

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 rojo 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

Cauliflower skordalia, charred broccolini, sauce vierge,
fried capers

OR

THAI VEGETABLE CURRY (V)*

With cucumber relish and jasmine rice

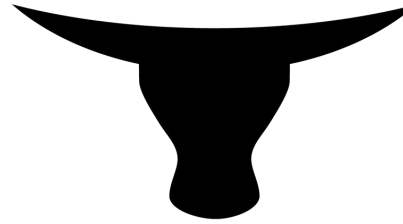
Alternate Serve Dessert

STICKY TOFFEE PUDDING

with butterscotch sauce, vanilla ice cream &
honeycomb

SALTED CARAMEL CREME BRULEE

with a vanilla ice cream & shortbread



Graze

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 cream & honeycomb

SALTED CARAMEL CREME BRULEE

with a vanilla ice cream & shortbread