

GRAZE ... STARTERS

Grilled Flat Bread	zatar & hummus	\$ 12
Oysters, Rock NSW (each)	cucumber, eschallots, "Alto" merlot vinegar	\$ 4.5
Seared Teriyaki Tuna, Chilli Fried Baby Calamari	wasabi crème, yuzu aioli, pickled daikon & seaweed	\$ 25
Zucchini Flowers Fritti	whipped parmesan & goats cheese, fig vino cotto, parmesan	\$ 21
Beetroot & coriander seed cured ORA king salmon	apple wood smoked celeriac, apple & Yuzukosho mayo	\$ 23
Shark bay WA blue swimmer crab & avruga caviar	elderflower, fennel, cucumber & avocado	\$ 25
Roasted QLD split king prawns	Pernod, parsley, eschallot, butter	\$ 28
San danielle prosciutto 18 months	burrata, seared black fig, chestnut honey & thyme	\$ 24

GRAZE ... TO SHARE

GRAZING board	prosciutto, chilli fried calamari, wild mushroom arancini, baby stem artichokes, garlic lemon aioli, marinated olives, hummus & grilled flat bread	\$ 43
Roasted yellow belly flounder	green chilli harissa, toasted pine nuts, raw zucchini, fennel & mint	\$ 48
GRAZE Bouillabaisse for two	served Provencal style, market fish, blue swimmer crab, black mussels, vongole, split king prawn, roasted chilli aioli & chargrilled garlic bread	\$ 85

GRAZE MAINS

Pappardelle pasta	baby cavolo nero, wild mushroom & kombu ragout, parmesan	\$ 27
Cumin & coriander spiced roast duck leg	fig, quinoa, fennel, oranges, pomegranate, radicchio, toasted walnuts	\$ 27
Baked fish in a bag, line caught Blue Eye Cod	zucchini, fennel, truss tomatoes & verjuice	\$ 32
Beer battered line caught baby barramundi	thick cut chips, tartar sauce	\$ 29
Roasted Pumpkin	Middle eastern spiced roasted cauliflower, grilled broccoli crimson raisins, coriander, lemon dressing	\$ 26
Berkshire pork cutlet schnitzel	sumac & sage crumbs, apple, fennel, capers, cabbage slaw	\$ 34
Cape Grim, On the Bone Aged Beef Rib Eye	350gm MS + 2, Café De Paris Butter	\$ 40

GRAZE ... SIDES

Thick cut chips	garlic lemon aioli	\$ 10
Garden salad	seasonal leaf, cucumber, pickled eschallots, tomatoes	\$ 13
Steamed seasonal greens	burnt lemon dressing, toasted almonds	\$ 13

GRAZE ... SOMETHING SWEET

Affogato Espresso	vanilla ice cream & Frangelico	\$ 14
Classic Crème Brûlée		\$ 12
Sorbet selection (3 Scoops)	daily selection available	\$ 12
Flourless Vallrhona dark chocolate torte	ganache, sweetened Labneh, paradise pear & hazelnut praline	\$ 14
Caramelised banana	Dulce de leche ice cream, butterscotch crème, ginger biscuit	\$ 14
Cheese	served with house made fennel seed crisp bread G/F wafers, quince, paste, muscatels and apple selection of one cheese selection of two cheeses selection of three cheeses	\$ 14 \$ 22 \$ 29
Le Marquis Chevre du Pelussin	goats milk - France	
Cropwell Bishop Stilton	cows milk - England	
Maffra Red Wax Cheddar	cows milk - Australia	

GRAZE ... KIDS

Kids crumbed chicken nuggets & chips		\$ 16
Kids pasta with tomato and cheese		\$ 16
Kids Sorbet (2 scoops)		\$ 9

Please Note - Due to the high cost of operating on Sundays & Public Holidays, it is the Graze MCA policy to add a 10% surcharge on Sunday and 15% on public Holidays to the final bill