



Graze

A La Carte Menu

Appetisers

WARM SOURDOUGH (V)

Sourdough | Extra Virgin Olive Oil | Balsamic Vinegar 12.00

GRILLED GARLIC AND CHEESE FOCACCIA (V)

Garlic | Parmesan | Mozzarella | Parsley 14.00

THREE CHEESE ARANCINI (V)

Baby Spinach | Mozzarella | Goats Cheese | Parmesan 22.00

GOATS CHEESE AND CARAMELISED ONION TARTLET * (V)

Goat's Cheese | Caramelised Onion | Pear | Toffee 24.00
Walnuts | Rocket | Balsamic

CRISP FRIED KING PRAWNS * (A)

Zucchini | Green Chilli & Lime Dipping Sauce 32.00

GRAZE CHARCUTERIE BOARD

Smoked Beef | Smoked Pork | Cabana | Argentinian 38.00
Sausage | Olives | Chimichurri Rojo | Grilled Focaccia
(suggested for two)

From the Char Grill

All steaks are served with your choice of either a jacket potato topped with sour cream & chives, creamy mash potato or steakhouse chips

EYE FILLET 200G *

Jacks Creek Black Angus, 180 day Grain Fed MS3+ 49.90

STRIPLOIN 350G *

Angus Reserve, Grain Fed MS2+ 47.90

RUMP 350G *

Riverina Black Angus, Pasture Fed 39.90

SCOTCH FILLET 400G *

Riverina Black Angus, 120 day Grain Fed 69.90

T-BONE 500G *

Parwan Prime, Pasture Fed 57.90

Steak Sauces

DIANE * / MUSHROOM * / CHIMICHURRI ROJO * (V)

PEPPERCORN * / CAFÉ DE PARIS COMPOUND

BUTTER * (V) 3.50

BEEF JUS * 4.50

Mains

ROASTED PUMPKIN * (V)

Pearl Couscous | Whipped Feta | Baby Spinach | 36.90
Fresh Herbs

RISOTTO AL FUNGHI * (V)

Arborio Rice | Wild Mushrooms | Parmesan | Parsley 36.90
Add Prosciutto + 5.00

GRILLED BARRAMUNDI * (A)

Crispy Skin Barramundi | Miso-Ginger Glaze | Coconut & 42.90
Lime Purée | Asian Greens | Pickled Cucumber | Sesame Oil

PRAWN LINGUINE (I)

Linguine | Prawns | Blistered Cherry Tomatoes | 40.90
Kalamata Olives | Chilli | Lemon

CHICKEN VOL-AU-VENT

Tender Chicken | Seasonal Vegetables | Creamy 38.90
White Sauce | Golden Puff Pastry

POTTED BEEF PIE

Colly Creek Beef | Mushrooms | Ale Gravy | Golden 36.90
Pastry | Creamy Mash

VEAL MILANESE

Herb-Crumbed Veal | Creamy Mash | Rocket | 43.90
Chimichurri Rojo

ROASTED PORK BELLY *

Crispy Pork Belly | Chargrilled Broccolini | 42.90
Apple & Fennel Puree | Crispy Shallots

Sides

GRAZE CHOPPED SALAD * (V)

Red Cabbage | Fennel | Apple | Vinaigrette Dressing | 14.90
Chinese Spiced Walnut Praline

BROCCOLI * (V)

Confit Garlic | Chilli | Soy | Toasted Sesame 14.90

GREEN BEANS *

Green Beans | Garlic | Lemon | 14.90
Tosted Almonds | Parsley

STEAKHOUSE CHIPS * (V)

Crisp Potato Chips | Aioli 9.90

GRAZE CREAMY MASH POTATO * (V)

9.90

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

* Gluten Free, (V) Vegetarian
Seafood Origin (A) Australian (I) Imported (M) Mixed

Menus are subject to seasonal changes.

10% surcharge applies on Sundays & public holidays

SEPTEMBER 2026