

GRAZE ... STARTERS

Grilled Flat Bread	zatar & hummus	\$ 10
Oysters, Rock NSW (each)	cucumber, eschallots, "Alto" merlot vinegar	\$ 3.5
Chilli Fried Baby Calamari	pickled winter melon, chipotle aioli	\$ 24
Zucchini Flowers Fritti	whipped ricotta, honey, lemon dressing, chilli chutney	\$ 22
Roasted QLD split king prawns	Pernod, parsley, eschallot, butter	\$ 28
Fresh Burrata & Confit Garlic Focaccia	new season fresh broad & borlotti beans, grapefruit, honey dressing	\$ 21
Seeds & Grains Tart & Celeriac Purée	roasted beets & baby carrots, blood orange & salt bush	\$ 20
Cream Jerusalem Artichoke Soup	roasted skins, crème fraiche & Tasmanian black truffle	\$ 18

GRAZE ... TO SHARE

GRAZING Board	"San Danielle" prosciutto, chilli fried calamari, mushroom arancini, baby stem artichokes, garlic lemon aioli, marinated olives, hummus & grilled flat bread	\$ 44
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

Fennel Salt Crusted Pan Roast Salmon	Tahini yoghurt, mint, coriander, chilli, eshallot's, toasted macadamias	\$ 30
Lamb Shoulder, Pickled Winter Veg & Gribiche	Pressed, crumbed lamb, semi dried tomatoes, black olive & herbs	\$ 32
Strozzapreti Pasta	zucchini ribbons & broccolini, peas, cherry tomatoes, chilli, garlic, preserved lemon, toasted sour bread crumbs <i>(please request parmesan if required)</i>	\$ 25
- Add Pan Fried King Prawns		\$ 31
Cumin & Coriander Spiced Roast Duck Leg	quince, quinoa, fennel, oranges, pomegranate, radicchio, walnuts	\$ 28
Fish Pie of Market Fish, Prawns & Shellfish	white onion soubise, blush cherry tomatoes, green peas and tarragon	\$ 32
Beer Battered Line Caught Baby Barramundi	thick cut chips, tartar sauce	\$ 30
Roasted Pumpkin	Middle eastern spiced roasted cauliflower, grilled broccoli - crimson raisins, coriander, lemon dressing	\$ 26
BBQ Chimichurri Spatchcock	blackened corn, tomato, white bean, chicken jus	\$ 30
Cape Grim, On the Bone Aged Beef Rib Eye	350gm MS + 2, Café De Paris Butter	\$ 41

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
Mandarin & Ginger Curd Tart	scorched Italian meringue	\$ 12
Fresh Date & Madeira Pudding	butterscotch sauce & crème fraiche ice cream	\$ 12
Cheese	served with house made fennel seed crisp bread G/F wafers, quince, paste, muscatels and apple selection of one cheese	\$ 14
	selection of two cheeses	\$ 22
	selection of three cheeses	\$ 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