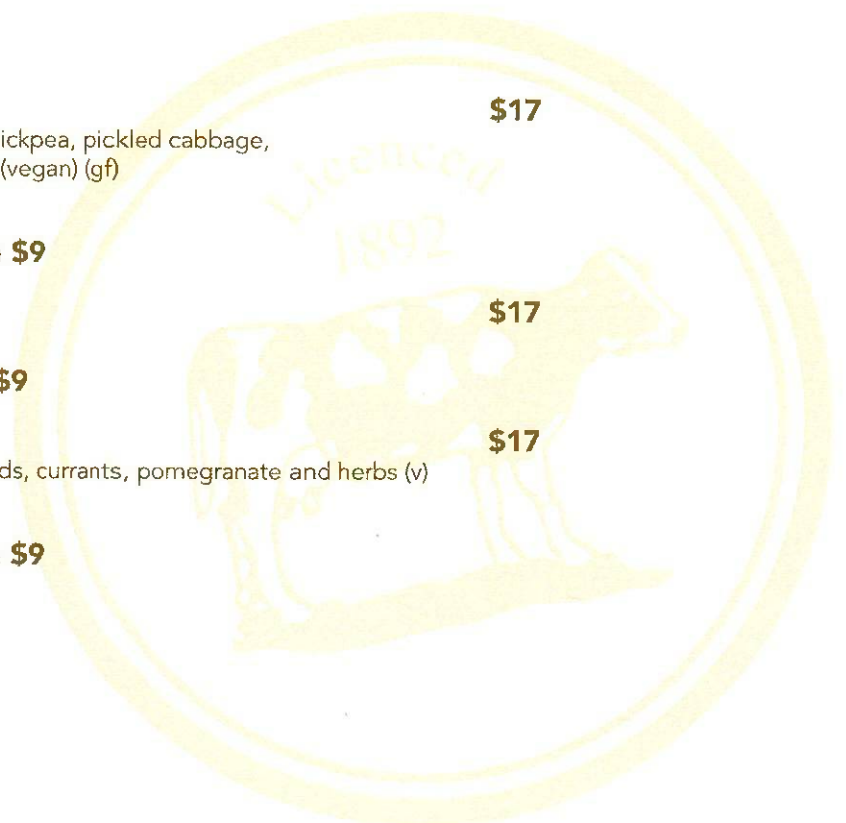


## Entrees

Buffalo Wings with Franks hot sauce and ranch dressing	<b>\$15</b>
Szechuan Pepper Calamari with aioli	<b>\$14</b>
Natural Oysters with lemon grass and citrus reduction (gf)	
Half Dozen	<b>\$20</b>
Dozen	<b>\$34</b>
Kilpatrick Oysters	
Half Dozen	<b>\$22</b>
Dozen	<b>\$38</b>
Garlic Pizza Bread with rocket and Balsamic reduction (v)	<b>\$17</b>
(gf available add \$2)	
Smoked Salmon Sourdough Crostini, whipped goat's cheese, fried capers	<b>\$17.5</b>
(gf available add \$2)	
Saffron Arancini with rosemary salt, aioli	<b>\$12</b>

## Salads

Crispy Chickpea Salad	<b>\$17</b>
tomato, cucumber, crispy chickpea, pickled cabbage, fresh herbs, lemon dressing (vegan) (gf)	
add chicken <b>\$8</b>	
add smoked salmon <b>\$9</b>	
Caesar Salad	<b>\$17</b>
Add chicken <b>\$8</b>	
Add Smoked salmon <b>\$9</b>	
Jewelled Cous Cous	<b>\$17</b>
studded with roasted almonds, currants, pomegranate and herbs (v)	
add chicken <b>\$8</b>	
add smoked salmon <b>\$9</b>	



## Mussels

**Our signature dish** - Black mussels from Spring Bay. Served in an authentic Belgian mussel pot with dunking bread. Hint: keep the shell from the first mussel and use it as your pincer for the rest of the dish. All are Gluten free.

Served with toasted Turkish bread or Chips

Creamy Bacon, garlic and white wine sauce	<b>\$33</b>
Tomato and basil	<b>\$33</b>
Garlic, chilli, lemongrass (Asian infused)	<b>\$33</b>

## Pizzas

All pizzas are a classic 10" diameter

<b>Steak House</b>	<b>\$26</b>
Seasoned steak, salami, onion, bacon, barbecue sauce and mozzarella	
<b>Chicken and Sundried Tomato</b>	<b>\$26</b>
Tender chicken breast, house made pizza sauce, sundried tomato, Spanish onion, rocket leaves and mozzarella	
<b>Vegetarian</b>	<b>\$25</b>
House made pizza sauce, kalamata olives, roasted capsicum, Spanish onion, rocket leaves, mushroom and mozzarella	
Gluten Free bases available \$2 extra	



## Classics at the Cow

<b>Crispy Skin Salmon</b> twice cooked potatoes, charred greens, creamy tomato and mussel sauce (gf)	<b>\$33</b>
<b>Harissa Lamb Skewer</b> with jewelled couscous and smokey hummus	<b>\$29</b>
<b>Grilled Prawn Risotto</b> with lemon, streaky bacon, thyme (gf)	<b>\$28</b>
<b>Yoghurt Baked Chicken Breast</b> caramelised fennel puree, carrot emulsion, buttered greens (gf)	<b>\$27</b>
<b>Free Range Pork Cutlet</b> (Borrowdale, Goondiwindi) orange chilli glaze and Lebanese inspired salad (gf)	<b>\$32</b>
<b>Seared Scallops</b> pumpkin mascarpone puree, parsnip crisps, black olive crumble (gf)	<b>\$19</b>
<b>Classic Chicken Parmigiana</b> house salad, chips	<b>\$24</b>
<b>Szechuan Calamari</b> citrus aioli, house salad, chips	<b>\$22</b>
<b>Beef and Bacon Burger</b> homemade relish, lettuce, tomato, onion, cheese	<b>\$18</b>
<b>Stout Braised Beef Short Ribs</b> roasted potato, honey cumin carrots, stout demi glaze	<b>\$32</b>

## Extras

House salad (gf, v)	<b>\$5</b>
Steamed Seasonal Vegetables (gf, v)	<b>\$5</b>
Beer battered fries (v)	<b>\$5</b>
Roasted broccolini with smoky almonds (gf, v)	<b>\$7</b>
Twice cooked potato wedges with tahini yoghurt (gf)	<b>\$8</b>
Battered onion rings (v)	<b>\$5</b>
Hazelnut Crumbed cauliflower, thyme and burnt honey (v)	<b>\$8</b>



## From the Paddock

Steaks served with chips or mash, salad  
or vegetables and sauce

**Eye Fillet 200gm** **\$37**  
100 day grain fed from the Brisbane Valley

**Fillet Mignon 250gm** **\$39**  
100 day grain fed from the Brisbane Valley

**Sirloin 300gm** **\$35**  
MSA Beef City Platinum

**Rib Fillet 300gm** **\$39**  
100 day grain fed from Kilcoy

**Rump 350gm** **\$39**  
Mort and Co. Grandchester Angus

**Prime Rib on the Bone 500gm** **\$49**  
100 day grain fed from Kilcoy

**Petite Beef tender 300gm** **\$32**  
with garlic thyme and parsley rub - tender and juicy  
from behind the shoulder

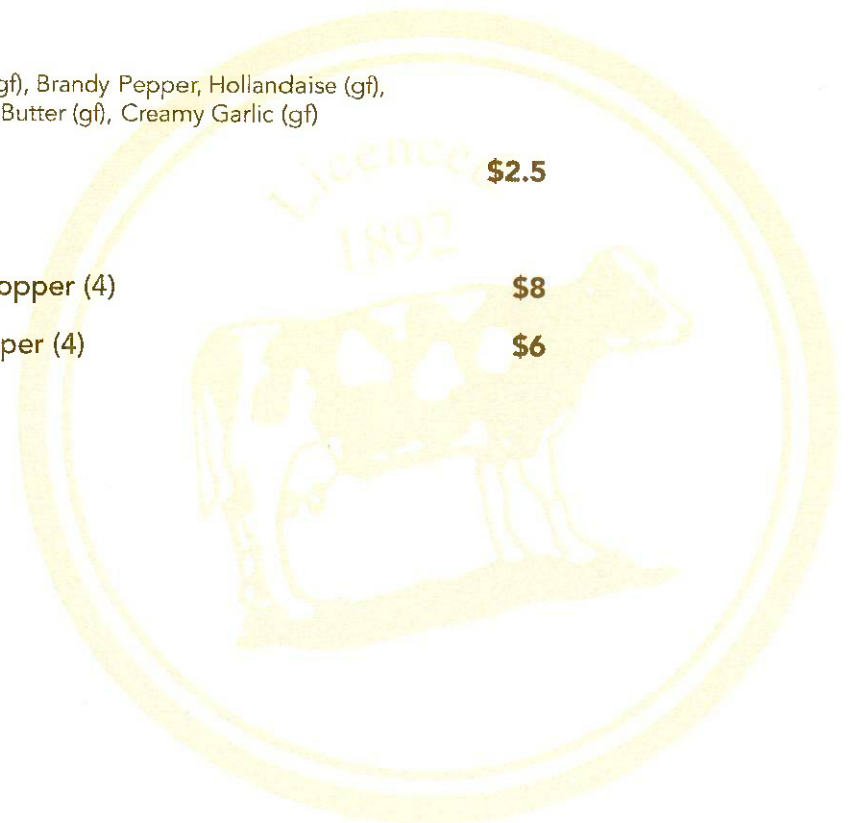
**Choose your sauce**  
Gravy, Mushroom, Dianne (gf), Brandy Pepper, Hollandaise (gf),  
Red Wine Jus (gf), Cowboy Butter (gf), Creamy Garlic (gf)

**Extra sauce** **\$2.5**

**Steak Toppers**

**Creamy garlic prawn topper (4)** **\$8**

**Szechuan calamari topper (4)** **\$6**



## Desserts

<b>Chocolate Mousse</b> chocolate soil, Chambord sabayon (gf)	<b>\$12</b>
<b>Lemon Curd Tart</b> with ice cream and fresh berries	<b>\$10</b>
<b>Sticky Date Pudding</b> with toffee sauce and ice cream	<b>\$12</b>
<b>Caramelised Honey, Macadamia and Thyme Labneh</b> with coconut crumble	<b>\$13</b>
<b>Red Velvet Waffles</b> chocolate liqueur sauce and ice cream	<b>\$12</b>
<b>Affogato</b> Ice cream served with a shot of espresso (gf) add Frangelico <b>\$8</b>	<b>\$10</b>

## Coffee & Tea

Flat white	<b>\$4.5</b>
Short black	<b>\$4.5</b>
Cappuccino	<b>\$4.5</b>
Long black	<b>\$4.5</b>
Macchiato	<b>\$4.5</b>
Café latte	<b>\$4.5</b>
Chai latte	<b>\$4.5</b>
Herbal tea various varieties available	<b>\$4.5</b>
Pot of tea	<b>\$4.5</b>
Hot chocolate	<b>\$4.5</b>
Upgrade to a mug size for an additional \$1	<b>\$4.5</b>

## Kids Menu

Ask for our special Kids menu  
(Under 12 years)

