

## starters & share plates

soup of the day	<i>garnished with croutons</i>	<b>6.5</b>
garlic bread	<i>6 add as cheese</i>	<b>8.5</b>
summer prawn cocktail (gf)	<i>peeled king prawn tails on a bed of shredded lettuce topped with homemade cocktail sauce</i>	<b>15</b>
salt & pepper squid	<i>lightly dusted and flash fried with petite salad &amp; lime &amp; sweet chilli aioli</i>	<b>12</b>
asian tasting plate to share	<i>duck &amp; plum spring rolls, chicken &amp; coriander dumplings, chicken satay skewers samosa, accompanied with dipping sauces</i>	<b>19</b>
deluxe potato wedges	<i>topped with bacon &amp; melted cheese with guacamole, salsa &amp; sour cream</i>	<b>15</b>
trio of vegetarian dips (gf on request)	<i>with fingers of toasted breads &amp; crudites</i>	<b>14</b>

## salads

caesar salad (gf on request)	<i>crisp cos, bacon lardons, croutons, shaved parmesan, egg, homemade dressing</i>	<b>15</b>
	<i>anchovies on the side</i>	<b>20</b>
mediterranean salad (gf on request)	<i>mixed lettuce, olives, sun dried tomatoes, fetta, housemade herbed vinaigrette</i>	<b>15</b>
	<i>with lamb</i>	<b>21</b>
tuna salad nicoise (gf)	<i>medium rare char grilled tuna steak atop a traditional nicoise salad of lettuce, green beans, slice potato, olives, capers, anchovies, egg, french vinaigrette</i>	<b>25</b>
thai beef salad	<i>marinated &amp; char grilled beef slices on a salad of lettuce, tomato, cucumber, on with a spicy mint &amp; coriander dressing, topped with bean shoots, crispy fried shallots &amp; crushed peanuts</i>	<b>23</b>
goats cheese & char grilled vegetable stack	<i>char grilled vegetable medley with goats cheese stacked with crispy fried wonton sheets with a balsamic, pinenut &amp; currant reduction</i>	<b>20</b>

## seafood

garlic prawns (gf)	<i>pan cooked in a cream, white wine &amp; garlic reduction over pilaf rice with a side salad</i>	<b>e 16.5</b>
beer battered flathead	<i>flathead fillets coated in our own beer batter and deep-fried. served with chips, salad &amp; tartare sauce</i>	<b>m 26</b>
grilled barramundi fillet	<i>resting on an onion &amp; caper potato rosti with wilted spinach &amp; hollandaise sauce</i>	<b>25</b>
crumbed calamari	<i>with chips, salad &amp; homemade tartare</i>	<b>21</b>
seafood platter for 2	<i>a selection of battered &amp; crumbed fish &amp; seafood, smoked salmon, natural oysters, king prawns with chips &amp; homemade tartare &amp; cocktail sauces</i>	<b>65</b>

## pasta & risotto

vegetable risotto (gf)	<i>a medley of pesto roasted vegetables with semi dried tomatoes, garnished with shaved parmesan</i>	<b>20</b>
chicken & prosciutto risotto (gf)	<i>grilled chicken breast flavoured with sage &amp; pecorino wrapped in prosciutto resting on a creamy risotto of mushrooms, spinach &amp; broad beans</i>	<b>25</b>
fettuccine matriciana	<i>bacon, onion, garlic, chilli tossed through napoli sauce</i>	<b>20</b>
pumpkin spinach & four cheese lasagne	<i>layers of roasted pumpkin, spinach, napoli sauce with a blend of mozzarella, ricotta, fetta &amp; parmesan cheeses with a side salad</i>	<b>20</b>
spaghetti carbonara (gf on request)	<i>bacon, onion, garlic, white wine tossed with cream &amp; egg yolk</i>	<b>19</b>

## kids meals (under 12 only)

chicken nuggets	<i>&amp; chips</i>	<b>8</b>
grilled chicken tenderloins	<i>with chips &amp; salad</i>	<b>8</b>
roast of the day	<i>with mashed potato, vegetables &amp; gravy</i>	<b>8</b>
cheeseburger	<i>with chips</i>	<b>8</b>
chicken schnitzel	<i>with chips &amp; salad</i>	<b>8</b>
chicken parmigiana	<i>with chips &amp; salad</i>	<b>8</b>
spaghetti bolognese		<b>8</b>
kids dessert	<i>dixie cup ice cream, frosty fruit or smartie pop up</i>	<b>2</b>

All meals come with a complimentary soft drink or juice

## char grill (all steaks can made gf on request)

graziers scotch fillet 350g	<i>Known as one of the better eating primal cut of beef, the rib fillet will exceed your eating expectations "simply superb"</i>	<b>36</b>
graziers eye fillet 250g	<i>This delightful cut of beef is the tenderest of them all &amp; is best described as succulent, lean &amp; tender "simply sensational"</i>	<b>35</b>
graziers porterhouse	<i>also known as sirloin, this primal cut is aged for a minimum of 8 weeks to ensure tenderness &amp; taste satisfaction, known for its clean fresh flavour with no fatty aftertaste. "melt in your mouth"</i>	<b>32</b>
graziers t-bone 400g	<i>with the flavour of the bone, you can understand why this is called "the cattleman's favourite"</i>	<b>35</b>
wagyu beef burger	<i>home made prime wagyu beef pattie on a toasted bun with egg, bacon, pineapple, caramelised onion, tomato, lettuce, relish &amp; mayonnaise</i>	<b>25</b>

sauces	<i>pepper, gravy, creamy mushroom, hollandaise, garlic butter, bearnaise</i>
mustard	<i>hot english, dijon, seeded, tomato relish, chilli jam</i>
toppers	<i>creamy garlic prawns 7 crumbed calamari 5</i>
	<i>bacon rasher (2) 4 fried eggs (2) 4</i>

## main fare

roast of the day	<i>served with roasted potato &amp; pumpkin, seasonal vegetables &amp; gravy</i>	<b>20</b>
chicken satay	<i>marinated chicken on rice pilaf with spicy peanut sauce and side salad</i>	<b>19</b>
veal scaloppini funghi	<i>pan fried veal escallops in a creamy mushroom sauce, served with roast potato &amp; seasonal vegetables</i>	<b>26</b>
kangaroo & cashew stir fry	<i>marinated kangaroo tossed with asian vegetables, cashews, hokkien noodles, in a sweet &amp; spicy sauce</i>	<b>21</b>
cajun chicken (gf on request)	<i>coated in cajun spice &amp; char grilled, served on sweet potato mash with wilted rocket, slow roasted tomato, topped with hollandaise &amp; a tangy lime, chilli salsa</i>	<b>26</b>
blackened chicken	<i>rocket, slow roasted tomato, topped with hollandaise &amp; a tangy lime, chilli salsa</i>	<b>21.5</b>
spinach & cheese filo parcel (gf on request)	<i>blended cheese &amp; english spinach in a golden filo pastry with salad &amp; tzatziki</i>	<b>21.5</b>
twice cooked	<i>slow cooked until tender then grilled, served with parsnip &amp; apple mash,</i>	<b>26</b>
pork belly	<i>braised red cabbage &amp; apple and rosemary gravy</i>	<b>26</b>
chicken supreme	<i>chicken fillet pocketed with camembert &amp; pistachio on mashed potato, topped with bearnaise sauce, accompanied by seasonal vegetables</i>	<b>26</b>
graziers pie	<i>tender graziers beef slow cooked in silky onion gravy encased in pastry, served with mashed potato &amp; mushy peas</i>	<b>16.5</b>
curry laksa (gf on request)	<i>noodles, asian vegetables &amp; tofu puffs in fragrant, spicy coconut broth, garnished with bean shoots &amp; crispy fried noodles</i>	<b>18</b>
	<i>vegetarian 18 ch. 22</i>	<b>22</b>
	<i>seafood 24 combination 25</i>	<b>25</b>
chicken schnitzel		<b>19</b>
chicken parmigiana		<b>21.5</b>

side dishes also available

## seniors meals

	main meals	<b>12</b>	soup	<b>1.5</b>	dessert	<b>1.5</b>
chicken caesar salad (gf on request)	<i>grilled chicken atop crisp cos, bacon lardons, croutons, shaved parmesan, egg, homemade dressing &amp; anchovies on the side</i>					
mediterranean lamb salad (gf)	<i>char grilled marinated lamb resting on mixed lettuce, olives, sun dried tomatoes, fetta, housemade herbed vinaigrette</i>					
roast of the day (gf)	<i>served with roasted potato &amp; pumpkin, seasonal vegetables &amp; gravy</i>					
spaghetti bolognese (gf on request)						
pumpkin spinach & four cheese lasagne	<i>layers of roasted pumpkin, spinach, napoli sauce with a blend of mozzarella, ricotta, fetta &amp; parmesan cheeses with a side salad</i>					
chicken schnitzel						
chicken parmigiana						
graziers rump steak 200gr	<i>served with your choice of sauce or mustard</i>					
fried or grilled fish	<i>served with tartare sauce, lemon</i>					

available 7 days for lunch & on offer Sunday - Thursday for dinner  
10% off all main menu items 7 days for lunch & dinner for all seniors cardholders

730 centre rd east bentleigh vic 3165 ph: 03 9570 7044



## **kids parties!**

2 options to choose from:

#1 \$11.50 per child\*

#2 \$15.95 per child\*

"You enjoy yourselves, and leave the  
cleanup for us!!"

\* min 10 children

## **functions!**

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Ambers Lounge!

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your next event!

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