



BREADS

Crunchy Garlic Cob Crunchy Cob with melted garlic butter served with a roast garlic dip	6.50
Chef's Cheese Bread Pan baked cob with a trio of Cheese's baked in the centre (fetta, camembert, mild cheese n chives), served with a roast garlic dip	7.00
Roasted Garlic Pizza Roasted garlic pizza base topped with creamy garlic sauce and melted cheese with an olive and roasted capsicum dip	7.00
Fresh Baked Corn Bread American style corn bread freshly baked splashed with olive oil and sea salt, served with roasted capsicum and sweet dip	7.50

ENTREES

Fish Cakes Fish cakes made from fresh local produce by our chefs, lightly crumbed with Jasmine rice and seafood sauce	12.00
Crumbed Calamari Lightly crumbed calamari deep fried golden brown and served with tartare sauce and lemon wedges	13.50
Thai Chilli Chicken Breast chicken pieces slowly pan seared in Thai chilli sauce and served with fried rice	14.50
Garlic King Prawns Fresh North Queensland banana prawns pan seared in creamy garlic sauce and served with steamed jasmine rice	17.50
Butterflied King Prawns Fresh North Queensland banana prawns butterflied and beer battered with fried rice, Asian style dipping sauce and lemon	17.50
Oysters Natural ½ Dozen oysters served with lemon wedges and seafood sauce	13.50
Oysters Kilpatrick ½ Dozen oysters, bacon and our special sauce, grilled	15.50
Beer Battered Oysters ½ Dozen oysters served with Asian style sauce	15.50

SALADS

F-Lakers Salad Combination of iceberg, baby spinach, avocado, cherry tomatoes with continental cucumber, roasted capsicum, carrot and snow peas mixed with an Italian dressing	14.00
Caesar Salad Cos lettuce, pan seared bacon, egg, Parmesan cheese and croutons mixed with our freshly made Caesar dressing	14.00
Extras	
Chicken Breast add slices of seasoned chicken breast	4.00
Fresh Calamari add slices of fresh crumbed calamari	5.00
Moreton Bay King Prawns add freshly peeled Moreton Bay king prawns	14.00
King Prawn and Avocado Fresh Moreton Bay King Prawns peeled with a sun-dried tomato and avocado salad topped with a mango and lime mayo	24.00

WOOD FIRED PIZZAS

Seafood Delight Tiger prawns, fish pieces, calamari, seafood scallops pan seared in roasted garlic, with Spanish onions, bocconcini atop Napoli sauce	23.00
Meat Lovers Prosciutto, pepperoni, roasted bacon, breast chicken with Spanish onions, Swiss cheese both Napoli and BBQ sauce	19.00
Boulevard (vegetarian) Slow baked tomato and capsicum with Spanish Onion, avocado, Kalamata olives, basil and camembert cheese on roast garlic sauce	18.00
The New Tavern Sliced prosciutto, slow baked tomato, Spanish onion, roast garlic, avocado and camembert cheese atop creamy garlic	18.00
Pepperoni Pepperoni with Spanish onion atop Napoli sauce	17.00
Forester Chicken breast, Spanish onion, sliced avocado, baby spinach and camembert cheese atop creamy garlic sauce	21.00
Supremo Ham, pepperoni, Spanish onion, sliced olives, button mushrooms, slow roasted tomato, pineapple and fetta cheese atop Napoli sauce	20.00
The Grand Prosciutto, pepperoni, kalamata olives with slow baked tomato, capsicum and Spanish onions topped with garlic and fetta cheese	20.00
Ham and Pineapple Pineapple, ham and Spanish onion atop Napoli sauce	17.00
Margarita Slow roasted tomatoes, fresh basil, bocconcini atop Napoli sauce	15.00

PASTA

Seafood Marinara Fresh prawns, sea scallops, calamari and reef fish, mussels sautéed in either a traditional Napoli or a garlic cream sauce folded through fresh fettuccini topped with Parmesan cheese	24.00
Chicken and Mushroom Fresh breast meat seared with mushrooms in garlic, white wine cream sauce folded through fresh fettuccini topped with Parmesan cheese	19.00
Vegetarian Pasta Vegetables pan seared in your choice of wine, garlic and thick Napoli tomato sauce or a creamy white sauce folded through spaghetti pasta with Parmesan cheese	18.00
Wagyu Lasagne Delicious Wagyu beef bolognese made fresh, baked into a delicious lasagne using creamy cheese sauce and pasta sheets served with a salad and golden chips for a real treat	19.00
Spaghetti Wagyu Bolognese Wagyu Bolognese sauce poured over freshly cooked spaghetti pasta topped with a blend of mozzarella and Parmesan cheese	17.00

MAINS

Graziers Chunky Steak Pie Slow cooked chunky graziers steak, baked in a crunchy pastry and served with mashed potato, mushy peas and tomato sauce	15.90
Roasted Pork Loin or Roast Beef Slow cooked roasted pork loin or roast beef served with roast potatoes, pumpkin, steamed vegetables and roast gravy	18.00
Chicken Schnitzel Fresh chicken breast lightly crumbed and deep fried, topped with a garlic sauce and served with a crispy salad and golden chips	18.00
Slow Cooked Pork Cutlets Slow cooked pork cutlets basted in Asian style barbecue sauce and served with creamed potato and steamed beans	21.00
Chicken Mignon Chicken breast fillet pocketed with basil, roasted garlic and camembert cheese, wrapped in bacon and served with creamed potato and green beans	22.00
Prawns n Chicken Breast Chicken breast pan seared with tiger prawns in a garlic cream sauce, served with creamed potato, wilted spinach, wedges of kumara and avocado	23.00
BBQ Style Lamb Rack Marinated lamb rack, slow roasted and pan seared, served with creamed potato, wilted spinach and kumara	29.00

SEAFOOD MAINS

Seafood Basket Freshly crumbed or beer battered seafood selection of fish pieces, NQ banana prawns, sea scallops, calamari, served with crispy salad, golden chips, tartare sauce and lemon wedges	26.00
North Queensland Snapper or Barramundi Grilled, beer battered or crumbed, served with crisp salad, golden chips, tartare sauce and lemon wedges	27.00
Citrus Honey Glazed Atlantic Salmon Grilled Salmon with Asian style citrus honey glaze, Asian greens, jasmine rice and kumara crisps	26.00
Trio of Seafood Pan seared snapper fillet, Atlantic salmon and Moreton bay bug atop creamed potato, avocado, wilted greens and citrus honey glaze	32.00
Moreton Bay Bugs (two styles) Chilli Style Fresh Moreton Bay Bugs simmered in mild chilli sauce served atop jasmine rice, wilted greens and panned kumara or Beer Battered or Crumbed Style bug tails with salad, chips and creamed garlic dipping sauce	35.00

SENIOR MENU FOR SENIORS ONLY

Lasagne Chips & Salad Delicious Wagyu beef bolognese made fresh, baked into a delicious lasagne using creamy cheese sauce and pasta sheets served with a salad and golden chips for a real treat	12.50
Classic Fish n Chips Flash fried in a light beer batter served with chips, tossed salad, lemon and Tartare	12.50
Chicken Schnitzel Chicken Breast piece crumbed with chips and salad	12.50
Crumbed Calamari Crumbed Calamari pieces crumbed with chips and salad	12.50









PREMIUM CHAR GRILLED STEAKS

ALL STEAKS ARE COOKED TO YOUR LIKING & SERVED WITH YOUR CHOICE OF SAUCE:

ROAST MEAT GRAVY, MUSHROOM, PEPPER, DIANNE OR ROAST GARLIC

MUSTARDS ALSO AVAILABLE: DIJON, SEEDED OR HOT ENGLISH

ALL STEAKS ARE SERVED WITH YOUR CHOICE OF CHIPS & SALAD OR POTATO & VEGETABLES

RUMP This classic primal cut is full in flavour & comes from Kilcoy meatworks in South East Queensland. The beef bodies are a yearling product with a hook weight of 340 to 360 kg, predominately 75% Bos Taurus (British Breed of Cattle) with a fat depth of no more than 7mm. Aged to our specification "FULL OF FLAVOUR"	400grams		28.00
RIB FILLET Known as one of the better eating primal cut of beef, the rib fillet will exceed your eating expectations with a marble score up to 2. Raised on natural pastures in South East Queensland & grain finished for the last 100 days at selected feedlots "SIMPLY SUPERB"	250grams		26.00
PORTERHOUSE Also known as Sirloin this primal cut is aged for a minimum of 8 weeks to ensure tenderness & taste satisfaction. With a fat depth of 5mm & fed on a 3 cereal grain diet for the last 100 days, known for its clean fresh flavour with no fatty after taste "Melt In Your Mouth"	350grams		29.00
EYE FILLET This delightful cut of beef is the most tender of them all & is best described as succulent, lean & tender. Sourced from lush open paddocks surrounding the Darling Downs & aged for a minimum of 8 weeks "SIMPLY SENSATIONAL"	200grams		29.00
AMERICAN RIB EYE Extremely high in flavour and tenderness, this prime cut of beef with the flavour of the bone will melt in your mouth and exceed your expectation. Grain finished for a minimum 100 days in the lush open paddocks of South East Queensland. "The Prime Choice"	500grams		34.00
RIB FILLET (BLACK ANGUS) This rib fillet is from a Black Angus cattle with a minimum of 180 days grain finished in feedlots on the Southern Darling Downs and with a 2-3 marble score makes for a flavoursome, tender cut of beef "Simply Stunning"	300grams		32.00

STEAK TOPPERS

Garlic Prawns	8.50
Pan Seared Button Mushrooms	6.00
Crumbed Calamari	7.00
Moreton Bay Bug	12.00
2 Fried Eggs	5.00

SIDE ORDERS

Seasoned Wedges with sour cream & sweet chilli	9.00
Chips with Aioli	7.00
Pan Seared Button Mushrooms	6.00
Crisp Garden Salad With Italian Dressing	5.00
Freshly Steamed Vegetables	5.00
Extra Sauce & Gravy	2.00

KIDS MENU KIDS ONLY 12 YEARS & UNDER

Mini Fish and Chips - Crumbed fresh reef fish pieces served with your choice	6.50
Mini Chicken Schnitzel - Breast chicken pieces crumbed with your choice of chips or salad	6.50
Mini Calamari - Freshly crumbed calamari with your choice of chips or salad	6.50
Fresh Beef Lasagne - Beef lasagne made on premises, served with your choice of chips or salad	6.50
Spaghetti in Napoli Sauce and Meat Balls - Spaghetti pasta mixed in a Napoli sauce and meat balls	6.50
Mini Ham and Cheese Pizza - Mini pizza topped with ham, pineapple and cheese atop Napoli sauce served with your choice of chips or salad	6.50
Chips and Tomato Sauce	5.00

LUNCH MENU AVAILABLE LUNCHTIME ONLY

Steak Sandwich - Fresh Thinly sliced rib fillet steak with fried onion, melted cheese, BBQ sauce all in a toasted sour dough bread sandwich served with golden chips	13.50
Tavern Burger - Freshly made beef patty on a toasted burger roll with cheese, fried onions, lettuce, tomato, beetroot and BBQ sauce, served with golden chips	12.00
Classic Fish n Chips - Flash fried in a light beer batter served with chips, tossed salad, lemon and Tartare	13.00

Grilled Open Sandwiches

Chicken and Onion - Sliced chicken breast with Spanish onions, BBQ sauce and melted cheese, served with golden chips	14.50
Bacon and Avocado - Grilled bacon topped with slices of avocado, Roma tomatoes and melted cheese, served with golden chips	14.50
Smoked Salmon - Tasmanian smoked salmon with Roma tomatoes, sliced avocado and melted cheese, served with golden chips	14.50

DESSERTS

Sticky Date Pudding - Freshly baked slice of sticky date pudding smothered in caramel sauce, cream and vanilla ice cream	7.50
Chocolov - Chocolate sponge layered with luscious chocolate custard, all dripping in a rich ganache served with cream and vanilla ice cream	7.50
Mud Cake - Moist chocolate mud cake covered in a rich ganache served with cream and vanilla ice cream	7.50
Strawberry Sundae Delight - Fresh strawberries layered between ice cream, topped with cream and strawberry liqueur	7.50
Fruity Crème Brulee - Melt in your mouth fruity brulee, served with vanilla ice cream and cream	7.50