

## GRAZE ... STARTERS

Grilled flat bread w' zatar & hummus - DF	\$ 10
Oysters, "Rock" NSW, cucumber, eschallots, "Alto" merlot vinegar dressing and fresh lemon - GF, DF	\$ 4 EACH
Chilli and salt fried baby calamari, pink peppercorn aioli, pickled melon and baby cucs - GF, DF	\$ 22
Zucchini flowers fritti, whipped ricotta, honey, lemon dressing and chilli chutney - V, GF	\$ 22
Tartlet of roasted beets, marinated green tomatoes, mole verde, sumac toasted pumpkin seeds, Danish fetta - V, GF	\$ 22
King fish ceviche, green chilli nam jim, crisp apple, coconut crème, w' pearls of salmon and finger lime - GF, DF	\$ 24
San Danielle prosciutto, shaved rock melon, chestnut honey and fresh oregano dressing - GF, DF	\$ 24
"La Stella Latticini" Burrata, pickled eggplant w' red chilli & sage, olives, sauce vierge & fennel seed lavosh - V	\$ 21

## GRAZE ... TO SHARE

GRAZING Board - San Danielle prosciutto, chilli fried calamari & pink peppercorn aioli -	\$ 49
wild forest mushroom & grana parmesan arancini, "La Stella Latticini" Burrata & sauce vierge, Sydney Rock oysters x 4	
GRAZE Bouillabaisse for two - served Provencal style, market fish, blue swimmer crab, black mussels, vongole clams -	\$ 90
split QLD king prawn, roasted chilli aioli & chargrilled garlic bread	

## GRAZE .... MAINS

Cumin & coriander spice roasted duck leg, seared fig, quinoa, fennel, oranges, pomegranate, radicchio, walnuts - DF, GF	\$ 29
Scorched squash, raw zucchini ribbons, spiced toasted chickpeas, broad beans & green harissa dressing - GF, DF, V, VE	\$ 25
Fennel salt crusted pan roast salmon, tahini yoghurt, mint, coriander, chilli, eschallots, toasted macadamias - GF	\$ 30
Roasted QLD split king prawns - <i>please request your dressing -</i>	\$ 28
<i>Ndjua, garlic, eschallots and red wine vinegar dressing</i> - GF, DF	
<i>Pernod, garlic, butter, eschallots and parsley</i> - GF	
Butternut pumpkin & sage gnocchi, charred Broccolini w' chilli & burnt lemon butter, toasted pistachios - V	\$ 31
Pan fried fish, cumin, lemon & sumac patties, Lebanese's lentils & rice, w' boiled egg, caper & herb dressing - DF GF	\$ 27
Line caught baby NT Barramundi ( <i>beer battered or grilled</i> ) beer battered thick cut chips & tartar sauce	\$ 31
Persian style marinated, grilled Spatchcock, sweetcorn purée, pomegranate seeds & blackened corn - GF, DF	\$ 33
350gm Cape Grim aged beef rib eye on the bone, MS + 2 w' Chimichurri dressing served on the side - GF, DF	\$ 41

## GRAZE ... SIDES

Beer battered thick cut chips, roasted garlic aioli - DF, V	\$ 10
Garden salad - seasonal leaf, cucumber, pickled eschallots, tomatoes, Dijon mustard French dressing - DF, GF, V, VE	\$ 13
Fresh watermelon with lime & salt, mint leaves, roasted shaved almonds & fetta - GF, V	\$ 13

## GRAZE ... SOMETHING SWEET

Affogato Espresso, vanilla ice cream & Frangelico -	\$ 14
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## MINI DESSERTS

Classic Crème Brûlée -	\$ 8	
Pina colada coconut pannacotta, Rum infused grilled pineapple, lime meringue shards - GF, V	\$ 10	
Poached peach tart, vanilla crème anglaise, raspberry dust - GF, V	\$ 10	
Valrhona ruby chocolate box w' dark chocolate silk mousse with mixed berry compote & flourless chocolate torte - GF, V	\$ 10	
Sorbet selection (3 Scoops), daily selection available -	\$ 10	
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
Tarago River Triple Cream Brie	cows milk - Australia	
Cropwell Bishop Stilton	cows milk - England	
Maffra Red Wax Cheddar	cows milk - Australia	

**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