





19

17

17

19

16

29

45

49

22.90

**STARTERS** 

**Tempura Coconut Prawns** *kewpie mayo, pickled ginger* 

3 Cheese Arancini Balls w chipotle aioli & parm salad

Salt & Szechuan Pepper Calamari w citrus aioli

1 doz.

Approaching 26 years in the hands of the Farquhar family, The Caxton Hotel welcomes you to the Char Grill. Our excellence in food, beverage & service has solidified our reputation as one of Queensland's most beloved pubs. Consistently delivering the best value steaks in Brisbane & offering authentic pub classics. Cheers, we hope you enjoy!

9

10

12

14

& herb salad

#### **TO SHARE**

Cheesy Garlic Pizza Bread the perfect share plate Warm Herb & Cheese Baguette with creamy butter Grilled Pita Bread w olives & smoked hummus Tomato Bruschetta w feta & balsamic reduction

Our popular, sweet and creamy Tasmania oysters -

Grilled King Prawns w garlic & chilli butter Duck Spring Rolls homemade w plum sauce Tasting Platter for 2 - A mixed selection of arancini balls, OYSTER BAR tempura prawns, duck spring rolls, salt & Szechuan pepper calamari & sourdough bread w balsamic & olive oil sourced daily 1/2 doz. 24

Bloody Mary Shooters shot glass oysters in a classic Bloody Mary mix Natural w fresh lemon & champagne mignonette 19 33 Kilpatrick topped with crispy bacon & spicy Worcestershire 22 35

# **CHEF SELECTION**

Crumbed Pork Chops Rosemary & garlic roasted potatoes, glazed carrots, brussel sprouts, apple sauce & pork jus 32 Caxton Style BBQ Beef Ribs Slow cooked with our own special sauce, corn cob, coleslaw & a creamy mash potato 39 Char Grilled Lamb Cutlets (4) Served with lamb jus, mint sauce, fresh green beans & sautéed baby potatoes 39 Reef and Beef (200g) Eye Fillet w sea scallops, King prawns, creamy garlic sauce, on a potato hash & house veg 49

### **OPEN FLAME CHAR GRILL**

Jumbo Point of Rump (400g) Large cut from the hindquarter, very tasty whilst firm in texture 32 Thick Cut Porterhouse (350g) Centre section of short loin with a fat strip producing great flavour 37

Eye Fillet (275g) Lean and succulent, the most tender cut on the menu

Scotch Fillet (350g) Angus reserve marble score 2+, best served medium rare 45

Prime Rib on the Bone (600g) Juicy, generously marbled, high quality cut of prime rib served thick

We recommend our high quality steaks grilled Medium to Medium Rare

All STEAKS come with Caxton Fries and your choice of one side and one sauce

CHOOSE YOUR SAUCE	CHOOSE YOUR SIDE	TOPPERS	
Mushroom	Baked Potato with Bacon Sauce & Sour Cream	Glazed Baby Carrots	8
Peppercorn	Steamed Vegetables with Garlic Butter	Caxton Onion Rings	8
Diane	Daily Fresh Coleslaw   Caxton House Salad	Szechuan Pepper Calamari	9
Chilli	Grilled Broccolini with Slivered Almonds	Tempura Coconut Prawns	12
Extra Sauce 2	Extra Side 4		

#### **BEST VALUE STEAK**

Rump (300g)\* served w caxton fries, house salad and your choice of sauce

\*No substitutes or changes & not available Suncorp Stadium Event Days





# CAXTON CLASSICS

Cheese Burger on Brioche	lettuce, tomato, double cheese, special sauce & beer battered fr	ies 19
Chicken Parmigiana	napoli sauce, ham, cheese, beer battered fries & side salad	28
arinated Prawns & Rice Noodle Salad	vermicelli noodles, mixed vegetables, peanuts, chilli & fresh Asia	an herbs 29
Black Lip Mussels	steamed in a lightly spiced tomato broth w crusty garlic bread	32
Premium Catch of the Day	daily fresh fillets pan fried in garlic butter, Greek salad and fries	34
Chilli Prawn & Calamari Linguine	tomato & basil creamy rose sauce, liasoned w linguine pasta	34
Chicken Breast & BBQ Prawns	a creamy mash & sautéed greens on a tomato beurre blanc	32
Vegetarian Dish of the Day	ask your friendly wait staff about today's special	Priced Daily

## **TACKLE THE CAXTON KILO**

Challenge yourself or share amongst friends. Can you finish the Caxton Kilo?

**1kg Chicken Parmigiana** presented with napoli sauce, ham, covered with cheddar cheese,
including large servings of beer battered fries & garden salad

**1kg Rump Steak** prime cut rump with marble score of 2, presented with a large serving of 55 beer battered fries & garden salad, cooked medium to medium rare Choice of any 2 sauces: Mushroom, Peppercorn, Chilli, Diane

when ordering please allow up to 30 minutes preparation time

#### **DESSERTS**

Chocolate Sundae vanilla ice cream, chocolate sauce w whipped cream & fresh strawberries

Sticky Date Pudding served w fresh cream and caramel sauce

Creme Brulee traditionally prepared with soft custard and a hard caramelized layer,
served with a fresh berry compote

Cheese Platter a selection of 3 Australian cheeses, dried fruits, quince paste & crackers

14 for 1 - 19 for 2



