

GRAZE

MCA

Welcome to GRAZE MCA

Our menu is all about casual dining, using the best produce, cooked simply to showcase the ingredients at their best.

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

GRAZE ... SMALLS OR TO SHARE

Grilled flat bread w' zatar & hummus	\$12
Sydney Rock Oysters, South Coast NSW (each)	\$4.5
Cucumber, eschallots, "Alto" merlot vinegar	
Salt & Chilli Fried Baby Calamari	\$22
Pickled melon, baby cucs & chipotle aioli	
Zucchini Flowers Fritti, Chilli Chutney	\$23
Whipped ricotta, honey, lemon dressing	
Beetroot & Coriander Seed Cured ORA King Salmon	\$23
Apple wood smoked celeriac, apple & Yuzukosho mayo	
Slow Cooked Pulled Duck & Burnt Fig	\$24
Sour mango, cucumber, wasabi greens, soba noodles palm sugar & coconut milk dressing	
Blue Swimmer Crab & Avruga Caviar	\$25
Elderflower, fennel, cucumber & avocado	

GRAZE ... SALADS, GREENS & VEGGIES

Shoestring chips, garlic lemon aioli	\$10
Roast Jap Pumpkin, Chargrilled Broccolini	\$17
Shaved raw target beets, toasted pistachios & chilli burnt butter	
Basil & Apple Vinegar Pickled Green Tomatoes	\$15
Slow cooked Tuscan white beans, Paesanella ricotta	
Middle Eastern Spiced Roasted Cauliflower	\$16
Scorched Broccoli, toasted chickpeas, crimson raisins, coriander, tamarind mint yoghurt	
Iceberg Wedge, Cucumber, Pickled Seaweed	\$12
Umeboshi plum, miso & silken tofu dressing, nori salt	

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

GRAZE is not open for breakfast on Public Holidays

Group Bookings - for all group booking enquires please email us grazemca@grazemca.com.au

GRAZE ... FOR TWO OR MORE TO SHARE

GRAZE Bouillabaisse for two, **\$90**
Served Provencal Style, Market fish, blue swimmer crab, black mussels, vongole, split king prawn, split WA scampi, roasted chilli aioli & chargrilled garlic bread

GRAZING Board **\$36**
ORA King salmon & anise rilette, fennel seed crisp bread, wild mushroom arancini, garlic lemon aioli, marinated olives hummus & grilled flat bread

Whole Roasted Yellow Belly Flounder **\$ 52**
Green chilli harissa, toasted pine nuts, raw zucchini fennel & mint

GRAZE FISH OR MEAT

Grilled Whole Split WA Scampi (each)	\$16
Kombu, lobster, fines herbes & apple cider butter	
Cumin & Coriander Spiced Lamb Meat Balls	\$29
Toum yoghurt, mint & pea pesto	
Pomegranate Marinated Grilled Spatchcock	\$33
Nduja & roasted red capsicum dressing, olive crumble	
Steamed Hāpuku, Baby Stem Artichoke	\$31
Dill & chardonnay vinaigrette, puffed wild rice & chilli salt	
Beer Battered Line Caught Snapper Fillet	\$30
Mushy peas, shoestring chips, tartar sauce	
350gm Cape Grim, On the Bone Aged Beef Rib Eye	\$40
MS + 2, Café De Paris Butter	

GRAZE ... SOMETHING SWEET

Affogato Espresso	\$14
Vanilla Ice Cream & Frangelico	
Callebaut Ruby Chocolate, Crème Brûlée	\$12
Sorbet selection (3 Scoops)	\$12
Coconut Milk Crème, Finger Lime Pearls	\$15
Scorched pineapple & Malibu mango, tropical fruit crisp paper	
Flourless Seville Orange Cake	\$15
Pistachio praline Greek yoghurt, rosewater macerated watermelon	
Cheese	
Le Marquis Chevre du Pelussin (<i>goats milk</i>) - France	
Cropwell Bishop Stilton (<i>cows milk</i>) - England	
Maffra Red Wax Cheddar (<i>cows milk</i>) - Australia	

All served with house made fennel seed crisp bread and G/F wafers, quince paste, muscatels and apple

One cheese	\$14
Selection of two cheeses	\$22
Selectin of three cheeses	\$29

GRAZE ... KIDS

Kids crumbed chicken nuggets & chips	\$16
Kids pasta with tomato and cheese	\$16
Kids Sorbet (2 scoops)	\$9

Book online - www.grazemca.com.au or 9245 2452

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