

GRAZE.... SUMMER 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
Salad of fresh cut heirloom tomatoes & pickled green tomatoes, w' Woodside goats curd & chive - dressed with marinated olives, sauce vierge, served with fennel seed lavosh - V	\$19
Oysters, "Rock" NSW (each) - cucumber, eschallots, "Alto" merlot vinegar dressing & fresh lemon - GF, DF	\$4.50
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", black fig, Persian fetta, rock melon ribbons, parmesan wafer w' Vincotto dressing - GF	\$25

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	\$94
---------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------	------

GRAZE MAINS

Roasted duck leg, green mango, picked Asian herbs and rice noodles w' coconut, chilli, lime Laksa sauce & toasted peanuts - DF, GF	\$29
Fennel salt crusted pan roast salmon w' tahini yoghurt, pink grapefruit, mint, coriander chilli, eschallots & toasted macadamias - GF	\$29
Grilled NZ John Dory fillet, baby cos, fennel & cucumber, dressed w' Dijon mustard, dill, lemon & eshallot vinaigrette, Avruga caviar- GF	\$34
Beer battered NZ John Dory fillet, thick cut chips & house made tartar sauce - DF	\$32
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
Cape Grim hanger steak - carved & served w' fresh oregano, parsley, capers, garlic & chilli butter, Pommes Gaufrettes - GF, DF	\$31
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	\$9
Steamed green beans, crumbled fetta, toasted almonds w' seeded Dijon mustard vinaigrette - GF, V	\$10
Wild Rocket leaf & shaved parmesan salad - GF, V	\$11

GRAZE.... MINI DESSERTS

Classic Crème Brûlée - GF	\$9
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