

CHEF'S SELECTION

Caxton Style BBQ Beef Ribs 39

slow cooked with our own special sauce, corn cob, coleslaw & creamy mash potato

Char Grilled Lamb Cutlets (4) 39

served with lamb jus, mint sauce, fresh green beans & sautéed baby potatoes

The Cacko Surf & Turf 49

200g eye fillet with sea scallops & king prawns, on creamy mash potato, topped with a brandy infused mornay sauce, served with house vegetables

DESSERTS

Chocolate Sundae 9

vanilla ice cream, chocolate sauce with whipped cream & fresh strawberries

Sticky Date Pudding 10

served with fresh cream and caramel sauce

Crème Brûlée 12

traditionally prepared with soft custard & a hard caramelized layer, served with a fresh berry compote

Cheese Platter 25

a selection of three Australian cheeses, dried fruits, quince paste & crackers

All care is taken when catering for special requirements, however, please note that within the premises we handle nuts, seafood, sesame seeds, wheat flour, eggs, fungi & dairy products. Requests will be catered for to the best of our ability, but the decision to consume a meal is the responsibility of the diner.

HOST YOUR FUNCTION AT



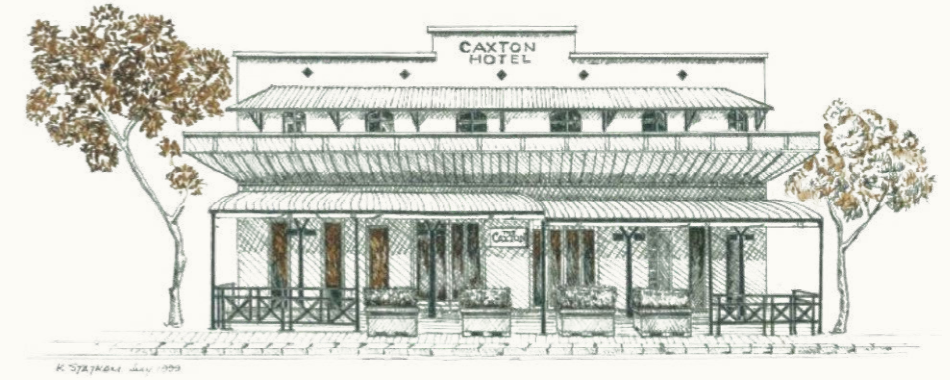
We have six unique function spaces, ready to host you for any occasion. Big or small, private or social - we've got you covered.

PLUS free room hire, always!

Ask us for our functions kit or visit our website to find it online.

For more information email

tc.functions.manager@thecaxton.com.au



**char grill
& terrace bar**
steak - seafood - ribs

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 12
the perfect share plate

Grilled Pita Bread 12
with olives & smoked hummus

Bruschetta 15
with feta & balsamic reduction

OYSTERS

MINIMUM OF 3 OYSTERS

Natural 4 ea
with fresh lemon & champagne mignonette

Kilpatrick 5 ea
with crispy bacon & spicy worcestershire

STARTERS

Tempura Coconut Prawns (4) 23
served with kewpie mayo, pickled ginger & herb salad

Three Cheese Arancini Balls (4) 17
served with chipotle aioli & parm salad

Salt & Szechuan Pepper Calamari 17
served with citrus aioli

Creamy Garlic Prawns 19
with basmati rice & a white wine & garlic sauce

Duck Spring Rolls (3) 16
homemade, served with plum sauce

Tasting Platter 29
a mixed selection of arancini balls, tempura prawns, duck spring rolls, salt & szechuan pepper calamari & sourdough bread with balsamic & olive oil

OPEN FLAME CHAR GRILL

WE RECOMMEND OUR WAGYU CUT STEAKS ARE GRILLED
MEDIUM RARE TO MEDIUM & COME WITH YOUR CHOICE
OF 2 SIDES & 1 SAUCE

Rump (250g) 28
for the light eaters

Jumbo Point of Rump (400g) 40
large cut from the hindquarter, very tasty whilst firm in texture

Thick Cut Porterhouse (350g) 45
centre section of short loin with a flavoursome fat strip

Eye Fillet (275g) 56
lean & succulent, the most tender cut on the menu

Scotch Fillet (350g) 58
best served medium rare

Prime Rib on the Bone (600g) 59
juicy, generously marbled, high quality cut of prime rib served thick

CHOOSE YOUR SAUCE

Mushroom, Peppercorn, Diane, Chilli,
Creamy Garlic, Cowboy Butter, Aioli
Extra Sauce +3

CHOOSE YOUR SIDE

Baked Potato with Bacon Sauce & Sour Cream

Steamed Vegetables with Garlic Butter

Coleslaw

Caxton House Salad

Caxton Chips

Grilled Broccolini with Slivered Almonds

ADD ON

Glazed Baby Carrots +8 Caxton Onion Rings +8
Szechuan Pepper Calamari +9 Tempura Coconut Prawns +12

CAXTON CLASSICS

Cheeseburger on Brioche 20
lettuce, tomato, double cheese, special sauce & chips

Chicken Schnitzel 23
panko-crumbed chicken breast, served with chips, salad & your choice of sauce

Chicken Parmigiana 29
napoli sauce, ham, cheese, served with house salad & chips

Creamy Garlic Prawns 32
with basmati rice & a creamy white wine & garlic sauce

Fish & Chips 23
beer battered flathead, served with chips & salad, tartare sauce & lemon

Beef Ginger Salad 29
grilled rump steak, tossed with mixed greens, cherry tomatoes, sliced onions, cucumber, bean sprouts & a soy, lime & ginger dressing

Fettucine Carbonara 24
Add Chicken +8
bacon, onion & garlic cooked in a white wine cream sauce, topped with parmesan & shallots

Chicken Neptune 32
pan fried chicken breast cooked in a creamy garlic sauce with prawns & avocado, served with mash potato & seasonal veg

Vegetarian Dish of the Day Priced Daily
ask your friendly wait staff about today's special

TACKLE THE CAXTON KILO

CHALLENGE YOURSELF OR SHARE AMONGST FRIENDS.
CAN YOU FINISH THE CAXTON KILO?

1kg Chicken Parmigiana 49
topped with napoli sauce, ham & melted cheddar cheese, served with a large portion of chips & house salad

1kg Rump Steak 69
prime cut rump with marble score of 2, cooked medium to medium rare served with a large portion of chips, house salad & your choice of 2 sauces

When ordering please allow up to 30 minutes preparation time