



Two Course Best of Graze - \$60 per person

Choice of:

Starter and Main or
Main and Dessert

Three Course Best of Graze - \$75 per person

Starters

CHARCUTERIE BOARD

*House cured & smoked meats, parfait, sundried tomato,
tapenade and grilled flatbread*

Main - alternate serve

BLACK ANGUS 120 DAY GRAIN FED STRIPLOIN 280g

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

GRILLED RUMP OF LAMB

Chargrilled Caesar salad with lamb bacon

COLLY CREEK CORNED BEEF

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

BREAST OF CHICKEN

with basil and shallot crushed kipfler potatoes & Romesco sauce

CRISPY SKIN BARRAMUNDI

Goats cheese polenta cake, asparagus and rosemary butter sauce

(Please preselect two mains for an alternate serve)

Dessert – Alternate Serve

WHITE CHOCOLATE CRÈME BRULEE

CRISP APPLE AND ALMOND TART

with vanilla ice cream



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

**Two Course Best of Graze \$60 per person or Three Course Best of Graze \$75 per person
plus all beverages on consumption**