



Entrées

COFFIN BAY OYSTERS * (6 or 12)	28.9 / 50.9
Natural Kilpatrick Soy, chilli, sesame & coriander dressing	
KING PRAWN COCKTAIL *	27.9
with avocado, roquette & a spiced cocktail sauce	
TUNA TATAKI	26.9
miso & sesame marinated tuna with a soy, chilli & shallot dressing	
CHARCUTERIE BOARD	36
house cured meats, parfait, hummus with grilled flatbread (suggested to share)	
SMOKED CHICKEN SALAD	25.9
bacon, goats cheese, roquette & parsley dressing	
COLLY CREEK BEEF RAGU	26.9 / 36.9
tomato & red wine sauce, penne pasta, topped with parmesan	

Mains

GRAZE BEEF POTTED PIE	29.9
red wine marinated Colly Creek beef & mushroom served with creamy mash	
CRISP CONFIT PORK BELLY	36.9
togarashi, beetroot, spinach & yuzu	
CHARGRILLED BREAST OF CHICKEN *	36.9
saffron, basil & pickled chilli risotto, roast tomatoes, smoked soy butter sauce	
COLLY CREEK CORNED BEEF *	33.9
with parsley & onion white sauce, creamy mash, steamed broccoli	
GRILLED CAULIFLOWER STEAK (V)	31.9
harissa aioli, ricotta, macadamia & watercress	
ROAST QUEENSLAND BARRAMUNDI	42.9
North African spiced crust, roast pearl cous cous, sauce vierge	

Sides

BROCCOLI * (V)	12.9
roast garlic, chilli, soy & toasted sesame	
GARDEN PEAS * (V)	12.9
bacon, onion & balsamic dressing	
GRAZE CHOPPED SALAD * (V)	12.9
red cabbage, fennel & apple salad with a mustard dressing & Chinese spiced walnut praline	
GRAZE CREAMY MASH POTATO * (V)	9.9
JALAPEÑO & PARMESAN MASH POTATO * (V)	9.9
STEAKHOUSE CHIPS with pepper aioli * (V)	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	350g	38.9
SCOTCH FILLET	370g	52.9
T-BONE	650g	59.9
EYE FILLET	180g	44.9
CÔTE DE BOEUF (suggested to share)	1.2kg	110
COLLY CREEK BEEF RIB		36.9

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

SURF ON TURF (Two grilled King Prawns)	15
THICK CUT GRAZE BACON	8.9
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

DECONSTRUCTED LEMON MERINGUE PIE (V)	16.9
yuzu sorbet	
NUTELLA BEIGNETS, ORANGE ICE CREAM * (V)	16.9
VANILLA CRÈME CAMEL * (V)	16.9
dark chocolate sorbet	
ICED MASCAPONE PARFAIT* (V)	16.9
red wine pears, pistachio brittle	
SELECTION OF HUNTER BELLE CHEESE (V)	22.9
grilled sourdough, apple chutney (suggested to share)	
GRAZE AFFOGATO	17.9
House made vanilla ice cream in a glass with a shot of espresso & Frangelico on the side	