

## 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 ARC-EN-CIEL TROUT

Fillet of Arc-en-Ciel Trout from Nundle, with a herb,  
olive, sundried tomato & parmesan crust, crushed peas,  
lime, coriander and olive oil dressing

OR

#### MUSHROOM & HERB RISOTTO (V)

With parmesan and fresh herbs

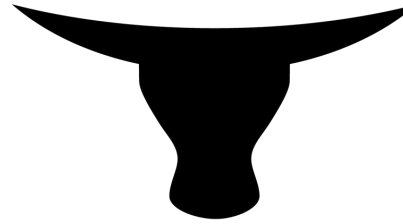
### Alternate Serve Dessert

#### RASPBERRY CRÈME BRULEE \*

with a raspberry sorbet

#### BAKED NEW YORK CHEESECAKE

with maple and white chocolate ice cream, fudge sauce



# 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

#### RASPBERRY CRÈME BRULEE \*

with a raspberry sorbet

#### BAKED NEW YORK CHEESECAKE

with maple and white chocolate ice cream, fudge sauce

### Add Sides

*7 pp*

#### STEAKHOUSE CHIPS \* (V)

With a salt & vinegar dressing

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

#### RASPBERRY CRÈME BRULEE \*

with a raspberry sorbet

#### BAKED NEW YORK CHEESECAKE

with maple and white chocolate ice cream, fudge sauce