



Two Course Best of Graze

Choice of:

Starter and Main or
Main and Dessert

Starters

CHARCUTERIE BOARD

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



Main - alternate serve

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.

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

(Please preselect two mains for an alternate serve)



Dessert – Alternate Serve

CHAI CRÈME BRULEE

with a mocha sorbet & chai crumb

WHITE CHOCOLATE & RASPBERRY PANNACOTTA

lychee sorbet & passionfruit syrup



Two Course Best of Graze \$60 per person plus all Beverages on consumption

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