

STARTERS

Garlic Bread	\$6
With cheese	\$7
With cheese & bacon	\$7.5
Soup of the Day	\$8
Home made soup served with a with fresh bread roll	
Beer Battered Chips	\$8.5
Served with a sweet chilli mayonnaise	
Seasoned Wedges	\$8.5
Served with sour cream & sweet chilli sauce	
Cob Loaf	\$9.5
Oven baked cob loaf served with a trio of infused butters	
Trio of Dips	\$12
Chef's selection of dips served with oven baked turkish bread	
Tasting Plate	\$17
Selection of hot and cold items, served with toasted turkish bread	

Salads

Caesar Salad	\$17	<i>Seniors</i> \$13
Baby cos lettuce, crispy bacon, garlic croutons, shaved parmesan cheese & anchovies tossed with a creamy home made dressing & topped with a poached egg		
With chicken	\$20	\$16
Moroccan Beef Salad	\$20	\$16
Char grilled Moroccan spiced beef served on a Middle Eastern inspired couscous topped with tzatziki		
Twister Prawn Salad	\$20	\$16
Prawns wrapped in filo pastry served golden brown with roquette, carrot, capsicum, tomato and cucumber with a zesty lemon vinaigrette		

SENIORS

	Main Course	\$12	
	Two Course	\$13.50	
	Three course	\$15	
Fish & Chips			Bangers & Mash
Lambs fry and bacon			Chicken Schnitzel
Roast of the Day			Scotch Fillet
Chicken Parmigiana			Caesar Salad
Calamari			Crumbed lambs brains

SENIORS SPECIAL PRICING NOW ALSO AVAILABLE FOR ALL MAIN MEALS ON THE MENU – PLEASE SPECIFY WHEN ORDERING

MAINS

		<i>Seniors</i>
Chicken Scaloppine	\$24	\$19
Pan seared chicken with crispy bacon & mushrooms in a creamy garlic white wine sauce, served with mash potato & seasonal vegetables		
Atlantic Salmon Fillet	\$25	\$20
Grilled salmon fillet served on a creamy mash potato with seasonal vegetables, finished with hollandaise sauce		
Lamb Shank	\$28	\$22.5
Slow cooked lamb shank in a red wine gravy, served on a bed of mash potato & seasonal vegetables		
Chicken Parmigiana	\$20.5	\$16
Crumbed breast fillet topped with ham, napoli sauce & melted cheese served with chips & salad		
Chicken Schnitzel	\$19.5	\$15.5
Crumbed breast fillet served with chips & salad		
Tudor Fish and Chips	\$20	\$16
Flake fillets in a golden brown beer batter served with a garden salad & chips with tartare sauce & lemon		
Roast of the Day	\$20	\$16
Served with roasted vegetables & topped with gravy		
Veal Medallions	\$25	\$20
Pan seared veal in a lemon white wine butter sauce served with chat potatoes & seasonal vegetables		
Graziers Beef Pie	\$15.9	
Tender chunks of Graziers Beef, slow cooked in silky onion gravy, encased in pastry & served with mashed potato & mushy peas & gravy.		

FROM THE PAN

Spaghetti Carbonara	e \$16	<i>Seniors</i> <i>e \$13</i>
Pan seared bacon & onion in a garlic white wine cream sauce finished with an egg topped with parmesan cheese	m \$20	<i>\$15.5</i>
Garlic or Chilli Prawns	e \$17	<i>e 13.5</i>
Pan fried prawns, served on a bed of fragrant jasmine rice with a side salad	m \$22	<i>m 17</i>
Penne Primavera	e \$15	<i>e \$12</i>
Broccoli, olives, mushroom & spring onion in a napoli sauce topped with parmesan cheese	m \$19	<i>m \$15</i>
Chicken, Bacon and Mushroom Risotto	e \$16	<i>e \$13</i>
Pan seared chicken in a white wine sauce with bacon & mushrooms topped with parmesan cheese	m 20	<i>m \$17.</i>

BURGERS

Beef Burger	\$18.5	<i>Seniors</i> <i>\$15</i>
Grilled beef pattie with crispy bacon, lettuce, tomato, cheese and egg with a tomato chilli relish, served with chips		
Chicken Burger	\$18.5	<i>\$15</i>
Grilled chicken breast topped with hommus, bacon & roquette in turkish bread, served with chips		
Gourmet Steak Sandwich	\$19.5	<i>\$16</i>
Scotch fillet steak topped with crispy bacon, lettuce, tomato, fried egg, cheese & bbq sauce in turkish bread, served with chips		

KIDS \$8


Includes a complimentary soft drink


Chicken Parma & Chips
Chicken Schnitzel & Chips
Fish & Chips
Roast & Vegetables

Pizza & Chips
Calamari & Chips
Nuggets & Chips
Spaghetti Napolitano


FROM THE GRILL

Bangers and Mash **\$20** *\$16*
Served with mash potato, seasonal vegetables & topped with gravy


 **300g Porterhouse** **\$30** *\$23.5*
This primal cut is aged for a minimum of 8 weeks to ensure tenderness & taste satisfaction. The porterhouse steak is known for its clean fresh flavour with no fatty after taste.

 **250g Eye Fillet** **\$35** *\$28.5*
This delightful cut of beef is the most tender of them all & is best described as succulent & lean.

 **250g Rump** **\$25** *\$19.5*

 **500g Rump** **\$34** *\$26*
This classic primal cut is full in flavour. The rump is aged to our specification with a supplier guarantee of ultimate flavour & tenderness.

300g Scotch Fillet **\$31.5** *\$24*
This traditional cut has a marble score of two & grain is finished for the last 100 days at selected feedlots.

 All steaks are cooked to your liking served with chips and salad and your choice of sauce.

SAUCES

Gravy
Mushroom
Pepper
Garlic butter

Mustards also available

STEAK ADD ONS

Egg \$2
Bacon \$3
Garlic prawns \$6

Calamari \$6
Onion rings \$4.5
Sausages \$5.5

DESSERTS

Sticky Date Pudding Served with cream or ice-cream	\$6.95
Lemon Meringue Pie Served with cream or ice-cream	\$6.95
Caramel Mud Pudding Served warm with ice-cream	\$6.95
Apple Crumble Served warm with ice-cream	\$6.95
Kids Ice Cream With Topping	\$4.50
Kids Spider Coke, Raspberry or lemonade	\$4.50

WHAT'S ON AT THE TUDOR INN

MONDAY

SENIORS DAY OUT

MAIN COURSE \$10

Also includes a complimentary cappuccino

TUESDAY

STEAK NIGHT

\$19.95

Choose from a 250g Rump, 300g Porterhouse or a 300g Scotch Fillet

All served with chips and salad and your choice of sauce

WEDNESDAY

PARMAS OF THE WORLD

ALL DAY \$12.50

Hawaiian – with pineapple

Mexican – with salami

Traditional – with ham

Aussie – with egg and bacon

All served with chips and salad