



Amuse Bouche - appetizer created by our Head Chef



Starters - served to share

MEZZE PLATE

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



Main - choice of

300g COLLY CREEK NEW YORK STRIPLOIN
with Café de Paris compound butter, jacket potato topped
with sour cream & chives

12 HOUR SLOW COOKED PORK SCOTCH FILLET
with cauliflower purée, seasonal vegetables & pork crackle

HALF CHICKEN FROM THE CHAR GRILL

Seasoned chicken with creamy mash, peas & chicken jus



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

COCONUT PANNACOTTA
Mango sorbet, summer fruits & coconut shortbread

Best of Graze \$65 per person plus all beverages on consumption

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