

# Lloyds

Restaurant & Function Centre

Garlic Bread / Cheesy Garlic / Cheesy Bacon or Sweet Chili Cheese Bread  
Garlic - \$6.50 or Cheesy - \$9.50

House Made Soups w Parmesan Herbed Croutons \$12  
Roasted Pumpkin (Gf & V) or Pea & Ham (Gf) croutons excluded for gf

Lemon Pepper Calamari with Aioli and salad garnish \$12

Arancini - Risotto (V) Rice balls stuffed w Mozzarella, Pinenut, Sundried Tomato \$16

Gourmet Rissoles & Mash w Vegetables, Red wine Jus & Sauerkraut garnish \$22

Pulled Pork Burger & Slaw on Toasted Milk Bun w Beer Battered Fries & Onion Ring \$22

Chicken & Crispy Bacon Pasta Carbonara with Mushrooms in Cream Garlic Sauce \$24

\*Panko Crumbed Chicken Schnitzel / Parmigiana Italiano \$24 / \$28

\*Pan Fried Barramundi Lemon Peppered w Fresh Mango Salsa, Chips & Salad \$28

\*MSA Grass Fed Sirloin Steak (Halal & GF excludes sauces) \$35

\*Choose Chips/ Salad or Mash/Veg - Gravy, Mushroom, Pepper, Diane Sauce

*Toppers/Sides:* Prawns or Calamari in Creamy Garlic Sauce \$12

House Salad / add Grilled Chicken \$12 / \$22

Bowl of Beer Battered Himalaya Salted Fries w Aioli Dipping Sauce \$9

## Kids Meals \$12

Crumbed Chicken & Chips w Tomato Sauce or Pasta Bolognaise

## House Made Desserts

Just Vanilla Ice cream with your choice of chocolate / strawberry / caramel topping \$7

Sticky Date Pudding w Butterscotch Sauce, Cream & Ice Cream \$10

Chocolate Cheesecake Housemade & totally Decadent \$10

Apple Strudel w Custard and Ice Cream \$10

Food Allergies: Please be aware that all care is taken for dietary requests HOWEVER the premises handle nuts seafood, shellfish, wheat flour, eggs, fungi & dairy products so the decision to consume meals is the responsibility of the diner with a no fault policy on the part of the venue.

# Lloyds Success Story

Lloyds Restaurant was named after Mr. Lloyd Hagstrom, and following is a very brief history of his life achievements and 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 attended 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 making rubber seals for windows.

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, and become a self-made millionaire by the age of 35. How? With courage, a sense of humor, 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

