



# Graze

## A La Carte Menu

### Appetisers

#### CHARGRILLED SOURDOUGH

With hummus, marinated olives & roast garlic 14.90

#### COFFIN BAY OYSTERS

Natural\* or Kilpatrick (6 or 12) 34.0 / 68.0

#### STEAK TARTARE

Served with char grilled sourdough 27.90

#### TEMPURA PRAWNS

Australian King Prawns & zucchini with a soy, sesame chilli and coriander dipping sauce 32.00

#### SHARE BOARD (SUGGESTED FOR TWO) \*

Argentinian sausage, marinated olives, smoked beef and a chimichurri dressing 37.90

### 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

#### DRY AGED RUMP 350G \*

Colly Creek Black Angus, 120 day Grain Finished 39.90

#### STRIPLOIN 350G \*

Riverina Black Angus, 120 day Grain Fed 47.90

#### EYE FILLET 200G \*

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

#### DRY AGED SCOTCH FILLET 320G \*

Colly Creek Black Angus, 120 day Grain Finished 67.90

#### DRY AGED T-BONE 650G \*

Colly Creek Black Angus, 120 day Grain Finished 69.90

#### DRY AGED STRIPLOIN ON THE BONE 400G \*

Colly Creek Black Angus, 120 day Grain Finished 54.90

#### SKIRT STEAK 300G \*

Colly Creek Black Angus, Pasture Fed (recommended rare-medium) 38.90

#### FLAT IRON STEAK 260G \*

Colly Creek Black Angus, Pasture Fed (recommended rare-medium) 37.90



Serving a selection of our own dry-aged local Colly Creek Angus Beef. We butcher inhouse daily and certain steak cuts are limited to availability.

### Steak Sauces

DIANE \* (V) 3.50

MUSHROOM \* (V) 3.50

PEPPERCORN \* (V) 3.50

BEEF JUS \* 4.50

CHIMICHURRI \* (V) 3.50

CAFÉ DE PARIS COMPOUND BUTTER \* (V) 3.50

### Mains

#### CRUMBED PORK CUTLET

With a lemon, garlic and herb butter 39.90

#### WILLOW TREE INN CEASAR

Cos, bacon, egg, garlic croutons and marinated chicken 36.90

#### MUSHROOM & HERB RISOTTO (V)

With Parmesan and fresh herbs 37.90

#### 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 42.90

#### GRAZE SIGNATURE BURGER

Dry aged Colly Creek beef, Swiss cheese, onion rings, beetroot relish, house made pickle and steakhouse chips with salt & vinegar dressing 34.90

### Sides

#### GRAZE CHOPPED SALAD \* (V)

Red cabbage, fennel & apple salad with a mustard dressing and Chinese spiced walnut praline 14.90

#### BROCCOLI (V)

Roast garlic, chilli, soy and toasted sesame 14.90

#### STEAKHOUSE CHIPS \* (V)

With a salt & vinegar dressing 9.90

#### GRAZE CREAMY MASH POTATO \* (V)

9.90

#### JALAPENO & PARMESAN MASH \* (V)

10.90

### Desserts

#### RASPBERRY CRÈME BRULEE \*

With a raspberry sorbet 16.90

#### BAKED NEW YORK CHEESECAKE

With maple & white chocolate ice cream and fudge sauce 16.90

#### AFFOGATO \*

House made vanilla bean ice cream, espresso and Frangelico 18.90

#### \* Gluten Free (V) Vegetarian

Menus are subject to seasonal changes.

10% surcharge applies on Sundays & public holidays

Please note: no individual meal split bill, thank you for your understanding.

Dinner Wednesday to Saturday 5:30pm - 8pm