

# GRAZE

STEAKHOUSE

## STARTERS



### BEEF TARTARE (D.F)

Angus meat, egg, capers, caper berries, cornichons, sourdough crisp

### TUNA TARTARE (D.F) (G.F)

Yellowfin tuna, breakfast radish, avocado, ponzu, charcoal crackers

### BLOODY MARY PRAWNS (D.F)

Queen prawns, lime, bloody Mary, tomato, cucumber, avocado puree, baby rucola, soda crackers

### CHARGRILLED HALLOUMI & QUINOA (G.F)

Confit cherry tomatoes, kale, olives, golden raisins, kalamata olives, sherry vinegar

### CHICKEN SATAY (G.F)

Tandoori chicken satay, sweet chilli, mint raita, piri piri sauce

### GRILLED CALAMARI (D.F) (G.F)

Lettuce, dates, pear, lemon, chardonnay vinaigrette

### COBB SALAD (G.F)

Iceberg lettuce, avocado, cherry tomato, hard-boiled egg, chicken, bacon and blue cheese

### GRAZE PIQUANT SALAD (D.F) (G.F) (Vegan)

Citrus salad, lychee, stem ginger, almond salsa, orange, grapefruit, pomelo, crispy fennel

### CORN CHOWDER (V)

Served with baked corn bread

## MAINS



### GRAZE ANGUS HAMBURGER

Angus brisket patty, BBQ angus braised beef, smoked bacon mayo, potato & sesame seeds bun

### HOME MADE FETTUCCINI (V)

Saffron tomato sauce, Sauvignon blanc, capers, parsley, chives, green beans, parmesan, lemon

### ROASTED CORN-FED CHICKEN BREAST (G.F)

Roasted garlic potato puree, young peas, herbs, citrus salad, jus

### BRAISED LAMB

Salsa verde, cous cous, baby spinach, coriander, sweet potato, pine nuts, parsley, muscatels

### CRISPY PORK BELLY (G.F)

Caramelize cauliflower puree, apple & mustard sauce, remoulade, jus

### WILD MUSHROOM RISOTTO (V) (G.F)

Wild mushrooms, basil, courgettes, capsicum broth, pecorino, lemon

### RED SNAPPER

Green papaya, green mango, chilli, rice vinegar dressing, steamed rice

## JOSPER FIRED



OUR PERFECTLY GRILLED SELECTIONS ARE SERVED WITH HOME-MADE SAUCES AND BUTTERS.

ALL STEAKS ARE DRY AGED AND SERVED WITH BONE MARROW.

**RIBEYE STEAK** 300gms (G.F)

**FILLET STEAK** 225gms (G.F)

**DRY AGED T-BONE STEAK** 400gms (G.F)

**DRY AGED WING RIB FOR TWO** 900gms (G.F)

**GRILLED WATAMU LOBSTER** (G.F)

**GRILLED SALMON**

**DRY AGED SIRLOIN STEAK** 250gms (G.F)

**DRY AGED RUMP STEAK** 250gms (G.F)

**GRAZE TOMAHAWK FOR TWO** 900gms (G.F)

**CHATEAUBRIAND FOR TWO** 600gms (G.F)

**GRILLED JUMBO PRAWNS** (G.F)

**SAUCES:** Bearnaise (G.F), Green Peppercorn (G.F), Red Wine Jus (G.F D.F), Red Chimichurri (G.F D.F)

**BUTTERS:** Cafe de Paris (G.F), Maitre D' Hotel (G.F), Garlic (G.F)

## SIDES

**HAND CUT FRIES** (G.F) (Vegan)

**BETROOT, CURLY KALE, STONE BLUE, PECANS** (G.F)

**WHIPPED POTATOES** (G.F) (V)

**GREEN BEANS, BROCCOLI STEM, HOLLANDAISE** (G.F)

**GARDEN SPINACH** (V)

Sautee or creamy

**SAUTEE FARMED MUSHROOM** (V)

**HEIRLOOM TOMATO, RED ONION, HERBS SALAD** (V)

**GARDEN GREENS** (V)

## DESSERTS

**DECONSTRUCTED OREO CHEESECAKE** (V)

**BAKED ALASKA** (V)

Salted butter caramel, vanilla ice cream, citrus salsa

**GRAZE ARABICA CREME BRULEE** (V)

**PASSION FRUIT WARM CHOCOLATE FONDANT**

Caramelized macadamia ice cream

**CHUNKY FRUIT** (V) (G.F)

Ice cream or sorbet

**ARTISAN CHEESES**

Seasonal homemade jam