



## Starters

### CHARCUTERIE BOARD

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



Main - alternate serve

*Choice of Beef or Lamb*

### DRY AGED COLLY CREEK PRIME BEEF

*Cooked Medium with beef jus, jacket potato topped with sour cream & chives.*

### ROAST RUMP OF CASTLE MOUNTAIN LAMB

*With Fetta, Sundried tomatoes, basil, olive, potato bake, charred broccolini & Jus.*

*Plus, choice of one*

### BREAST OF CHICKEN

*Saffron risotto, roast tomatoes & a soy butter sauce*

### CRISP CONFIT PORK BELLY

*Togarashi, beetroot, spinach, yuzu dressing*

### ROAST QUEENSLAND BARRAMUNDI

*North African spiced crust, roast pearl cous cous, sauce vierge*



Dessert – Alternate Serve

### VANILLA CRÈME CARAMEL

*with dark chocolate sorbet*

### ICED MASCAPONE PARFAIT

*red wine pears, pistachio brittle*



*Gluten Free Options available on request*

**Best of Graze \$70 per person plus all Beverages on consumption**

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