





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!

TO SHARE

Cheesy Garlic Pizza Bread the perfect share plate	9
Warm Herb & Cheese Baguette w creamy butter	10
Grilled Pita Bread w olives & smoked hummus	12
Tomato Bruschetta w feta & balsamic reduction	14

OYSTER BAR

Our popular, sweet and creamy Tasmania oysters - sourced daily

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	1/2 doz	1 doz	
Bloody Mary Shooters	26	-	
shot glass oysters in classic Bloody Mary mix			
Natural	20	36	
w fresh lemon & champagne mignonette			
Kilpatrick	24	38	
w crispy bacon & spicy Worcestershire			

Extra Sauce +2

STARTERS

Tempura Coconut Prawns	19
kewpie mayo, pickled ginger & herb salad	
3 Cheese Arancini Balls	17
w chipotle aioli & parm salad	
Salt & Szechuan Pepper Calamari	17
w citrus aioli	
Creamy Garlic Prawns	19
w basamati rice & a white wine & garlic sauce	
Duck Spring Rolls	16
homemade w plum sauce	
Tasting Platter for 2	29
A mixed selection of arancini balls, tempura	
prawns, duck spring rolls, salt & Szechuan pepper	
calamari & sourdough bread w balsamic & olive oil	

CHEF SELECTION

Grilled Pork Chops
Rosemary & garlic roasted potatoes, glazed carrots, brussel sprouts, apple sauce & pork jus
Slow cooked w our own special sauce, corn cob, coleslaw & a creamy mash potato
Served w lamb jus, mint sauce, fresh green beans & sautéed baby potatoes
The Cacko Surf & Turf
200g eye fillet w sea scallops & king prawns, on a mash topped w a brandy infused
mornay sauce & house vegetables

OPEN FLAME CHAR GRILL

We recommend our steaks grilled Medium to Medium Rare

Jumbo Point of Rump (400g) Large cut from the hindquarter, very tasty whilst firm in texture

Thick Cut Porterhouse (350g) Centre section of short loin w a flavoursome fat strip

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

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

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

59

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

Choose Your Sauce Choose Your Side Add A Topper Mushroom Baked Potato w Bacon Sauce & Sour Cream Glazed Baby Carrots +8 Steamed Vegetables w Garlic Butter Caxton Onion Rings Peppercorn +8 Diane Daily Fresh Coleslaw | Caxton House Salad Szechuan Pepper Calamari +9 Chilli Grilled Broccolini w Slivered Almonds Tempura Coconut Prawns +12

BEST VALUE STEAK

Extra Side +4

Rump (300g)* served w caxton fries, house salad and your choice of sauce 24.90
*No substitutes or changes. Not available on Suncorp Stadium Event Days



CAXTON CLASSICS

Cheese Burger on Brioche	Lettuce, tomato, double cheese, special sauce & beer battered f	fries 19
Chicken Parmigiana	Napoli sauce, ham, cheese, beer battered fries & side salad	29
Creamy Garlic Prawns	w basamati rice and a creamy white wine & garlic sauce	32
Greek Salad with Char Grilled Chicken	Cucumber, tomato, red onion, kalamata olives and fetta w	char 29
	grilled chicken, dressed w sesame ginger dressing	
Premium Catch of the Day	Daily fresh fillets pan fried in garlic butter, Greek salad and fries	35
Chilli Prawn & Calamari Linguine	Tomato & basil creamy rose sauce, liasoned w linguine pasta	35
Chicken Breast & BBQ Prawns	w Creamy mash & sautéed greens on a tomato beurre blanc	35
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 topped w napoli sauce, ham & melted cheddar cheese, served w large portion of beer battered fries & garden salad

49

59

1kg Rump Steak prime cut rump w marble score of 2, cooked medium to medium rare served w large portion of beer battered fries & garden salad & your choice of 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

Crème Brûlée traditionally prepared w soft custard and a hard caramelized layer,

served w a fresh berry compote

Cheese Platter a selection of three Australian cheeses, dried fruits, quince paste & crackers 14 for 1 - 19 for 2



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