

Menu



Starters

- GARLIC & CHEESE FOCCACIA** \$12
with a Balsamic Glaze
- UNCLE RONS DUMPLINGS (4)** \$12
Pork, Chicken or Prawn with Soy, & Sesame Mayo
- PUMPKIN & GOATS CHEESE ARANCINI (3)** \$12
served with a Balsamic Glaze
- SOFT SHELL TACOS (2)** \$12
choice of Double Crunch Prawn or Pulled Pork with Slaw and Aioli

- SOURDOUGH GARLIC COBB** \$10
with Balsamic Glaze
Add Bruschetta mix \$3
- BEEF RENDANG CROQUETTES (3)** \$12
with Curry Tomato Mayo
- HONEY LEMON CHICKEN (GFO)** \$12
with warm Honey Lemon sauce
- SOUTHERN FRIED CHICKEN RIBS (GF)** \$12
with a Ranch Mayo
- LAMB KOFTA (GF)** \$12
with a Tomato Mayo

Sides

- CHIPS** \$5 / \$9
- ONION RINGS** \$6 / \$10
- WEDGES** \$8 / \$12
- VEGETABLES** \$4 / \$7
- MASHED POTATO** \$4
- SALAD** \$3
- BACON** \$3
- FRIED EGG** \$2
- SAUCES:** \$2
- GRAVY, MUSHROOM, PEPPER, CREAMY GARLIC, GARLIC BUTTER**
- SURF & TURF** \$8
Squid & Prawns
- MIXED GRILL** \$10
Bacon, Egg, Chorizo, Onion Rings

Mains

GF: GLUTEN FREE / V: VEGETARIAN / VGN: VEGAN / GFO: GLUTEN FREE OPTION / VGO: VEGETARIAN OPTION / VGNO: VEGAN OPTION

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| CHICKEN SCHNITZEL (GFO) \$20
with your choice of sides & sauce.
Why not Stack'em - \$7 per stack | 200G EYE FILLET (GFO) \$30
Cooked to your liking, served with your choice of sides and sauce.
Additional cost for Surf & Turf and Mixed Grill | PARMESAN HERB CRUMBED LAMB CUTLETS \$32
with Mash, Greens & your choice of sauce | ASIAN SALAD (GFO)(VGN) \$16
with fresh Herbs, Honey Sesame Cashews add Beef, Chicken \$4 or Prawns \$5 |
| CHICKEN PARMA (GFO) \$24
with your choice of sides
Why not Stack'em - \$10 per stack | 300G SCOTCH FILLET (GFO) \$38
Cooked to your liking, served with your choice of sides and sauce.
Additional cost for Surf & Turf and Mixed Grill | AVOCADO CHICKEN (GF) \$30
Grilled breast with mashed Potato, Prosciutto wrapped Asparagus, Avocado & Mango Salsa with a Garlic Sauce | CHICKPEA YELLOW CURRY (GFO) (VGN) \$20
with Pumpkin and Cauliflower, Rice, Naan Bread & Toasted Seed Mix |
| BATTERED GUMMY (GFO) \$17 \$26
with Chips and Salad, Lemon and Tartare sauce | 500G RIB EYE (GFO) \$45
Cooked to your liking, served with your choice of sides and sauce.
Additional cost for Surf & Turf and Mixed Grill | FRIED CHICKEN BURGER \$20
with Lettuce, Tomato, Cheese, Bacon, Ranch sauce & Chips | STEAK SANDWICH \$20
with Lettuce, Tomato, Cheese, Bacon, Egg, BBQ Sauce and Chips |
| CREAMY GARLIC PRAWNS (GF) \$18 \$26
with Rice and Salad | FETTUCINE CARBONARA \$15 \$22
with Onion, Bacon, Cream, Garlic and Parmesan Cheese
add Chicken \$5 / add Mushroom \$2 | BEEF BURGER \$20
with Lettuce, Tomato, Cheese, Bacon, Egg, Tomato Relish & Chips | CHIPOTLE BBQ PORK RIBS \$30
with Chips, Salad and Onion Rings |
| SALT & PEPPER SQUID \$17 \$25
with Chips, Asian Salad, Lemon & Aioli | | GRILLED SALMON SALAD (GF) \$30
Baby Spinach, Roast Pumpkin, Sprouts, Onion, Cherry Tomato, Avocado, Pine Nuts, & Red Wine Vinaigrette | COCONUT & LIME PRAWN STIR-FRY (GFO) \$28
with Capsicum, Onion, Broccoli, Corn, Noodles, Lime & Toasted Coconut |
| CRISPY PORK BELLY (GF) \$25
with Smashed Peas, Goats Cheese, Roast Potatoes, Greens & Apple Relish | | | BUTTER CHICKEN (GFO) \$25
with Naan Bread and Rice |

Desserts

STICKY DATE PUDDING \$10
with Butterscotch sauce
and Ice Cream

**WARM CHOCOLATE &
WALNUT BROWNIE (GF)** \$10
with Ice Cream, Berry Compote,
and a warm Chocolate Ganache

COOKIES & CREAM CANNOLI (3) \$10

STRAWBERRY SORBET \$6

PROFITEROLES (6) \$15
Cherry Choc, Choc Caramel,
Choc Orange, Strawberries & Cream,
Patisserie Cream & Choc Ganache

CHURROS (5) \$10
with Chocolate dipping sauce
& Ice Cream

DESSERT SAMPLER PLATE \$10
Add \$8 per additional person
Chocolate Brownie, Cookies & Cream
Cannoli, Churro & Profiterole (1 piece of each)

Kids

\$10 - ALL WITH FREE ICE CREAM

NUGGETS & CHIPS (GFO)

FISH & CHIPS (GFO)

CHEESE BURGER & CHIPS

CARBONARA add Chicken \$3

HAM & PINEAPPLE PIZZA & CHIPS

SPAGHETTI & MEATBALLS

Please note that here at Graze Family Bistro whilst we aim to accommodate requests for special meals for customers who have food allergies or intolerances, we cannot guarantee completely allergy-free meals. This is due to the potential of traces of allergens in the working environment and supplied ingredients.

