

**Welcome to GRAZE MCA** – Our menu is all about casual dining, using the best Australian produce, cooked simply to show case the ingredients at their best.

Our small plates are all a perfect way to start your lunch, either to order as a selection of share plates for the table or as single entrees.

### GRAZE ... SMALL TO SHARE

<b>Chilli &amp; Salt Fried Baby Calamari</b> Pickled melon, baby cucs & chipotle aioli	<b>\$22</b>
<b>Seeds &amp; Grains Pastry, Beetroot Tart</b> "Marquis Cherve Du Pellison" burnt orange, & fresh bee honeycomb	<b>\$23</b>
<b>Half Dozen Rock Oysters, South Coast NSW</b> Cucumber, eschallots, alto merlot vinegar	<b>\$24</b>
<b>Yellow Fin Tuna &amp; Brown Rice Poke Bowl</b> Avocado, spring onion, yuzu ponzu dressing, pickled seaweed & toasted sesame seeds	<b>\$24</b>
<b>Moreton Bay Bugs &amp; Clarence River King Prawns</b> Pernod, parsley, garlic & butter	<b>\$29</b>
<b>Slow Cooked Pulled Duck Leg &amp; Nashi Pear</b> Winter citrus, Turkish fig, beans, radicchio, radishes	<b>\$24</b>
<b>Pulled Burratta &amp; Pickled Green Tomatoes</b> Chargrilled asparagus, mizuna leaf, parmesan & almond shortbread, black lava salt	<b>\$24</b>

### GRAZE ... FOR THE TABLE

Grilled flat bread w' Zatar & hummus	<b>\$11</b>
Shoestring chips, garlic lemon aioli	<b>\$10</b>
Roast Jap pumpkin, chargrilled broccolini shaved target beets, toasted pistachios & chilli burnt butter	<b>\$15</b>
<b>GRAZE</b> Table salad of market leaves, lemon dressing & toasted pumpkins seeds	<b>\$13</b>
<b>Seared Spiced Cauliflower &amp; Brussels Salad</b> Crimson raisins, mint, coriander & toasted hazelnuts	<b>\$17</b>

### GRAZE ... FOR TWO OR MORE TO SHARE

<b>GRAZE Bouillabaisse for two, served Provencal Style</b> Market fish, blue swimmer crab, black mussels, vongole, split king prawn split "Moreton Bay" bug, roasted chili aioli & chargrilled garlic bread	<b>\$90</b>
<b>GRAZING Board</b> Buttermilk fried chicken & GRAZE "Tonkatsu" sauce, wild mushroom arancini, marinated olives & baby hot chillies, garlic lemon aioli, hummus & grilled flat bread	<b>\$36</b>
<b>GRAZE Whole Roasted Line Caught Snapper for two</b> Roasted kipflers, blushed cherry tomatoes, oregano, lemon, caper berries & verjuice	<b>\$65</b>

### GRAZE .... BIGS

<b>Ora King Salmon, Macadamia and Lemon Myrtle Crust</b> Shaved raw winter market veg, sorrel vinaigrette & fennel crème	<b>\$31</b>
<b>Slow Cooked, Grass Fed Angus Hereford Beef Shin</b> Winter veg mirepoix, tomato, shiraz & beef stock, rosemary & mascarpone polenta, grated horseradish	<b>\$29</b>
<b>Fish Pie of Market Fish, Prawns &amp; Shellfish</b> Onion soubise, blush cherry tomatoes & Australian succulents	<b>\$33</b>
<b>Za' Atar Crusted &amp; Persian Marinated Grilled Spatchcock</b> Almond tarator, seared spiced roasted cauliflower & brussels sprouts, crimson raisins, mint, coriander & toasted hazelnuts	<b>\$33</b>
<b>Wild Mushroom Macaroni, Black Tasmanian Truffle</b> Parmesan, mascarpone & cheddar, finished with lemon pangritata	<b>\$26</b>
<b>Beer Battered, Wild Caught Flat Head</b> Mushy peas, shoestring chips, tartar sauce, lemon & Sarsons malt vinegar	<b>\$30</b>
<b>Borrowdale Twice Cooked Pork Belly, Granny Smith Apple Puree</b> Crackle popcorn, red cabbage & charcutierre sauce	<b>\$32</b>

Why not take the stress out of entertaining and ask **Graze MCA** to cater for your next special event at your home or office?

Operated by **Culinary Edge**, Sydney's premier private catering company and the caterer of choice for the city's finest functions for more than two decades.

Whether you're located in the CBD, the suburbs or far beyond, **Culinary Edge** is the perfect choice when it comes to boardroom lunches, corporate cocktail parties, weddings, and functions large or small. Our wealth of experience combined with our friendly team is just what you need to help make your next event truly impressive - not to mention incredibly delicious!

Simply give us a call on **(02) 9554 7252** or email @ [food@culinaryedge.com.au](mailto:food@culinaryedge.com.au) and see how easy it is to create a really memorable dining occasion.

### GRAZE ... KIDS

Kids fish & chips	<b>\$18</b>
Kids pasta with tomato and cheese	<b>\$16</b>
Kids Sorbet (2 scoops)	<b>\$9</b>

### GRAZE ... SOMETHING SWEET

<b>Affogato</b> Espresso, Vanilla Ice Cream & Frangelico	<b>\$14</b>
<b>Mandarin &amp; Ginger Crème Brûlée</b>	<b>\$12</b>
<b>Sorbet selection (3 Scoops)</b>	<b>\$12</b>
<b>Nutella &amp; Ricotta Pastries</b> "Lemoncello" Crème	<b>\$15</b>
<b>Vermouth Poached, Rhubarb &amp; Ginger</b> Quince Curd Vanilla mascarpone, caramelised walnut meringue	<b>\$16</b>
<b>Cheese Board</b> "Brasserie Breads" - raisin and walnut rye, rosemary crisp bread and G/F wafers, quince paste, muscatels and pear	<b>\$10</b>
<b>- Add 100g Cheese Selections :</b>	
<b>Will Studd Le Marquis Chevre du Pelussin</b> <i>(goats milk) France</i>	<b>\$10</b>
<b>Cropwell Bishop Stilton</b> <i>(cows milk) England</i>	<b>\$11</b>
<b>Maffra Red Wax Cheddar</b> <i>(cows milk) Australia</i>	<b>\$8</b>

**Please Note -**

Due to the high cost of operating on Sundays & Public Holidays, it is the Graze MCA policy to add a 10% surcharge on Sunday and 15% on public Holidays to the final bill

**GRAZE MCA is open for breakfast on the weekend 8AM TILL 11.30AM - BOOKINGS RECOMMENDED**

**GRAZE is not open for breakfast on Public Holidays**

**GRAZE MCA ....**

Group Bookings - for all group booking enquires please email us [grazemca@grazemca.com.au](mailto:grazemca@grazemca.com.au)