

À La Carte Menu

Appetisers		Mains	
CHARGRILLED SOURDOUGH		CRUMBED PORK CUTLET	
With hummus & roast garlic	14.90	With a lemon, garlic and herb butter	39.90
COFFIN BAY OYSTERS		CHICKEN CEASAR SALAD	
Natural* or Kilpatrick (6 or 12)	4.0 / 68.0	Cos, bacon, egg, garlic croutons and marinated chicken	36.90
STEAK TARTARE		MUSHROOM RISOTTO (V)	
Served with chargrilled sourdough	27.90	With Parmesan and fresh herbs	37.90
TEMPURA PRAWNS		GRILLED SALMON FILLET	
Australian King Prawns & zucchini with a soy, sesame chilli and coriander dipping sauce	32.00	Fillet of Atlantic Salmon, with a herb, olive, sundried tomato & parmesan crust, crushed peas, lime, coriander and olive oil dressing	42.90
SHARE BOARD (SUGGESTED FOR TWO) *		· ·	12.00
Argentinian sausage, marinated olives, smoked beef and	27.00	GRAZE SIGNATURE BURGER	
a chimichurri dressing	37.90	Dry aged Colly Creek beef, Swiss cheese, onion rings, beetroot relish, house made pickle and steakhouse chips	34.90
From the Char Grill		POTTED BEEF PIE	
All steaks are served with your choice of either a jacket pot with sour cream & chives, creamy mash potato or steakhou	• •	Colly Creek beef, mushroom & ale pie served with creamy mash potato	34.90
DRY AGED RUMP 350G *		BEEF SHORT RIB *	
Colly Creek Black Angus, Pasture Fed	39.90	Slow cooked Colly Creek short rib with a house made BBQ sauce, served with chipotle slaw & steakhouse chips	38.90
STRIPLOIN 350G *			
Riverina Black Angus, 120 day Grain Fed	47.90	COLLY CREEK CORNED BEEF	
EYE FILLET 200G *		Creamy mash potato, peas and white sauce	34.90
Jacks Creek Black Angus, 180 day Grain Fed MS3+	49.90	0.1	
DRY AGED SCOTCH FILLET 380G *		Sides	
Colly Creek Black Angus, Pasture Fed	69.90	GRAZE CHOPPED SALAD * (V)	
DRY AGED T-BONE 650G *		Red cabbage, fennel & apple salad with a mustard	14.90
Colly Creek Black Angus, Pasture Fed	69.90	dressing and Chinese spiced walnut praline	14.50
		BROCCOLI (V)	
DRY AGED STRIPLOIN ON THE BONE 400G * Colly Creek Black Angus, Pasture Fed	54.90	Roast garlic, chilli, soy and toasted sesame	14.90
•	04.00	STEAKHOUSE CHIPS * (V)	
SKIRT STEAK 300G *		With aioli	9.90
Colly Creek Black Angus, Pasture Fed (recommended rare-medium)	38.90	GRAZE CREAMY MASH POTATO * (V)	9.90
FLAT IRON STEAK 260G *		JALAPENO & PARMESAN MASH * (V)	
Colly Creek Black Angus, Pasture Fed	37.90	JALAPENO O PARMEJAN MAJII " (V)	10.90



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

* 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.

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