

GRAZE... SPRING MENU

GRAZE ... STARTERS

Chilli salt fried baby calamari, chipotle aioli, pickled winter melon ribbons & mini teardrop capsicum pearls - GF, DF	\$21
Zucchini flowers fritti, whipped ricotta, honey & lemon dressing w' chilli chutney - V, GF	\$21
Twice cooked blue cheese & forest mushroom soufflé w' mustard leaves & red wine eschallots vinaigrette - V	\$20
Oysters, "Rock" NSW (each) - cucumber, eschallots, "Alto" merlot vinegar dressing & fresh lemon - GF, DF	\$4
Beetroot, orange & coriander cured ORA King Salmon tartlet, pickled baby fennel, fresh green apple, salmon caviar - sour crème & fresh horseradish	\$21
Prosciutto San Daniele "Contessa", new season rock melon, oregano & parmesan wafer w' chestnut honey dressing - GF	\$24

GRAZE BIGS

GRAZE Bouillabaisse for two - served Provencal style with Market fish, Spencer Gulf blue swimmer crab - NZ black mussels, Cloudy Bay vongole clams, QLD split king prawn, roasted chilli aioli & chargrilled garlic bread	\$89
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GRAZE MAINS

Slow cooked pulled duck leg, porcini, juniper berry & kombu broth, tossed w' Schiaffoni pasta, kale and finished - w' fresh parmesan & porcini pangritata crumbs	\$30
Line caught Reef Snapper, raw salad of zucchini, kale, mint, eschallots, target beets, peas, macadamias tossed - w' an anchovy & caper dressing - GF, DF	\$34
Line caught NT Barramundi fillet (beer battered or grilled) thick cut chips & house made tartar sauce - DF	\$29
Roast South Suffolk (VIC) Lamb saddle loin, fennel crème, crushed minted green peas, eschallots rings and rosemary jus - GF	\$33
Butternut pumpkin, sage & parmesan hand made gnocchi, charred Broccolini w' chilli, burnt lemon butter & toasted pistachios - V	\$29
Confit corn-fed chicken Maryland, golden kipflers potatoes, baby globe artichokes, semi dried tomato dressed w' green olive, parsley & tarragon dressing - GF, DF	\$29
Persian spiced roasted cauliflower florets, W' pomegranate seeds, pickled crimson raisins, mint, coriander - toasted chickpeas & tamarind mint yogurt - V, GF	\$25

GRAZE.... SIDES

Thick cut chips, roasted garlic aioli - DF, V	\$8
Steamed green beans, crumbled fetta, toasted almonds w' seeded Dijon mustard vinaigrette - GF, V	\$10
Garden salad -seasonal leaf, cucumber, pickled eschallots, tomatoes, Balsamic vinegar dressing - DF, GF, V, VE	\$10

GRAZE.... MINI DESSERTS

Classic Crème Brûlée - GF	\$8
Valrhona chocolate silk mousse, crushed berry compote, flourless chocolate torte & honeycomb - GF	\$9
Limoncello curd tart, blue berries & berry consommé	\$10
Sorbet selection (3 Scoops) - <i>daily selection available</i> - GF, DF	\$10
Affogato - Espresso, vanilla ice cream & Frangelico - GF	\$15

Daily cheese selection of Australian cheeses. aged cheddar, blue vein & triple cream	
All served with house made fennel seed crisp bread, G/F wafers, quince, paste, muscatels and apple	
selection of one cheese	\$12
selection of two cheeses	\$16
selection of three cheeses	\$21

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