

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 chefs trio of dips



OYSTERS

Served natural 3/6/12

Our own Kilpatrick sauce 3/6/12

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.

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



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FROM THE CHAR GRILL



Included is your choice Of Garlic Butter Sautéed Spinach Potatoes & Seasonal Veggies, Or Bad Boy Fries & Salad, as well as one selected Sauce

280gm Chicken Breast

300gm Bangalow Pork Cutlet

300gm Kimberly Red Rump

350gm Angus T-Bone

300gm Kimberly 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 (6)

Sweet Chilli Bug Topper (1)



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. Kimberly 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 & Beef Bolognaise sauce, spaghetti, toasted ciabatta & parmesan cheese

Seafood Mixed Spaghetti

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

Creamy Chicken Boscaiola Fettuccini

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

Beer Battered Mackerel

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



Pocketed Chicken Breast

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

Caesar Salad

Lightly poached hen eggs, crisp bacon, parmesan cheese, coz lettuce & our caesar dressing

Additions:

Chicken

Salmon

Sweet Chilli Bugs

Thai Green Chicken Curry

Traditional Thai spices flavored, mild, mix of vegetables, coconut cream & hokkien noodle

Crispy Skinned Atlantic Salmon 200g

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



MAIN COURSE



3 TIERED TOWER

(Serves two people)

Seafood Heaven

Tier 1 *Garlic buttered local scallops, chilli butter Moreton bay bugs on fresh garden salad*

Tier 2 *Salt & pepper calamari, house-made barramundi & waikimi spring-rolls with sesame plum dipping sauce & garlic aioli*

Tier 3 *Beer battered mackerel, honey cajian grilled tiger prawns, thick cut fries & house-made tartare sauce*

Add 6 Kilpatrick Oysters

Add Chilli Butter Moreton Bay Bug

Half Seafood Tower Platter



EXTRA'S

Seasonal Salad

Chef's Choice vegetables

Creamy potato mash

Garlic cream & mozzarella baked vegetables & potato

Fries with garlic aioli

Baked garlic buttered mushrooms (5)

Steamed Rice



CHILDRENS MEALS

Chicken Nuggets, Chips & Tomato Sauce

Battered Mackerel, Chips & Tomato Sauce

Spaghetti Bolognese and shaved parmesan

Grilled Steak, Chips & Tomato Sauce

Add Small Serve Salad Or Vegetables



DESSERTS



DEEP-PAN APPLE PIE

Warmed gently & served w a white chocolate & 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

BANANA FRITTERS & GINGER HONEY

North QLD banana's stripped & frittered, dusted with cinnamon sugar, drizzled w ginger-infused honey & served with vanilla ice-cream

CATTLEMAN'S AFFOGATTO

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

Dessert specials available daily, ask our friendly wait staff for details.



AFTER DINNER REFRESHMENT PLATTER

Tier 1 *Light spiced Maple toasted cashew & almonds, mint chocolate tart, dried apricot*

Tier 2 *Rice cracker, crumb cheese sticks with plum sauce, lemon-custard fried wonton*

Tier 3 *Mixed berries yoghurt, fresh mint & strawberries*

Half Platter



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