= Best of Graze

Two Course 70 pp

Choice of Starter and Main or Main and Dessert

Starter

SHARE BOARD

Argentinian sausage, marinated olives, smoked beef and a chimichurri dressing served with chargrilled sourdough

Main

(please select two choices for an alternate serve)

EYE FILLET 200g *

Black Angus 150 day Grain Fed MS2+ Cooked Medium with beef jus, jacket potato topped with sour cream & chives

OR

STRIPLOIN 350g Black Angus 120 day Grain Fed MS2+ * Cooked Medium with beef jus, jacket potato topped with sour cream & chives

AND

BREAST OF CHICKEN *

With a basil mousse and ratatouille risotto

OR

GRILLED BARRAMUNDI FILLET

With tomato braised pearl cous cous, chermoula, labneh, coriander and preserved lemon

OR

THAI VEGETABLE CURRY (V)*

With cucumber relish and jasmine rice

Alternate Serve Dessert

STICKY TOFFEE PUDDING

with butterscotch sauce, vanilla ice cream & honeycomb

SALTED CARAMEL CREME BRULEE

with a vanilla ice cream & shortbread



Group Menu Options

—— Graze Share Platters ———

Two Course 60 pp

Our Graze share platters are designed for family and friends style dining. Presented on large sharing boards and placed in the middle of the table

Starter

SHARE BOARD

Argentinian sausage, marinated olives, smoked beef and a chimichurri dressing served with chargrilled sourdough

Main

PLATTER OF BLACK ANGUS RUMP 120 day Grain Fed AND CHAR-GRILLED CHICKEN SUPREME *

Beef cooked medium with beef jus and accompanied by roast root vegetables and potatoes and steamed broccoli with roast garlic, soy, chilli and toasted sesame

> * Gluten Free (V) Vegetarian Menus are subject to seasonal changes 10% surcharge applies on Sundays & public holidays

🚃 Bar Menu Favourites 😑

Two Course 45 pp

Alternate Serve Main

COLLY CREEK CHEESE BURGER

Brisket bacon, cheese, onion relish, aioli served with steakhouse chips

COLLY CREEK STEAK SANDWICH

Brisket bacon, cheese, onion relish, sriracha aioli served with steakhouse chips

Alternate Serve Dessert

STICKY TOFFEE PUDDING

with butterscotch sauce, vanilla ice cream & honeycomb

SALTED CARAMEL CREME BRULEE

with a vanilla ice cream & shortbread

Add Sides

7 pp

STEAKHOUSE CHIPS * (V)

AND

GRAZED CHOPPED SALAD * (V)

Red cabbage, fennel & apple salad with a mustard dressing and Chinese spiced walnut praline

Add Dessert

15 pp

Alternate Serve Dessert

STICKY TOFFEE PUDDING

with butterscotch sauce, vanilla ice $\operatorname{cream} \&$ honeycomb

SALTED CARAMEL CREME BRULEE with a vanilla ice cream & shortbread