



Graze
at the
Willow Tree Inn

Starters –served to share

MEZZE PLATE

cured meats, pork rilette, cheese, marinated olives, flatbread & dip



Main - alternate serve

400g DRY AGED COLLY CREEK RUMP STEAK

with Café de Paris compound butter, jacket potato, sour cream & chives

12 HOUR SLOW COOKED PORK SCOTCH FILLET

with cauliflower purée, seasonal vegetables & pork crackle



Sides – served to Share

SAUTEED GREEN BEANS

with toasted almonds & confit garlic

GRAZE CHOPPED RED CABBAGE, APPLE & FENNEL SALAD

with caramelised walnut dressing



Dessert – Alternate Serve

STICKY DATE PUDDING

with butterscotch & brandy anglaise

PROFITEROLES

filled with Graze ice cream & served with homemade
chocolate Belgian sauce & almond slivers

Best of Graze \$55 per person plus all beverages on consumption

Menus are subject to seasonal changes - 10% surcharge applies on Sundays and Public Holidays