

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 OR TO SHARE

Chilli & Salt Fried Baby Calamari Pickled melon, baby cucs & chipotle aioli	\$22
Northern NSW King Prawns "GRAZE" rose cocktail sauce & lettuce	\$25
QLD Blue Swimmer Crab Vol au Vents Elderflower & fennel gel, avocado & seagrass succulents	\$26
Half Dozen Rock Oysters, South Coast NSW Cucumber, eschallots, alto merlot vinegar	\$24
Yellow Fin Tuna & Brown Rice Poke Avocado, spring onion, yuzu ponzu dressing, pickled seaweed & toasted sesame seeds	\$24
Moreton Bay Bugs & Clarence River King Prawns Pernod, parsley, garlic & butter	\$29
Pulled Duck Leg, New Season & Turkish Figs Spring citrus, beans, radicchio & radishes	\$24
Pulled Burratta & Pickled Green Tomatoes Chargrilled asparagus, mizuna leaf, parmesan & almond shortbread, black lava salt	\$24

GRAZE ... FOR THE TABLE

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

GRAZE ... FOR TWO OR MORE TO SHARE

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

GRAZE BIGS

Poached Ora King Salmon "Fines Herbe" Shaved raw spring market veg, aioli, lemon in muslin	\$31
Slow Cooked Spiced Goldfields Sovereign Lamb Rump Smoked eggplant yogurt, red rice, kale, pomegranate, pistachio, Dukha, mint & parsley	\$31
Za' Atar Crusted & Persian Marinated Grilled Spatchcock Almond tarator, seared spiced roasted cauliflower & brussels sprouts, crimson raisins, mint, coriander & toasted hazelnuts	\$33
Strozzapreti Pasta, Zucchini Ribbons & Broccolini Peas, cherry tomatoes, chilli, garlic & preserved lemon	\$25
Beer Battered, Wild Caught Flat Head Mushy peas, shoestring chips, tartar sauce, lemon & Sarsons malt vinegar	\$30
Gape Grim Aged Rib Eye MS + 2 French Fries & Café De Paris Butter	\$38

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 and see how easy it is to create a really memorable dining occasion.

GRAZE ... KIDS

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

GRAZE ... SOMETHING SWEET

Affogato Espresso, Vanilla Ice Cream & Frangelico	\$14
Dark Chocolate Crème Brûlée	\$12
Sorbet selection (3 Scoops)	\$12
Ice Cream Sandwich Pomegranate ginger bread, lavender & honey ice cream	\$14
Summer Panna Cotta Coconut, mango, lime & lychee, taro sweet wafers	\$15
Cheese Board "Brasserie Breads" - raisin and walnut rye, rosemary crisp bread and G/F wafers, quince paste, muscatels and pear	\$10
- Add 100g Cheese Selections :	
Will Studd Le Marquis Chevre du Pelussin <i>(goats milk) France</i>	\$10
Cropwell Bishop Stilton <i>(cows milk) England</i>	\$11
Maffra Red Wax Cheddar <i>(cows milk) Australia</i>	\$8

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