

À La Carte Menu

Appetisers		Mains	
CHARGRILLED SOURDOUGH		CRUMBED PORK CUTLET	
With hummus & roast garlic	14.90	With a lemon, garlic and herb butter	39.90
COFFIN BAY OYSTERS		BUTTERNUT SQUASH RISOTTO (V) *	
Natural* or Kilpatrick (6 or 12)	34.0 / 68.0	With roasted pine nuts and balsamic drizzle	34.90
TEMPURA PRAWNS		CRISPY SKINNED SALMON *	
Australian King Prawns & zucchini with a soy, sesame chilli and coriander dipping sauce	32.00	Fillet of Atlantic Salmon with a yellow curry sauce, served with coconut rice and green beans	42.90
SHARE BOARD (SUGGESTED FOR TWO)		COLLY CREEK SHORT RIB	
Argentinian sausage, marinated olives, smoked beef ar a chimichurri dressing	nd 37.90	Slow cooked short rib with a house made BBQ sauce, served with chipotle slaw & steakhouse chips	38.90
		GRAZE SIGNATURE BURGER	
From the Char Grill		Dry aged Colly Creek beef, Swiss cheese, onion rings, beetroot relish, house made pickle and steakhouse chips	34.90
All steaks are served with your choice of either a jacket with sour cream & chives, creamy mash potato or steak	•	POTTED BEEF PIE	
DRY AGED RUMP 350G *		Colly Creek beef, mushroom & ale pie served with creamy mash potato	34.90
Colly Creek Black Angus, Pasture Fed	39.90	COLLY CREEK CORNED BEEF	
STRIPLOIN 350G *		Creamy mash potato, peas and white sauce	34.90
Riverina Black Angus, 120 day Grain Fed	47.90		
EYE FILLET 200G *		0.1	
Jacks Creek Black Angus, 180 day Grain Fed MS3+	49.90	Sides ====	
DRY AGED SCOTCH FILLET 380G *		GRAZE CHOPPED SALAD * (V)	
Colly Creek Black Angus, Pasture Fed	69.90	Red cabbage, fennel & apple salad with a mustard	
DRY AGED T-BONE 650G *		dressing and Chinese spiced walnut praline	14.90
Colly Creek Black Angus, Pasture Fed	69.90	BROCCOLI (V)	
DRY AGED STRIPLOIN ON THE BONE 4000	*	Roast garlic, chilli, soy and toasted sesame	14.90

54.90

38.90

37.90



Colly Creek Black Angus, Pasture Fed

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SKIRT STEAK 300G *

(recommended rare-medium)

FLAT IRON STEAK 260G *

Serving a selection of our own dry-aged local Colly Creek Angus Beef. We butcher inhouse daily and certain steak cuts are limited to availability.

Steak Sauces	
DIANE *	3.50
MUSHROOM *	3.50
PEPPERCORN *	3.50
BEEF JUS *	4.50
CHIMICHURRI * (V)	3.50
CAFÉ DE PARIS COMPOUND BUTTER * (V)	3.50

* Gluten Free, (V) Vegetarian

STEAKHOUSE CHIPS * (V)

With aioli

Menus are subject to seasonal changes.

GRAZE CREAMY MASH POTATO * (V)

JALAPENO & PARMESAN MASH * (V)

10% surcharge applies on Sundays & public holidays

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

Lunch Thursday to Sunday 12:00pm - 2pm Dinner Wednesday to Saturday 5:30pm - 8pm 9.90

9.90

10.90