

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

Chilli & Salt Fried Baby Calamari Pickled melon, baby cucs & chipotle aioli	\$22
Caramelized Fig & Crispy Zucchini Flowers Haloumi & mint, lemon aioli	\$23
Half Dozen Rock Oysters, South Coast NSW Cucumber, eschallots, alto merlot vinegar	\$24
Crab, Green Apple, Avrugra Caviar, Fines Herbes Fennel, eschallots & lemon yoghurt dressing	\$26
Moreton Bay Bugs & Clarence River King Prawns Pernod, parsley, garlic & butter	\$29
Slow Cooked Pulled Duck Leg & Rice Cracker Asian leaf, citrus & sour mango salad, coconut, chilli & palm sugar dressing	\$22
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
Kale, shiraz grapes, barrel aged fetta, celery, eschallots, caramelized walnuts & yoghurt dressing	\$15
Roast pumpkin, chargrilled broccolini shaved target beets, toasted pistachios & chilli burnt butter	\$15
GRAZE Table salad of market leaves, lemon dressing & toasted pumpkins seeds	\$13

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 chillies, 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

Crushed Almonds & Lemon Crusted Mahi Mahi, Pearl cous cous & blistered tomato provençal ratatouille	\$31
Beer Battered, Wild Caught Flat Head Mushy peas, shoestring chips, tartar sauce, lemon & Sarsons malt vinegar	\$30
Za' Atar Crusted & Persian Marinated Grilled Spatchcock Almond tarator, seared spiced roasted cauliflower & brussels sprouts, crimson raisins, mint, coriander & toasted hazelnuts	\$33
Orecchiette Pasta, Zucchini Ribbons, Spring Peas & Tendrils Cherry tomatoes, peas, chilli, garlic, preserved lemon & "Pangritata Crumbs"	\$26
- Add Pan Fried King Prawns - please request parmesan if required	\$30
Char Grilled Cape Grim Grain Fed Sirloin MSA - 4 - 250grm "Café De Paris" butter & cress	\$35
Lamb, Ginger, Chilli, Coriander & Cumin Kofte Iceberg, herb leaf & marinated chick peas, green tahini yoghurt	\$29

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
Classic vanilla crème brûlée	\$12
Sorbet selection (3 Scoops)	\$12
Summer Berries & Mini Meringue Kisses Vanilla, mascarpone yoghurt crème & toasted pistachio	\$15
Chilled Chia Seed Pudding, Coconut & Lychee Mango, paw paw, passion fruit & palm sugar syrup	\$16
Chocolate Silk Profiteroles, Lemon Sherbet Strawberry foam marshmallow & freeze dried raspberries	\$16
Cheese Board "Brasserie Breads" - raison 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