



Three Course Best of Graze

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

Three Course Best of Graze \$75 per person plus all Beverages on consumption

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