



Entrées

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

Mains

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

From the Char Grill

RUMP 350g *	39.9
Colly Creek Black Angus, 120 day Grain Finished Dry Aged	
EYE FILLET 200g *	49.9
Jacks Creek Black Angus, 150 day Grain Fed MS2+	
SCOTCH FILLET 320g *	64.9
Colly Creek Black Angus, 120 day Grain Finished Dry Aged	
STRIPLOIN 350g *	47.9
Signature Black Angus, Grain Fed	
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)	14.9
Roast garlic, chilli, soy and toasted sesame	
GARDEN PEAS (V) *	14.9
With a parmesan, pepper & mint dressing	
GRAZE CHOPPED SALAD (V)	14.9
Red cabbage, fennel & apple salad with a mustard dressing and Chinese spiced walnut praline	
STEAKHOUSE CHIPS (V)	9.9
With a salt & vinegar dressing	
GRAZE CREAMY MASH POTATO	9.9



Menus are subject to seasonal changes – 11 June 2024

* Gluten Free (V) Vegetarian

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