salsa, balsamic & olive oil

Mozzarella Sticks — **12**
served w' salad leaves & tomato relish

Garlic Prawns — **e-15** **m-27**
prawn cutlets w' creamy garlic sauce, rice & side salad

BBQ Pulled Pork Sliders (3) — **17**
house made slaw and apple cider bbq sauce

Salad Selection

Calamari & Prawn Salad — **23**
lemon pepper coated calamari & prawns tossed with salad leaves, roasted capsicum,cashews and crispy noodles w coriander & lime dressing

Classic Caesar Salad — **17**
cos lettuce, crispy bacon, poached egg, croutons, parmesan cheese & caesar dressing

Beetroot & Baby Spinach — **18**
with cucumber,spanish onion,honey roasted pumpkin, goats cheese & dukka spiced yoghurt

Add Chicken — **5**
Add Calamari — **6**
Add Prawns — **7**

Graziers STEAK SELECTION
a cut above the rest

Graziers Story
First And Last Hotel serves only high quality Australian Beef, selected from the best farming regions throughout our country. Graziers Beef is mostly grain fed, ensuring a more consistently tender cut of meat, then aged to produce tender, juicy, flavoursome steaks every time

All steaks served w' chips & salad or vegetables & choice of sauce

Graziers Medallion Beef & Reef 200gr — **33**
this premium cut of beef is 100 days grain finished, lean with no fat, tender & full of flavour."Premium Lean Flavoursome Beef", topped w creamy garlic prawns & calamari
Grillmaster's Tip: best char grilled up to medium

Graziers Porterhouse 300gr — **30**
also known as Sirloin this primal cut is aged for a minimum of 8 weeks to ensure tenderness & taste satisfaction. “Melt In Your Mouth”

Graziers Scotch Fillet 250gr — **28**
known as one of the better eating primal cut of beef, the Scotch Fillet will exceed eating expectations. “Simply Superb”

Graziers Medallion 200gr — **24**
this premium cut of beef is 100 days grain finished, lean with no fat, tender & full of flavour."Premium Lean Flavoursome Beef"
Grillmaster's Tip: best char grilled up to medium

Sauce Selection - gravy, pepper, creamy mushroom,salsa verde, garlic butter & mustard
all sauces are gluten free

Sides & Toppers

Potato Wedges	**9**
Bowl of Chips	**7**
Grilled Corn on the Cob (2)	**7**
Garden Salad	**5**
Bowl of Vegetables	**6**
Bacon & Eggs	**6**
Sauteed Mushrooms	**6**
Mash Potato	**6**
Creamy Seafood Mix	**12**
BBQ Pulled Pork	**12**

Pub Favourites

Catch of the Day — **Market Price**
see specials board for daily seafood selection

Roast of the Day — **19**
cooked daily and sliced to order, seasonal roasted vegetables & gravy

Chicken Schnitzel — **20**
crumbed chicken breast, chips & salad or potato mash & vegetables

Chicken Parmigiana — **24**
crumbed chicken breast topped with napoli, leg ham, mozzarella, chips & salad

Graziers Beef Pie — **20**
tender graziers beef slow cooked in a rich gravy, encased in golden pastry, served w' mash, vegetables & gravy

Chicken Louisiana — **28**
chicken breast filled with bacon, garlic & chive cream cheese wrapped in prosciutto & topped with a white wine mushroom cream sauce, served w' chips & salad

Scotch Fillet Steak Sandwich — **21**
crispy bacon, egg,tomato relish,beetroot cheese, lettuce, tomato w chips and beer battered onion rings

Aussie Beef Burger — **20**
bacon, egg, lettuce, tomato, cheddar cheese,tomato relish, toasted bun, chips (beetroot optional)

Battered Flathead Fillets (grilled optional) — **21**
lemon wedge, tartare sauce, chips & salad

Grilled Chicken Caesar Wrap — **18**
shaved parmesan, bacon, lettuce & caesar dressing wrapped in a tortilla with wedges

Thai Green Curry (vegetarian on request) — **21**
simmered in an authentic coconut curry broth with chicken & asian vegetables, served w' jasmine rice

Spaghetti Primavera — **19**
mixture of green veggies tossed with al dente spaghetti, tomato, white wine, cream, goats cheese w' warm garlic bread

Chicken & Mushroom Risotto — **21**
creamy arborio rice with chicken, mushrooms, spinach, garlic, white wine and shaved parmesan