



Graze



Entrées

CHARGRILLED SOURDOUGH Roast garlic puree, chickpea hummus & chilli oil (V)	14.9
COFFIN BAY OYSTERS (6 or 12) Natural * Kilpatrick with beef brisket bacon Ponzu dressing	34.0/66.0
TASMANIAN SALMON SASHIMI Apple salad, chilli dressing and pickled ginger	29.9
CRAB & SESAME TOAST With a soy, chilli & shallot dipping sauce	26.9
STEAK TARTARE Colly Creek beef, chargrilled sourdough	27.9
GRAZE BUTCHERS BOARD (for two people) Scotch egg, pork pie, house smoked meats and grained mustard dressing	38.0

Mains

COLLY CREEK CORNED BEEF With creamy mash, peas and white sauce	34.9
FILLET OF BARRAMUNDI * Beetroot & goats cheese risotto, watercress sauce and spiced walnuts	46.9
MUSHROOM RISOTTO (V) Mascarpone, herbs, garlic and fennel crumb Option: Add crispy Prosciutto 7.0	33.9
SLOW COOKED DUCK LEG * on colcannon, braised red cabbage and a cider butter sauce	45.9
GRAZE BEEF POTTED PIE Stout & Pale Ale marinated Colly Creek beef, mushroom and herbs served with creamy mash	34.9
TWICE COOKED CONFIT PORK BELLY Onion tart tatin, spinach and bacon with a mushroom dressing	42.9
GRAZE SIGNATURE BURGER Dry Aged beef, Swiss cheese, onion rings, beetroot relish, house made pickle and steakhouse chips with a salt & vinegar dressing	34.9

From the Char Grill

RUMP 350g * Colly Creek Black Angus, 120 day Grain Finished Dry Aged	39.9
EYE FILLET 200g * Jacks Creek Black Angus, 150 day Grain Fed MS2+	49.9
SCOTCH FILLET 320g * Jacks Creek Black Angus, 150 day Grain Fed MS2+	58.9
STRIPLOIN 350g * Signature Black Angus, Grain Fed	47.9

All steaks 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

Sides

BROCCOLI (V) Roast garlic, chilli, soy and toasted sesame	14.9
GARDEN PEAS (V) * With a parmesan, pepper & mint dressing	14.9
GRAZE CHOPPED SALAD (V) Red cabbage, fennel & apple salad with a mustard dressing and Chinese spiced walnut praline	14.9
STEAKHOUSE CHIPS (V) With a salt & vinegar dressing	9.9
GRAZE CREAMY MASH POTATO	9.9



Menus are subject to seasonal changes – 1 May 2024

* Gluten Free (V) Vegetarian

10% surcharge applies on Sundays & public holidays

Please note; no individual meal split bill, thank you for your understanding