



Graze

Autumn - Winter Bar Menu

BEER BATTERED FISH & CHIPS fish of the day with New Englander Pale Ale Beer Batter served with twice cooked chips & caper tartar sauce	26.9
PORK SANDWICH 12-hour slow cooked pork scotch fillet served with pear & ginger relish, roquette, pickled fennel on a toasted baguette	22.9
GRAZE CHICKEN POTTED PIE cream braised chicken, leek & tarragon puff pastry pie served with mash potato	28.9
CHICKEN SALAD * poached chicken breast & green beans on a bed of iceberg lettuce, dressed with chiptole tomato dressing	24.9
COLLY CREEK CORNED BEEF with mash potato, greens, white sauce & red vein sorrell	28.9
BEEF CURRY * slow cooked Colly Creek Beef, Asian galangal, kaffir lime leaf, garnished with fried shallots, herbs & chilli. Served with steamed rice.	24.9
CHICKEN BURGER piri piri marinated chicken fillet, grilled bacon, iceberg lettuce, tomato, cheddar, aioli & piri piri sauce on toasted Turkish with steakhouse chips	22.9
STEAK SANDWICH 180g Colly Creek dry aged scotch fillet, tomato, mixed leaf lettuce, tasty cheese, homemade tomato jam, & freshly made aioli on toasted Turkish bread, served with steakhouse chips	24.9



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Serving our own dry-aged
Colly Creek Angus Beef

All the beef we use is pasture fed and grain finished, and
comes directly from Colly Creek Pastoral Company, at Willow Tree.

Menus are subject to seasonal changes - April 2017

* *Gluten Free (V) Vegetarian • Please check with waitstaff.*

10% surcharge applies on Sundays & public holidays