



Amuse Bouche - appetizer created by our Head Chef



Starters –alternate serve

Choice of two

COLD SMOKED KINGFISH
lime & chilli oil, tomato salsa, watercress salad

SMOKED CHICKEN SALAD
Bacon, goats cheese, rocket & parsley dressing

PRAWN, RICE NOODLE & CHILLI SALAD
with palm sugar, coriander & chilli dressing

TOMATO, FETTA & BASIL TART
with a balsamic vinegar dressing



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
with a crab and chilli risotto, yuzu and basil sauce

CHARGRILLED PORK TENDERLOIN
hispi cabbage, bacon, onion, rosemary sauce

FILLET OF QUEENSLAND BARRAMUNDI
rice noodles, Asian greens & spiced fish broth



Dessert – alternate serve

choice of two

CHAI CRÈME BRULÉE
with a mocha sorbet & chai crumb

ICED PRALINE PARFAIT
with a strawberry and mint salad

SELECTION OF HUNTERBELLE CHEESES
with grilled sourdough

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

Best of Graze \$85 per person plus all beverages on consumption