

STARTER & SALADS

Homemade Soup of the Day		5.00
Our hearty soup is made fresh here and served with a bread roll.		
Garlic Bread (v)		5.50
With cheese (v)		6.50
Bowl of Chips		6.00
Bowl of Wedges		9.00
Buffalo Wings		12.00
Wings marinated in a home made smokey BBQ sauce, with a sweet chilly dipping sauce.		
Sandown Share Platter		
A mixed platter of Buffalo wings, Oysters, marinated olives, Dips, toasted focaccia bread. A great starter to have while waiting for friends.		
	2 ppl	16.00
	4 ppl	26.00
Oysters Kilpatrick		
Shucked oysters topped with crispy bacon and worcestershire sauce.		
	½ dozen	14.00
	dozen	24.00
Torpedo Prawns		
Tempura Torpedo Prawns, fried till golden, served with a wasabi aioli.		
		13.50
Trio of Dips		
A selection of gourmet Dips served with warm focaccia bread.		
		13.00
Thai Beef Salad		
Asian influenced salad, cherry tomatoes, bean shoots, julienne carrot, red onion, tossed through a coriander and lime dressing.		
With marinated beef strips and fried noodles.		
		20.50
Calamari Salad		
Char grilled pieces of calamari served on a fresh rocket salad with pine nuts, red onion, sun-dried tomatoes, roasted capsicum and cucumber and a tasty lime and coriander dressing.		
		22.50
Caesar Salad		18.00
Cos lettuce, crispy pancetta, shaved parmesan and toasted croutons tossed through a caesar dressing topped with a poached egg and anchovies.		
with marinated chicken strips		20.00
or smoked salmon		20.00
or fried calamari rings		20.00
or grilled prawns		22.00
Greek Salad		
A crisp leafy salad tossed with fetta cheese, olives, Spanish onions, cucumber and cherry tomato's, mixed with a balsamic glaze.		
		19.00
Add marinated lamb medallions		25.00
Add Chicken		23.00

THE GRILL

All of our quality graziers beef cuts are aged for a minimum of 42 days to ensure ultimate tenderness, flavour & texture and grilled to your liking.

Your choice of sauces:

Pan gravy, Pepper, Mushroom, Garlic Butter, Béarnaise

	Porterhouse 300g A specialty primal cut of beef with exceptional flavour. Hereford & Angus cross with a marbling score of 0-3.	30.00
	The Sandown Brick 450g Specialty cut of beef porterhouse with exceptional flavour. Hereford & Angus cross with a marbling score of 0-3.	39.00
	T-Bone 400g This specialty cut of beef has two components. The meat on the larger side of the bone is known as the sirloin & the smaller is the eye fillet. Aged for a minimum of 6 weeks.	33.00
	Rib-Eye 400g A specialty primal cut of beef with exceptional flavour. Hereford and Angus cross with a marbling score of 0-3.	37.00
	The Dublin Drunk 250g prime middle cut rump steak marinated in Guinness, garlic and seeded mustard, cooked to your liking with your choice of sauce	23.00
	Fillet Mignon 200g This delightful eye fillet wrapped in bacon is the most tender of them all and is best described as succulent, lean and tender. Sourced from lush open paddocks surrounding the Darling Downs and aged for a minimum of 8 weeks.	31.00
	Beef and Ribs Graziers scotch fillet, cooked to your liking, with a chunky rack of Asian infused beef ribs.	35.00
	Scotch Fillet 300g Graziers scotch fillet, cooked to your liking, nestled on top of a bed of pan-fried chat potatoes, bacon, onion and wilted baby spinach, with a creamy seeded mustard sauce.	32.00
	Sam's Surf and Turf 500g Rump Steak This classic prime cut is 100 days grain fed and full of flavour. Chargrilled and topped with a creamy garlic prawn sauce.	39.00
	Lamb Noisettes Succulent lamb medallions, skewered and grilled, resting on a garlic and herb mash with a red onion and chilly jam.	28.00
	Add Ons	
	Surf & Turf	8.50
	onion rings	4.00
	sautéed garlic mushrooms	4.00
	fried egg	2.00
	calamari rings	6.00
	kilpatrick sauce	5.00
	texan topper-onion, bacon, cheese ,BBQ sauce	5.00

MAINS

Chicken Parmagiana	20.00
Tender chicken breast topped with ham, napoli sauce & mozzarella cheese.	
Chicken Schnitzel	19.00
Tender chicken fillet, grilled and served with a wedge of lemon.	
Veal Parmagiana	22.00
Baby veal topped with ham, napoli sauce and mozzarella cheese.	
Veal Schnitzel	20.00
Baby veal, grilled and served with a wedge of lemon.	
Graziers Beef Pie	15.90
Tender chunks of Graziers Beef, slow cooked in silky onion, encased in pastry and served with mashed potato and mushy peas and gravy	
Garlic Prawns	
Tiger prawns cutlets tossed in white wine and garlic cream sauce, served on a fragrant jasmine rice and crisp garden salad.	
	Entree 16.00
	Main 25.00
Sam's Fish and Chips	22.00
Fresh fillets of Flake, lightly crumbed in our own seasoned crumbs, served with lemon and tartare sauce.	
Chicken Scaloppini (g/f)	20.00
Escallops of breast chicken, pan fried with bacon, mushrooms and spring onion, finished in a white wine sauce. With jasmine rice and fresh garden salad.	
Sam's Chicken Sandwich	
Chicken breast, layered with bacon, cheese, lettuce, tomato, beetroot with a garlic Aioli on a toasted rye roll and chips.	
	20.00
Sam's Wagyu Burger	24.00
A home made 250g Wagyu burger layered with tomato relish, cheese, lettuce, beetroot, tomato, bacon, fried onion rings and chips	
Chicken Mediterranean	24.00
Pan fried chicken breast nestled on top of a char grilled capsicum and eggplant cous cous, with a olive and spinach napoli sauce.	
Crumbed Calamari	
Tender Calamari rings served with tartare sauce, lemon, chips and salad.	
	Entrée 16.00
	Main 22.00

Nasi Goreng	22.50
Fried Rice' is a blend of rice with Indonesian spices and vegetables tossed with prawns and beef. Traditionally topped with a fried egg and Indonesian prawn crackers.	
Atlantic Salmon (g/f)	25.00
Grilled and served on top of a lemon & dill risotto with a bed or wilted baby spinach and a Dill Hollandaise.	
Fisherman's Basket	37.00
A selection of fresh and fried seafood, including prawns, calamari, flake, scallops, smoked salmon, oysters, accompanied with cocktail and tartare sauce served with chips and salad.	
Spaghetti Bolognese	19.00
Sam's homemade bolognese sauce finished with parmesan cheese.	
Tomato & Bacon Risotto	20.00
A combination of oven roasted cherry tomatoes, bacon, onion, mushrooms and baby spinach, folded through creamy Arborio rice.	
Vegetarian Lasagne	20.00
Layers of fresh spinach, mushrooms and eggplant, between sheets of pasta, cheese and white sauce, topped with a napoli sauce, baked and served with a fresh chefs salad and chips.	
Beef Lasagne	21.50
Layers of fine ground beef, Durum wheat pasta sheets and cheese, baked and served with a fresh chef's salad and chips.	

SIDES

bowl of chips	6.50
bowl of seasoned wedges with sour cream and sweet chilli sauce	9.00
sautéed garlic mushrooms	4.00
fried onions	4.00
bowl of vegetables	6.50
side salad	6.50

SENIORS MENU

All meals served with chips and salad or vegetables. 10.50

Fish and chips

Roast of the day

Bangers and mash

Chicken parmigiana

Spaghetti bolognese

Calamari and chips

Grilled chicken salad

Porterhouse steak

Add 2.00

Seniors soup or seniors dessert

Add 1.50

KIDS MENU

Includes a free soft drink 8.00

Roast of the day

Chicken nuggets and chips

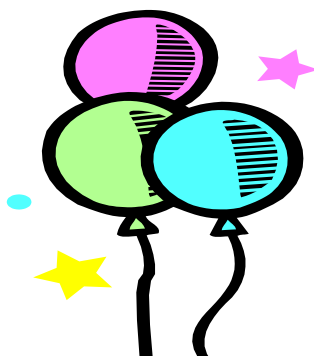
Fish and chips

Party pies or sausage rolls(4) or (2 and 2)

Spaghetti bolognese

Grilled chicken salad

Calamari and chips



FOR THE KIDS

Friday- Kids Eat Free

Friday-Free Kids Karaoke

Kids play area with playstations

Kids parties sat and sun lunches

Kids club membership and parties last Friday of the month.

Kids colouring competitions

We also have a function room available. Suitable for your next meeting, birthday or celebration. Please ask our friendly staff for more information or call

03 9546 5755.