

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
Fresh broad beans, Paesanella ricotta & parmesan crisps	
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 (*goats milk*) - **France**

Cropwell Bishop Stilton (*cows milk*) - **England**

Maffra Red Wax Cheddar (*cows milk*) - **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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