



CHAR GRILL RESTAURANT & TERRACE BAR

STEAK - SEAFOOD - RIBS

Your Hosts - The Farquhar Family

BREADS

Herb & Cheese Loaf - 5.5

Confit Garlic Pizza Bread - 5.5

Grilled Turkish Bread & a selection of homemade dips – 8.5

OYSTER BAR

(Our Oysters are shucked daily)

Shot Glass Oysters

6 prime oysters served in individual shot glasses with a great bloody Mary mix – 17.9

Oysters Natural

1 dozen fresh oysters served on rock salt with a petite lemon sorbet – 23.9

Oysters Kilpatrick

10 fresh oysters served in the traditional Kilpatrick style, diced bacon & Worcestershire sauce – 28.9

STARTERS

(Have as an entrée or to share)

Caesar Salad Traditional

An old favourite of crisp cos lettuce, poached egg, bacon, long bread croutons, shavings of parmesan & optional anchovies - 12.9

Add Cajun chicken tenders – 16.9

Add salt & pepper prawns – 18.9

** Caxton Tasting Plate

Delicious - A duck spring roll, crab dumplings, salmon roulade, tempura prawn & a fresh oyster served with a sweet soy sauce - A great sharing plate - 15.9

Salt & Pepper Calamari

Tender salt & pepper calamari with a snow pea salad & chilli dressing - Entrée 14.9 / Main 28.9

Satay Chicken

Succulent chicken thigh served skewer style with selected vegetables and presented on Basmati rice with a tangy peanut satay sauce - 14.9

** Sea Scallops

Plump sea scallops lightly seared, served with pea puree, crispy prosciutto & a lemon Beurre Blanc - 15.9

** Tempura Prawn Cocktail

Juicy ocean prawns served Tempura style with an iceberg salad & spicy tomato dipping sauce - 16.9

** Crab - Three Ways

Maryland crab & potato cakes, crispy soft shell crab & crab dumplings with a tangy mango aioli - 14.9

Our Famous Prime Beef Sausage Platter

Prime beef sausage char grilled to perfection & served with The Caxton's own tangy dipping sauce. Ideal as a starter for two to share, genuine prime cuts of meat used – 13.9

** We cannot offer these Starters as Main Course upgrades

THE
CAXTON

Finalist 2015 - Best Restaurant - QHA Awards for Excellence
Winner 2014 - Best Steak Queensland - I Love Food Awards
Finalist 2014 - Best Restaurant - QHA Awards for Excellence
Finalist 2013 - Best Restaurant - QHA Awards for Excellence
Winner 2012 – Best Pub/Bistro - I Love Food Awards



www.caxton.com.au
#caxtonhotel

MAIN COURSES

"Our Reputation is at Steak"

The Caxton Char Grill has a proud reputation for our fine steak dishes. Our steaks are sourced from several beef properties in Central & Northern Queensland. Our steaks are produced from Santa Gertrudis, Charolais & Angus cattle. They are grain fed for 120 days & meticulously aged for a minimum of 40 days to produce a tender and flavoursome product.

FROM THE CHAR GRILL – PRIME STEAKS

- Jumbo Point of Rump (400g)** A large piece from the hindquarter of this very tasty, firm, robust cut – 29.9
- Thick Cut Porterhouse (350g)** From the centre section of short loin with a fat strip on the outside producing great flavour & texture – 31.9
- Entrecôte of Rib Eye (325g)** This cut has more marbling than others and a fat strip through the center producing intense flavours – 35.9
- Export Eye Fillet (275g)** Trimmed of fat from the fillet, this is the most tender cut.... melts like butter in your mouth – 36.9
- Petite Export Eye Fillet (200g)** Same superb steak specifically for the ladies or those with a smaller appetite – 29.9

All steaks are served with your choice of housemade coleslaw & sliced tomato **OR** a garden salad **AND** an Idaho potato with sour cream **OR** house Fries. Your choice of **pepper, mushroom, chilli, hollandaise sauce or mustards**. We serve our sauce on the side so our steak can speak for itself.

All at no extra charge with your steak meal. Steak weights are approximate.

With our flame char grilled style of cooking we recommend our steaks be served medium rare to medium to ensure premium quality & taste. Well done steaks may require a waiting time of up to 50 minutes, especially when the restaurant is busy.

HOUSE SPECIALTY STEAKS

- Tomahawk**
950g of pure delight, served with shoe string fries, garlic butter & a sweet tomato relish - An ideal size to share if you wish - 49.9
- Prime Rib on the Bone (600g)**
A serious steak for the carnivore! Served on the bone with potato mash, green beans, caramelized onions and a port wine jus - 37.9

TOPPERS FOR YOUR STEAK

- Ramekin Salt & Pepper Prawns (4) - 9.9 Soft Shell Crab - 6.9 1/2 Moreton Bay Bug - 6.9
Ramekin Salt & Pepper Calamari - 7.9 Battered Onion Rings - 6.9

CLASSIC CAXTON RIBS

- BBQ Beef Ribs**
Large & tasty BBQ beef ribs slowly braised & served on creamy mash potato with our own coleslaw and corn on the cob – 35.9
- BBQ Baby Back Pork Ribs**
Slowly braised & seared with creamy potato mash, our own coleslaw & corn on the cob - **Full Rack** - 44.9 **Half Rack** - 24.9

MARKET FRESH FISH

- Fish of the Day**
Served grilled or crumbed to a golden brown & with roasted kipfler potatoes, fresh greens & a sundried tomato Beurre Blanc - 29.9
- Crispy Skin Ocean Trout**
A generous slice of ocean trout, served on a saffron risotto with fresh asparagus & peas, finished with a caper crème fraiche - 29.9
- Beer Battered Flathead Fillet**
Simply presented with a fresh Greek salad & string fries - 29.9

OTHER SUGGESTIONS

- Marinated Chicken Breast & Leader Prawns**
Marinated breast of chicken served with leader prawns, broccolini & a sweet corn fritter - with a creamy herb dressing - 28.9
- Thick Cut Pork Cutlet**
A large grilled pork cutlet on creamy polenta with fresh greens, roasted cherry tomatoes - glazed with a walnut & apple glaze - 27.9
- Thai Style Barramundi & Green Curry**
Fresh Barramundi poached in a coconut green curry sauce & Asian greens. Served with Basmati rice & crispy pappadums – 25.9
- Fettuccine Marinara**
A selection of seafood - fresh mussels, prawns, sea scallops, calamari & fish, finished with a cream rosé sauce. An all-time favourite pasta dish - 26.9
- Vegetarian Dish of the Day**
This dish changes daily. Please consult your wait staff for today's choice – (price varies accordingly)

SIDE ORDERS

- Fresh steamed vegetables - 5 Basket of fries - S 6.9 / L 9.9 Bowl of creamy mash - 4 Sautéed button mushrooms - 5
Grilled buttered corn on the cob - 3 Bowl of garden fresh salad - 2.9 Side orders of sauce - 2

DESSERTS

Ask your wait staff to see our tempting Dessert Menu. All Desserts are made on premise.

****ALL PRICES INCLUDE G.S.T** ONE ACCOUNT PER TABLE** 10% SURCHARGE WILL APPLY ON PUBLIC HOLIDAYS****

Executive Chef: Aaron Newby

THE
CAXTON

p.s Have Fun!