

# GRAZE.... LUNCH MENU

## GRAZE ... ENTREES

BAKED LE CONQUÉRANT CAMEMBERT, W' CRUSHED MACADAMIA, OLIVES - GF, V FRESH HERBS & PICKLED WINTER VEGETABLES	\$ 29
SONOMA BAKERY ROSEMARY & EVO FOCACCIA, SEARED CHERRY TOMATOES, CARAMELISED ONION - V MEREDITH FETTA DRESSED W' VERJUICE HERB PESTO	\$ 25
OYSTERS, "ROCK" NSW (EACH) - CUCUMBER, ESCHALLOTS, "ALTO" MERLOT VINEGAR DRESSING - GF, DF	\$ 4.50
PROSCIUTTO "SAN DANIELE" W' GNOCCHI FRITTO, SAGE SALT, TRUFFLE PECORINO - FRESH FIGS & EVO VINCOTTO DRESSING	\$ 28
FRESH BEETROOT, ORANGE & CORIANDER SEED CURED KING ORA SALMON, AVOCADO CRÈME - GF, DF APPLE WOOD SMOKED CELERIAC & GREEN APPLE W' FERMENTED GREEN CHILLI & YUZU AIOLI	\$ 26
FENNEL, SALT, CHILLI & PEPPER CALAMARI FRITTI, PICKLED EGGPLANT, SHAVED BABY FENNEL - GF, DF ROCKET LEAF, CHIPOTLE AIOLI	\$ 26

## GRAZE ... MAINS

GRAZE BOUILLABAISSSE FOR TWO - SERVED PROVENCAL STYLE WITH DAILY MARKET FISH, BLUE SWIMMER CRAB, NZ BLACK MUSSELS - CLOUDY BAY VONGOLE CLAMS, QLD SPLIT KING PRAWN, ROASTED CHILLI AIOLI & CHARGRILLED GARLIC BREAD	\$ 98
MANIS, HONEY, MIRIN, SOY & GINGER, TWICE ROASTED DUCK LEG, PICKLED MELON, CUCS - DF SNAKE BEANS & FRAGRANT ASIAN HERB LEAF	\$ 36
FISH PIE - DAILY MARKET FISH, SALMON, KING PRAWNS, MUSSELS & BROWN ONION SOUBISE CREAM SAUCE - BLUSHED CHERRY TOMATOES, GREEN PEAS & GOLDEN PUFF PASTRY - PLEASE ALLOW 20 MINUTES	\$ 39
ROAST SUFFOLK (VIC) LAMB SADDLE LOIN, WHITE BEAN SKORDLIA, BABY ARTICHOKEs - GF, DF GREEN OLIVES, BABY CAPERS, TOMATO CONCASSE, W' FINE HERBS & LAMB JUS	\$ 40
PAN ROASTED MISO SALMON, CHARRED BOK CHOY, W' GINGER & SESAME DRESSING - GF, DF W' APPLE & LIME GEL & PUFFED RICE	\$ 36
PORCINI, WILD MUSHROOM, CHILLI & KOMBU GNOCCHI, CHARRED STEM GREENS - V, GF SMOKED CAULIFLOWER PUREE, BURNT LEMON & CHILLI BUTTER FINISHED, W' TRUFFLE PECORINO	\$ 39
BEER BATTERED SNAPPER FILLET, THICK CUT CHIPS & HOUSE MADE TARTAR SAUCE - DF	\$ 36
CINNAMON SPICED ROASTED PUMPKIN WEDGES, CHARRED BROCCOLINI - GF, V, DF, VE HONEY & CHILLI ROASTED BEETS W' AIOLI OF MISO, JAPANESE PLUM & TOFU	\$ 34

## GRAZE.... SIDES

THICK CUT CHIPS, ROASTED GARLIC AIOLI - DF, V, VE	\$ 12
STEAMED GREEN BEANS, FETTA, TOASTED ALMONDS W' SEEDED DIJON MUSTARD VINAIGRETTE - V, GF	\$ 14
WILD ROCKET LEAF & SHAVED PARMESAN SALAD, BALSAMIC DRESSING - GF, V, VE	\$ 13

## GRAZE.... MINI DESSERTS

CLASSIC CRÈME BRÛLÉE W' LEMON CONFIT & ALMOND WAFER	\$ 13
FLOURLESS CHOCOLATE TORTE, TAHINI & SALTED DUL DE LECHE CARAMEL & CHOCOLATE CRISP - GF	\$ 14
VANILLA LABNEH, SAFFRON & ORANGE WATER POACHED PEAR, PISTACHIOS & KATIFA NEST - V	\$ 15
SORBET SELECTION (3 SCOOPS) - DAILY SELECTION AVAILABLE - GF, DF, V, VE	\$ 10
AFFOGATO - ESPRESSO, VANILLA ICE CREAM & FRANGELICO - GF	\$ 16

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	\$ 14
SELECTION OF TWO CHEESES	\$ 18
SELECTION OF THREE CHEESES	\$ 24

PLEASE NOTE - DUE TO THE HIGH COST OF OPERATING ON SUNDAYS & PUBLIC HOLIDAYS, IT IS THE GRAZE MCA POLICY TO ADD A 10% SURCHARGE TO THE FINAL BILL ON SUNDAYS & 15% ON PUBLIC HOLIDAYS