



grazing the Granite Belt menu

STEAK & BLUE CHEESE BRUSCHETTA (GFO)

Maranoa eye fillet with roasted tomato chutney

Tobin Wines 2024 Jacob Tempranillo

COCONUT PANKO CRUMBED PRAWNS

Lime, coconut & sweet chilli sauce on bed of rice

Tobin Wines 2025 Isabella Semillon

BRISKET & SLAW SLIDER

House smoked Tasmanian brisket, slaw & sweet potato wedges

Tobin Wines 2023 Max Block One Shiraz

DUCK BREAST SALAD (GF)

House smoked duck, fennel, citrus & vermicelli noodles

Tobin Wines 2023 Adrian Reserve Merlot

STEAK TACO

Maranoa eye fillet with chef housemade bacon onion jam & steakhouse chips

Tobin Wines 2022 Max Block Two Shiraz

ROASTED CAULIFLOWER TACO (V, GFO)

Creamy chipotle sauce & sweet potato wedges

Tobin Wines 2023 Charlotte Sauvignon Blanc

AUTUMN 2025 » 24-25 MAY