



# Graze

## Entrées

COFFIN BAY OYSTERS \* (6 or 12) 32.9 / 57.9  
 NATURAL  
 KILPATRICK  
 WAKAME SEAWEED, MISO, YUZU

COLLY CREEK BEEF BRESAOLA \* 25.9  
 with parmesan, roquette and black pepper oil

KING PRAWN COCKTAIL \* 28.9  
 with avocado, roquette & a spiced cocktail sauce

PUMPKIN, SAGE & GOATS CHEESE ARANCINI (V) 23.9  
 with a pinenut, lemon & sage burnt butter

CHARCUTERIE BOARD 37  
 house cured & smoked meats, parfait, sundried tomato,  
 tapenade and grilled flatbread (suggested to share)

KING PRAWN & SQUID LINGUINE (Entrée or Main) 28.9 / 41.9  
 with fennel, basil, bouillabaisse sauce, prawn & chilli oil

## Mains

GRAZE BEEF POTTED PIE 29.9  
 stout & pale ale marinated Colly Creek beef,  
 mushroom & herbs, served with cream mash

CHARGRILLED SPATCHCOCK \* 39.9  
 with roast potatoes, pea & mint puree, chorizo,  
 roast garlic & rosemary sauce

FILLET OF TASMANIAN SALMON \* 43.9  
 with horseradish and parsley crust, crab, lemon and feta freekeh,  
 yuzu and herb dressing

MUSHROOM AND HERB RISOTTO \* (V) 32.9

COLLY CREEK CORNED BEEF 33.9  
 with parsley & onion white sauce,  
 creamy mash, steamed garden greens

CHARGRILLED PORK TENDERLOIN \* 37.9  
 hispi cabbage, bacon, onion, rosemary sauce

COLLY CREEK BEEF RIB 37.9  
 with garden salad and choice of potato

CASTLE MOUNTAIN BARNESLEY LAMB CHOP \* 44.9  
 with a noodle salad and Nam Jim sauce

## Sides

BROCCOLI (V) 13.9  
 roast garlic, chilli, soy & toasted sesame

ROAST ROOT VEGETABLES \* (V) 13.9  
 rosemary, sea salt & olive oil

GRAZE CHOPPED SALAD \* (V) 13.9  
 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) 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	320g	54.9
T-BONE	650g	62.9
EYE FILLET	180g	46.9
CÔTE DE BOEUF	(suggested to share) 1.2kg	120
SKIRT STEAK	(recommended cooked Med. Rare)	35.9

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)	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) 16.9  
 lychee sorbet & passionfruit syrup

ICED ALMOND PRALINE PARFAIT "BOMB ALASKA" (V) 16.9  
 with orange & mint salad

CHAI CRÈME BRULEE (V) 16.9  
 with a mocha sorbet & chai crumb

GRAZE AFFOGATO 18.9  
 House made vanilla ice cream in a glass  
 with a shot of espresso & Frangelico on the side

SELECTION OF HUNTER BELLE CHEESES (V) (suggested to share) 24.9  
 with grilled sourdough & apple chutney