



## 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*

#### COLLY CREEK CORNED BEEF

*with parsley & onion white sauce, creamy mash, steamed garden greens*

#### CHARGRILLED PORK TENDERLOIN

*hispi cabbage, bacon, onion, rosemary sauce*

#### FILLET OF QUEENSLAND BARRAMUNDI

*rice noodles, Asian greens & spiced fish broth*



### Dessert – Alternate Serve

#### CHAI CRÈME BRULEE

*with a mocha sorbet & chai crumb*

#### WHITE CHOCOLATE & RASPBERRY PANNACOTTA

*lychee sorbet & passionfruit syrup*



*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*