



Graze



Entrées

BROKEN BAY OYSTERS * Natural Kilpatrick Miso, lime & chilli dressing	(6 or 12)	28.9 / 50.9
KING PRAWN COCKTAIL * With avocado, roquette & a spiced cocktail sauce		27.9
SALAD OF COLLY CREEK BEEF * Served with a crab, apple, yuzu & peanut salad		26.9
PANFRIED CHICKEN LIVER PARFAIT, HOUSE CURED MEATS pickled vegetables & grilled flatbread <i>(suggested to share)</i>		32.9
GRILLED FILLET OF QUEENSLAND TUNA * with a wasabi sesame crust, rice noodle salad & smoked soy sauce <i>(entrée or main)</i>		26.9 / 36.9
MORETON BAY BUGS & CALAMARI WITH SPAGHETTI garlic, basil, lemon & chilli dressing <i>(entrée or main)</i>		29.9 / 38.9

Mains

GRAZE PIE <i>(changes weekly)</i> with accompanying sides, please ask your wait staff for the pie of the week		28.9
TWICE COOKED PORK BELLY * on a bed of kimchi, lime and coriander dressing		33.9
BREAST OF CHICKEN parmesan, parsley & lemon crust chorizo & onion crushed potatoes & a black olive tapenade sauce		34.9
COLLY CREEK CORNED BEEF * with creamy mash, steamed garden greens, parsley & onion white sauce		32.9
SOY & MAPLE ROAST BUTTERNUT SQUASH (V) toasted seeds, feta & breadcrumbs, kale & red onion salad with lemon & herb dressing		29.9
GRILLED FILLET OF MOOLOOLABA RED SNAPPER pea, roast red capsicum & basil creamed cous cous, & Graze smoked bacon sauce		40.9

Sides

BROCCOLI (V) roast garlic, chilli, soy & toasted sesame		10.9
SPICED CREAMED SWEET CORN * (V)		10.9
GRAZE CHOPPED SALAD * (V) red cabbage, fennel & apple salad with a mustard dressing & Chinese spiced walnut praline		12.9
GRAZE CREAMY MASH POTATO * (V)		9.9
JALAPEÑO & PARMESAN MASH POTATO * (V)		9.9
STEAKHOUSE CHIPS with aioli sauce * (V)		8.9
THICK CUT GRAZE SMOKED BACON		8.9

From the Char Grill

Colly Creek Black Angus Beef *
Pasture Fed | Grain Finished | Dry Aged

NEW YORK STRIPLOIN	300g	40.9
RUMP STEAK	400g	38.9
SCOTCH FILLET	370g	48.9
T-BONE	650g	53.9
CHATEAUBRIAND <i>(suggested to share)</i>	700g	89.9
EYE FILLET	180g	43.9
RIB EYE ON THE BONE	800g	68.9
COLLY CREEK BEEF RIB		34.9

All steaks & rib are served with your choice of either a jacket potato topped with sour cream & chives, creamy mash potato or steakhouse chips

Steak Extras

BEEF JUS *	4.5
CAFÉ DE PARIS COMPOUND BUTTER * (V)	2.5
PEPPER SAUCE * (V)	2.5
CREAMY MUSHROOM SAUCE * (V)	2.5
CHIMICHURRI * (V)	2.5
DIANE SAUCE * (V)	2.5



Serving our own dry-aged
Colly Creek Angus Beef

All the beef we use is pasture fed and grain finished and comes directly from Colly Creek Pastoral Company at Willow Tree.
We butcher in house daily and certain steak cuts are limited to availability.

Desserts

STEAMED TREACLE PUDDING * (V) raspberry jam sauce & Graze vanilla ice cream	15
VANILLA CRÈME BRULÉE * (V) with a lemon shortbread	15
WHITE CHOCOLATE MOUSSE * (V) milk chocolate sauce and a strawberry & basil salad	15
CARAMELISED BAKED RICE PUDDING * (V) with a roast thyme ice cream & rosemary syrup	15
SELECTION OF AUSTRALIAN CHEESE (V) with chutney, fruit & grilled sourdough	20
GRAZE AFFOGATO House made vanilla ice cream in a glass with a shot of espresso & Frangelico on the side	17