



MENU

BREADS

Garlic & Parmesan or Herb	<i>The traditional favorites</i>	6.00
Stockman's	<i>Hot crusty slices with bacon, salsa & melted cheese</i>	7.00
Damper	<i>Individual size with herbed butter & bush tomato chutney</i>	6.00

SOUPS

Country Pumpkin	<i>Thick rich soup served with crusty croutons</i>	10.50
Seafood Laksa	<i>Taste the heavenly flavours of this Classic Malay Dish</i>	14.50

ENTRÉE

Oysters Natural		20.50 (1/2 doz) 32.50 (1 doz)
<i>In the half shell & served with a refreshing lime dressing</i>		
Jack's Kilpatrick		20.50 (1/2 doz) 32.50 (1 doz)
<i>Plump Tasmanian oysters in the half shell topped with bacon and drizzled with Worcestershire & Barbeque Sauces</i>		
Mornay		20.50 (1/2 doz) 32.50 (1 doz)
<i>Plump Tasmanian oysters in the half shell topped with creamy mornay sauce</i>		
Warm Beef Salad		15.50 / 25.00
<i>Strips of finely sliced beef served atop a bed of crisp mixed salad finished with a rich red wine dressing & topped with a Parmesan Souffle</i>		
Chicken Parcels		15.50 / 25.00
<i>Delicate curry scented chicken pieces wrapped in light pastry & finished with a light crème curry dressing</i>		
Garlic Prawns		16.50 / 30.50
<i>King prawns cooked in luscious Cream Garlic sauce & served with steamed rice</i>		
Sweet Chilli Calamari		16.50
<i>Sauteed & served on a bed of greens</i>		
Camembert		15.50
<i>Golden Fried Camembert served with Cranberry Jelly</i>		

MAINS

Top End Barramundi	29.50
Nestled on a bed of stir fried greens & finished with Taragon Hollandaise Sauce	
Country Chicken	25.50
Chicken Breast stuffed with soft cheese, wrapped in Bacon & finished with a cream sauce.	
Lamb Korma	27.50
Tender lamb gently spiced & cooked in a nutty curry sauce, served with jasmine rice & finished with toasted flaked almonds	
Tasmanian Salmon Fillet	32.00
Nestled on a bed of greens & served with Lemon Caper Butter	
Home Style Pork Cutlet	28.50
Pork cutlet on a bed of herbed potato crush & served with a savory baked apple	
Texas BBQ T-Bone	31.50
Hickory smoked BBQ flavours this prime steak & is served on a bed of sweet corn mash.	

THE CATTLEMAN STEAKS

Prime Scotch Fillet 300gm	32.50
Our most popular steak is tender with a mild flavour, the fillet has the softest texture of all the steaks and is fantastic chargrilled rare to medium to give you the most succulent steak.	
Porterhouse 300gm	29.50
The Porterhouse steak is tender with a distinct texture. A good all rounder in terms of flavour and tenderness. We recommend chargrilled rare, medium to medium well.	
Petite Porterhouse 200gm	19.50
The same great beef flavours simply perfect for the smaller appetite.	
Rump 300gm	27.50
With its firm texture and strong beefy flavour, we recommend our rump steaks are char grilled rare to medium to ensure the best flavour.	
T-Bone 300gm	31.50
This steak gives you the best of both worlds, the flavour and tenderness will not disappoint. We recommend our T-Bones are chargrilled rare, medium or medium well.	
The Winter Stockman	36.50
The famous Cattleman Prime Scotch Fillet topped with your choice of either Plump Oysters or King Prawns.	

All Cattleman Steaks are served on a bed of herbed potato crush & are finished with your selection of sauce & side dish.

SIDE DISHES

Steamed seasonal vegetables

Beer Battered Potato Fries

Garden Salad

Steamed Lemon Green Beans

One side dish per main. Extra sides \$5.75 each

SAUCES

Red Wine Jus

Mushroom

Pepper

The Cattleman Secret Sauce

CHILDREN'S MENU

The Mini Cattleman Steak served with Chips or Vegetables

12.50

Popcorn Chicken served with Chips or Vegetables

11.50

Fish Cocktail served with Chips or Vegetables

11.50

All Children's Meals include a complimentary softdrink or juice

DESSERTS

Cappuccino Anyone?

Home made coffee ice-cream on a base of Chocolate & Tia Maria sponge, finished with a cream froth & dusted with chocolate.

Skicky Date Pudding

The most popular of winter desserts, finished with Butterscotch Sauce & served with Crème Anglaise.

Warm Chocolate Brownie

Served with chocolate sauce and fresh cream

Petite Pavlova

Filled with vanilla custard cream & topped with seasonal fruits

Apple Pie

Home-made deep dish apple pie served with cream

All Desserts \$9.95

TEA & COFFEE

Short Black § Long Black § Flat White § Latte § Cappuccino

All Tea & Coffee \$5.00

Wine List

WHITE WINE

House White	\$5.00 Glass
Cattleman Verdelho	\$26.00 Btl \$6.50 Glass
Cattleman Sauvignon Blanc	\$26.00 Btl \$6.50 Glass
Blickling Estate - Riesling	\$26.00 Btl \$6.50 Glass
Blickling Estate – Unwooded Chardonnay	\$26.00 Btl \$6.50 Glass
Blickling Estate - Sauvignon Blanc	\$26.00 Btl \$6.50 Glass
Blickling Estate – Classic White	\$26.00 Btl \$6.50 Glass

ROSE

Blickling Estate – Rose	\$24.00 Btl \$6.00 Glass
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RED WINE

House Red	\$5.00 Glass
Cattleman Cabernet Merlot	\$26.00 Btl \$6.50 Glass
Blickling Estate - Shiraz 2005	\$26.00 Btl \$6.50 Glass
Blickling Estate - Pinot Noir 2005	\$26.00 Btl \$6.50 Glass
Blickling Estate – Cabernet Sauvignon 2005	\$26.00 Btl \$6.50 Glass
Blickling Estate – Classic Red 2005	\$26.00 Btl \$6.50 Glass
Wyndham Estate Cabernet Sauvignon Bin 444	\$32.00 Btl \$8.00 Glass
Wyndham Estate Shiraz Bin 555	\$32.00 Btl \$8.00 Glass

All Prices Include GST