

Menu

STARTERS



BREADS

Garlic Bread

Traditional garlic butter & oven baked

Sweet Chilli Butter Naan Bread

Crisp sweet chilli garlic buttered flat bread

With a mozzarella & feta topping

Cob Loaf

Oven baked with chef's trio of dips



OYSTERS

Served natural : 3

6

12

Our own Kilpatrick sauce: 3

6

12

*Gluten free and vegetarian meal options available, ask our friendly wait staff for details.

ENTREES

Chicken Dumplings

Traditional Nepalese inspired with a tomato sesame sauce

Cattleman's Lamb Kofta

Lightly spiced, thyme-rosemary flavored with mint & garlic yoghurt and salad

Char Grilled Sea Scallops

Lemon & fresh herbs marinated, on a cauliflower puree, parmesan & crispy salami

Lemon & Thyme Calamari

Spiced lemon & thyme dusted calamari, flash fried with garlic aioli

Barramundi Spring-Rolls

North QLD Barramundi, seaweed, fresh herbs, flash fried with sesame plum dipping sauce

Smokey BBQ Pork Ribs

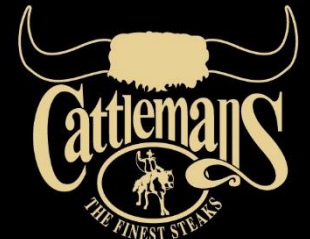
Slow cooked with bbq & herbs, finished with a spicy / hot Cajun & honey glaze & apple mint compote

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.



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FROM THE CHAR GRILL



Included is your choice of: Seasonal Veggies, or Bad Boy Fries & Salad, as well as one selected Sauce (Excludes Garlic Prawn Topper)

280gm Chicken Breast

300gm Bangalow Pork Cutlet

300gm Kimberley Red Rump

350gm Angus T-bone

300gm Kimberley Red Rib Fillet

225gm MSA Premium Eye Fillet

225gm MSA Premium Eye Mignon

450gm Angus OP Rib Fillet

** All steaks raw weight*



SAUCES & CONDIMENTS

If any additional sauce is desired

Forrest Mushroom

Trio Brandy Pepper

Dianne

Gravy

Garlic Cream

Hot English Mustard

Horseradish

Béarnaise

Apple

Garlic Prawn Topper



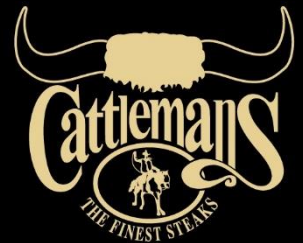
Kimberley Red is a multiple medal winner at the highly coveted National "Paddock to Palate" competition and offers assured tenderness and is truly a red to remember.

Presenting beautifully on the plate, Kimberly Red beef is juicy and rich, guaranteeing a consistent, quality eating experience. Kimberley Red offers a 100% natural product, with no chemicals or growth promotants.



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MAIN COURSE



Mama's Meatballs & Spaghetti

Moist tender rich flavored meatballs with a sweet tomato & herb sauce, spaghetti, toasted ciabatta & parmesan cheese



Seafood Mixed Spaghetti

Mixed herbs, sautéed prawns, white wine, crab & grilled scallops folded through spinach, cherry tomatoes, spaghetti topped with shaved parmesan cheese

Creamy Chicken Boscaiola Fettuccini

Light herbed flavored chicken, butter sautéed mushroom, crisp bacon, peas & shaved parmesan

Pocketed Chicken Breast

Sage & soft cheese stuffed, bacon wrapped chicken breast with sweet potato-pumpkin puree, green beans & honey mustard cream

Crumbed Steak

Golden fried with mash potato, vegetable & traditional gravy

Beer Battered Mackerel

Golden battered mackerel with thick cut chips, lemon, house-made tartare sauce & Salad

Thai Green Chicken Curry

Traditional Thai spice flavored, mix of vegetables, coconut cream & hokkien noodle. Mild or Spicy upon request.



Chicken Parmigiana

Golden fried, topped with tomato concasse, ham & melted cheese with chips & salad

Crispy Skinned Atlantic Salmon 200g

*Lightly grilled with sesame seeds, **Medium** served with sautéed spinach & peas, chilli crab salsa, lemon butter & fresh lemon*



MAIN COURSE



EXTRA'S

Seasonal Salad

Chef's Choice vegetables

Creamy potato mash

Fries with garlic aioli

Baked garlic buttered mushrooms (5)



CHILDRENS MEALS

For ages 12 and under

Chicken Nuggets, Chips, Salad & Tomato Sauce

Battered Mackerel, Chips, Salad & Tomato Sauce

Spaghetti Bolognese and shaved parmesan

Grilled Steak, Chips, Salad & Tomato Sauce



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DESSERTS



DEEP-PAN APPLE PIE

Warmed gently & served with a brandy custard, French vanilla bean ice-cream & a fresh strawberry

STICKYDATE PUDDING

Made on site from grandma's recipe, warmed & served with butterscotch sauce & vanilla bean ice-cream

GINGER TOFFEE PUDDING

Made on site, warmed & served with Caramel, Anglaise & vanilla bean ice-cream

LOCAL MANGO CHEESECAKE

Made on site, & served with Mixed Berry Coulis

CATTLEMAN'S AFFOGATTO

Short black coffee served with French vanilla ice-cream & your choice of a Baileys, Frangelico or Kahlua shot

