



## Entrées

COFFIN BAY OYSTERS * NATURAL KILPATRICK WAKAME SEAWEED, MISO, YUZU	(6 or 12)	32.9 / 57.9
COLD SMOKED KINGFISH * lime & chilli oil, tomato salsa, watercress salad		26.9
KING PRAWN COCKTAIL * with avocado, roquette & a spiced cocktail sauce		28.9
PUMPKIN, SAGE & GOATS CHEESE ARANCINI (V) with a pinenut, lemon & sage burnt butter		23.9
CHARCUTERIE BOARD house cured & smoked meats, parfait, sundried tomato, tapenade and grilled flatbread <i>(suggested to share)</i>		37
KING PRAWN & SQUID LINGUINE <i>(Entrée or Main)</i> with fennel, basil, bouillabaisse sauce, prawn & chilli oil		28.9 / 41.9

## Mains

GRAZE BEEF POTTED PIE stout & pale ale marinated Colly Creek beef, mushroom & herbs, served with cream mash		29.9
CHARGRILLED SPATCHCOCK * with roast potatoes, pea & mint puree, chorizo, roast garlic & rosemary sauce		39.9
FILLET OF QUEENSLAND BARRAMUNDI * rice noodles, Asian greens & spiced fish broth		42.9
COLLY CREEK CORNED BEEF with parsley & onion white sauce, creamy mash, steamed garden greens		33.9
CHARGRILLED PORK TENDERLOIN * hispi cabbage, bacon, onion, rosemary sauce		37.9
ROAST BABY BEETS * (V) ricotta, watercress, orange & balsamic dressing		31.9

## Sides

BROCCOLI (V) roast garlic, chilli, soy & toasted sesame		13.9
ROAST ROOT VEGETABLES * (V) rosemary, sea salt & olive oil		13.9
GRAZE CHOPPED SALAD * (V) red cabbage, fennel & apple salad with a mustard dressing & Chinese spiced walnut praline		13.9
GRAZE CREAMY MASH POTATO * (V)		9.9
JALAPEÑO & PARMESAN MASH POTATO * (V)		10.9
STEAKHOUSE CHIPS with herb aioli * (V)		9.9

## From the Char Grill

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

NEW YORK STRIPLOIN	250g	39.9
RUMP STEAK	350g	39.9
SCOTCH FILLET	370g	54.9
T-BONE	650g	62.9
EYE FILLET	180g	46.9
CÔTE DE BOEUF <i>(suggested to share)</i>	1.2kg	115
SKIRT STEAK <i>(recommended cooked Med. Rare)</i>		35.9
COLLY CREEK BEEF RIB		37.9

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 <i>(two grilled King Prawns)</i>	15
THICK CUT GRAZE BACON	8.9
BEEF JUS *	4.5
NAM JIM * (V)	3
CAFÉ DE PARIS COMPOUND BUTTER * (V)	3
PEPPER SAUCE * (V)	3
CREAMY MUSHROOM SAUCE * (V)	3
CHIMICHURRI * (V)	3
DIANE SAUCE * (V)	3



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

WHITE CHOCOLATE & RASPBERRY PANNACOTTA * (V) lychee sorbet & passionfruit syrup		16.9
ICED ALMOND PRALINE PARFAIT "BOMB ALASKA" (V) with orange & mint salad		16.9
CHAI CRÈME BRULEE (V) with a mocha sorbet & chai crumb		16.9
GRAZE AFFOGATO House made vanilla ice cream in a glass with a shot of espresso & Frangelico on the side		17.9
SELECTION OF HUNTER BELLE CHEESES (V) <i>(suggested to share)</i> with grilled sourdough & apple chutney		22.9