



Graze



Entrées

BROKEN BAY OYSTERS * Natural Kilpatrick Gin, lime, cucumber & parsley dressing	(6 or 12)	28.9 / 50.9
KING PRAWN COCKTAIL * with avocado, roquette & a spiced cocktail sauce		27.9
SALAD OF SOY & CHILLI GLAZED PORK BELLY * pickled cucumber, cherry tomatoes, sesame & miso dressing		26.9
CHARCUTERIE BOARD house cured meats, parfait, roast vegetables with grilled flatbread <i>(suggested to share)</i>		32.9
COLLY CREEK STEAK TARTARE with horseradish & pickled onion oil, served with crispbread		26.9
SPAGHETTI WITH MOOLOOLABA KING PRAWNS & CALAMARI <i>(Entrée or Main)</i> with chilli, garlic, white wine, cream & basil		29.9 / 39.9

Mains

GRAZE BEEF POTTED PIE red wine marinated Colly Creek beef & mushroom served with creamy mash		28.9
CHAR-GRILLED PORK CUTLET with cider & bacon sauce, peach & sage crust, & parmesan polenta		34.9
BREAST OF CHICKEN * wild mushroom & herb risotto, basil & pesto sauce		34.9
COLLY CREEK CORNED BEEF * with parsley & onion white sauce, creamy mash, steamed garden greens		32.9
OLIVE OIL & GARLIC ROAST EGGPLANT (V) goats cheese, red onion & spinach with a tomato & chilli sauce		29.9
CRISPY SKIN FILLET OF BARRAMUNDI with chilli confit potatoes, wasabi aioli, crab & ginger sauce		42.9

Sides

BROCCOLI * (V) roast garlic, chilli, soy & toasted sesame		10.9
GARDEN PEAS * (V) with mint & seeded mustard		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 pepper aioli * (V)		8.9
THICK CUT GRAZE BACON		8.9

From the Char Grill

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

NEW YORK STRIPLOIN	250g	38.9
RUMP STEAK	400g	38.9
SCOTCH FILLET	370g	48.9
T-BONE	650g	56.9
CHATEAUBRIAND <i>(suggested to share)</i>	700g	98.9
EYE FILLET	180g	44.9
RIB EYE ON THE BONE	800g	69.9
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
NAM JIM * (V)	2.5
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 therefore certain steak cuts are limited to availability.

Desserts

TRIO OF HOMEMADE ICE CREAMS & SORBETS * (V)	15
ESPRESSO CRÈME BRULÉE (V) with walnut & almond biscotti	15
STRAWBERRY PANNA COTTA * (V) with a natural yoghurt ice cream & champagne syrup	15
GRAZE ETON MESS * (V) with red fruit, white chocolate, meringue & vanilla cream	15
SELECTION OF AUSTRALIAN CHEESE (V) with chutney, fruit & grilled sourdough <i>(suggested to share)</i>	20
GRAZE AFFOGATO House made vanilla ice cream in a glass with a shot of espresso & Frangelico on the side	17