



Amuse Bouche - appetizer created by our Head Chef



Starters –served to share

### SHARING PLATTER

Selection of our Butcher's cured & smoked meats, cheeses, pickles & lightly toasted sourdough



Main – choice of

400g DRY AGED COLLY CREEK PRIME BEEF  
Cooked Medium with Diane sauce, jacket potato topped with sour cream & chives

TWICE COOKED PORK BELLY  
on a bed of house made Kimchi with lime & coriander dressing

GRILLED FILLET OF MOOLOOLABA RED SNAPPER  
With pea, roast red capsicum, basil, creamed cous cous and Graze smoked bacon sauce



Sides – served to Share

BROCCOLI  
with roast garlic, chilli, soy & toasted sesame

GRAZE CHOPPED SALAD  
Red cabbage, apple & fennel salad with a mustard dressing & Chinese spiced walnut praline



Dessert – choice of

WHITE CHOCOLATE MOUSE  
With milk chocolate sauce and a strawberry & basil salad

CARAMELISED RICE PUDDING  
With roast thyme ice cream & rosemary syrup

SELECTION OF AUSTRALIAN CHEESES  
With chutney and grilled sourdough

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

**Graze Share Platters \$75 per person plus all beverages on consumption**