

Entrées

Entrees		
COFFIN BAY OYSTERS (6 or 12) NATURAL * KILPATRICK with brisket bacon CHILLI, LIME & SESAME dressing *	34/66	
CHARGRILLED SOURDOUGH (suggested to share) (V) Roast garlic puree and black olive tapenade	14.9	
TUNA TATAKI * With a wasabi aioli, chilli and soy dressing in a coriander oil	27.9	
PRAWN COCKTAIL Mooloolaba Prawns with pickled cucumber, tomato, avocado and Marie Rose Sauce	28.9	
CHARCUTERIE BOARD (<i>suggested to share</i>) House cured & smoked meats, parfait, sundried tomato, tapenade and grilled flatbread	38.0	
Mains		
GRAZE BEEF POTTED PIE Stout & pale ale marinated Colly Creek beef, mushroom & herbs, served with creamy mash	32.9	
BREAST OF CHICKEN * With basil and shallot crushed kipfler potatoes & Romesco sauce	39.9	
FILLET OF MAHI MAHI * With a mango salsa, rice noodle salad and Thai green curry sauce	45.9	
CHARGRILLED CASTLE MOUNTAIN RUMP OF LAMB With crispy roast rosemary and sea salt potatoes, ratatouille and a parmesan tuile	42.9	
ROAST ONION & TOMATO FETTUCINI With a Sicilian dressing Option: Add Grilled Prawns + 18.00	30.9	
CHARGRILLED CUTLET OF PORK * With creamed parmesan polenta, cider, bacon and sage sauce	42.9	
COLLY CREEK BEEF RIB * With garden salad and a choice of potato	38.9	
Sides		
BROCCOLI(V) Roast garlic, chilli, soy and toasted sesame	13.9	
CREAMED CORN * (V) Parmesan, chili and rosemary	13.9	
GRAZE CHOPPED SALAD * (V) Red cabbage, fennel & apple salad with a mustard dressing and Chinese spiced walnut praline	13.9	
GRAZE CREAMY MASH POTATO * (V)	9.9	
STEAKHOUSE CHIPS with herb aioli * (V)	9.9	

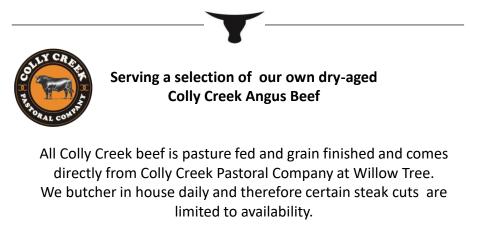
From the Char Grill

RUMP Colly Creek Black Angus, 120 day Grain Finished, Dry Aged	350g	39.9
NEW YORK STRIPLOIN ON THE BONE Colly Creek Black Angus, 120 day Grain Finished, Dry Aged	400g	49.9
SCOTCH FILLET Jacks Creek Black Angus, 150 day Grain Fed MS2+	320g	57.9
T-BONE Colly Creek Black Angus, 120 day Grain Finished, Dry Aged	650g	69.9
EYE FILLET Jacks Creek Black Angus, 180 day Grain Fed MS3+	200g	48.9
SKIRT STEAK Colly Creek Black Angus, 120 day Grain Finished, (recommended rare-medium)	320g	37.9
FLAT IRON STEAK Colly Creek Black Angus, 120 day Grain Finished, (recommended rare-medium)	300g	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
CAFÉ DE PARIS COMPOUND BUTTER * (V)	3.5
PEPPER SAUCE * (V)	3.5
CREAMY MUSHROOM SAUCE * (V)	3.5
CHIMICHURRI * (V)	3.5
DIANE SAUCE * (V)	3.5
NAM JIM * (V)	3.5



Menus are subject to seasonal changes – 12 January 2024

10% surcharge applies on Sundays & public holidays Please note no individual meal split bills, thank you for your understanding.