



Lloyds Restaurant & Function Centre

RELAXED DINING

FULL TABLE SERVICE

WEDDINGS

PARTIES

CONFERENCES

BUSINESS FUNCTIONS

(07) 3807 2555

1 Lloyds Lane, Yatala, QLD, 4207

Open 6PM -8PM

Mon - Sat

WINE MENU

WHITE WINE

<i>House wine (Dry White or Moselle)</i>	<i>(glass \$4.50)</i>	
<i>Willow Glen Chardonnay</i>	<i>(glass \$5.50)</i>	<i>\$16.50</i>
<i>Essenze Regional Pinot Gris</i>	<i>\$8.00</i>	<i>\$28.00</i>
<i>Essenze Regional Sauvignon Blanc</i>	<i>\$8.00</i>	<i>\$28.00</i>
<i>Windy Peak Semillon Sauvignon Blanc</i>		<i>\$27.00</i>

SPARKLING WINE

<i>Willow Glen Brut</i>		<i>\$15.00</i>
<i>Henkell Trocken Piccolo 200ml (btle)</i>		<i>\$7.00</i>

RED WINE

<i>House wine (Dry Red)</i>	<i>(glass \$4.50)</i>	
<i>Willow Glen Cabernet Merlot</i>	<i>(glass \$5.50)</i>	<i>\$16.50</i>
<i>Gnangara Cabernet Sauvignon</i>	<i>(glass \$7.00)</i>	<i>\$22.00</i>
<i>McWilliams Mt Pleasant Philip Shiraz</i>	<i>(glass \$8.00)</i>	<i>\$28.00</i>

BEERS

<i>XXXX Gold / Bitter</i>	<i>\$6.00</i>
<i>Tooheys New</i>	<i>\$6.00</i>
<i>Victoria Bitter</i>	<i>\$6.00</i>
<i>Carlton Mid Strength</i>	<i>\$6.00</i>
<i>Pure Blonde</i>	<i>\$6.50</i>
<i>Hahn Premium Light / Premium</i>	<i>\$6.00</i>
<i>Crown Lager</i>	<i>\$9.00</i>
<i>Corona</i>	<i>\$9.00</i>

BREADS

Garlic Bread \$7

Pesto Bread with 3 Cheeses \$9

Fetta, Mozzarella, and Cheddar

ENTRÉE'S

Homemade Soup of the Day \$7

Ask the wait staff for today's selection

Creamy Garlic Prawns Main \$26 Entree \$16

Tiger prawns in a thick creamy garlic sauce with jasmine rice

Salt & Pepper Squid \$14

Served with a crispy noodle salad and a lime and sweet chilli dipping sauce

Honey Soy Chicken Skewers \$14

Marinated chicken skewers served with rice and side salad

FROM THE GRILL

Served with mash & vegetables or salad & chips

Rib Fillet Premium Black Angus 300gr \$34

Rump 350gr MSA Grade \$27

T-Bone 400gr MSA Grade \$36

Sauce: Pepper, Dianne, Mushroom or Hollandaise

Don't forget your topper!

MAINS

Coral Trout **\$25**
Coral trout fillets served grilled or beer battered with crunchy fries, salad and a homemade tartare sauce.

Chicken Camembert **\$26**
Crumbed chicken fillet, topped with camembert cheese, avocado bacon and hollandaise sauce, served with seasonal vegetables

Spaghetti Marinara **\$24**
Tiger prawns, mussels, squid and scallops tossed in a tasty tomato based homemade sauce with fresh English spinach.

Slow cooked Lamb Shanks **\$27**
Slow cooked lamb shanks served with potato mash, and seasonal vegetables.

Chefs Curry of the Day **\$23**
Ask our staff about the delicious curry of the day served with jasmine rice and pappadums

Twice cooked Pork Belly **\$26**
Rolled crackling pork belly, served with garlic mash potato braised cabbage a poached pear, brocolini and a red wine jus

TOPPERS & SIDES

Creamy garlic prawn skewer **\$5.00**

Garlic & Chilli Calamari **\$5.00**

Bowl of Vegetables **\$5.00**

Bowl of Chips **\$5.00**

Bowl of Salad **\$5.00**

Side of Mash **\$5.00**

CHILDREN'S MEALS \$9.00

(under 12 years only)

Fish Bites & chips with salad or vegetables

Spaghetti Bolognese

Chicken nuggets & chips with salad or vegetables

Ice Cream & Topping (strawberry or chocolate) - \$3.00

DESSERTS - \$9.00

Sticky Date Pudding

A warm sticky date pudding topped with butterscotch sauce and served with ice cream.

Apple Turnover

Fresh homemade Apple Turnover served with freshly whipped chantilly cream, or ice cream.

Bush Plum & Raspberry Cheesecake (gluten free)

Delicate cheesecake blending the flavours of bush plum with the freshness of raspberries on a (gluten free) chocolate roulade base

HOT BEVERAGE MENU

<i>Tea</i>	<i>\$3.50</i>
<i>House Brewed Coffee</i>	<i>\$4.00</i>
<i>Flat White</i>	<i>\$4.00</i>
<i>Irish Coffee</i>	<i>\$8.00</i>

Lloyd's Success

Lloyd's Restaurant was named after Mr. Lloyd Hagstrom, and following is a very brief history of his success.

Before Lloyd even reached his teenage years, it was obvious to many including himself that he was born to chase the elusive dollar. He had only eight years of education and at thirteen different schools, yet he became regarded by many as an astute businessman.

At fourteen years of age, he emerged in the work force as an apprentice plumber. This line of work took him to a small country town called Boonah, where he met his wife Joann Margaret Domjahn. They married in 1969, had their first and only son in 1971 (Lloyd James Hagstrom) and only daughter (Leath Hagstrom) in 1973. Around this era, Lloyd moved his family from Collinsville to Carina and began to build his first house. He was working for himself as a plumber when the housing industry boomed. He needed to employ many people to keep up with all the work and so in a reasonably short time, he made his first small fortune.

Lloyd had a dream of retiring at the age of forty, so being a bit of a punter, he spent his first hard earned dollars. He bought quite a few racehorses (most of which did very well), imported two Trans-ams (not a roaring success), purchased a few large pieces of dirt in the middle of nowhere (which eventually became somewhere), and started a plastics extrusions business.

He sold the very successful "Pacific Plastics" and this was enough for Lloyd to build a motel and start another plastics business. He formed a partnership with builder and friend Mick Ryan, and together in 1985 they built the establishment you now see before you. As I am sure you will agree, its design remains timeless.

Lloyd Hagstrom started out penniless, one cent to become a self made millionaire by the age of 35. How? With courage, a sense of humour, and a lot of fight. In November 1998, tragedy struck. At the age of 53 he was diagnosed with a rare form of bone cancer and given six months to live. He spent these months in the way he lived his life – mentally strong and without a word of complaint.

May He Rest In Peace