

# GRAIN STORE MENU



## BAR MENU CLASSICS

COLLY CREEK STEAK SANDWICH with steakhouse chips	24.9
COLLY CREEK BURGER with steakhouse chips	22.9
BEEF CURRY served with jasmine rice	22.9
BEER BATTERED BARRAMUNDI with chips & tartare sauce	28.9
HOUSEMADE BEEF & ALE SAUSAGES Colly Creek beef sausages served with creamy mash & gravy	21.9

## WINE BY THE GLASS

Lois Blanc de Blanc, Adelaide Hills SA	9.5
Fiore Moscato, Mudgee NSW	10
Leogate Estate Brokenback Chardonnay, Hunter Valley NSW	9.5
The Gardener Pinot Gris, Orange NSW Pikorua	10
Sauvignon Blanc, Marlborough NZ	9.5
Copia Sauvignon Blanc Semillon, Margaret River WA	9.5
Geoff Merrill Charlie Rose Dry Rosé, McLaren Vale SA	9.5
Wirewalker Pinot Noir 2018, Orange NSW	9.5
Argento'Esquinas de Argento' Malbec, Mendoza Argentina	10
Leogate 'Balmain' Shiraz Blend 2015 Central Ranges NSW	9.5
Petaluma White Label Cabernet Sauvignon, Coonawarra SA	9.5

## GRAZE SELECTION

COLLY CREEK BEEF RAGU tomato & red wine sauce, penne pasta, topped with parmesan	26.9/36.9
COLLY CREEK CORNED BEEF * with parsley & onion white sauce, creamy mash, steamed broccoli	33.9
GRAZE BEEF POTTED PIE red wine marinated Colly Creek beef & mushroom served with creamy mash	29.9
COLLY CREEK BEEF RIB 10 hour slow cooked dry aged short rib, marinated in BBQ sauce & served with garden salad & chips	36.9

## BEERS ON TAP

Tooheys New	6.9
Tooheys Old	7.1
XXXX	6.9
VB	6.9
Carlton Dry	7.0
Great Northern Original	7.1
Great Northern Super Crisp	6.9
Furphy	7.5
New Englander Pale Ale	8.2
James Squire 150 Lashes	7.8
Wild Yak	7.8

## From the Char Grill

Colly Creek Black Angus Beef * Pasture Fed   Grain Finished   Dry Aged		
RUMP STEAK	350g	38.9
NEW YORK STRIPLOIN	250g	38.9

*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 BUTTER * (V)	2.5
PEPPER SAUCE * (V)	2.5
CREAMY MUSHROOM SAUCE * (V)	2.5
CHIMICHURRI * (V)	2.5
DIANE SAUCE * (V)	2.5

## SIDES

BROCCOLI * (V) roast garlic, chilli, soy & toasted sesame	12.9
GRAZE CHOPPED SALAD * (V) red cabbage, fennel & apple salad with a mustard dressing & Chinese spiced praline	12.9
STEAKHOUSE CHIPS with pepper aioli * (V)	8.9

## DESSERTS

GRAZE AFFOGATO House made vanilla ice cream in a glass with a shot of espresso & Frangelico on the side	17.9
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