

GRAZE... LUNCH MENU

GRAZE ... STARTERS

CHILLI SALT FRIED BABY CALAMARI, CHIPOTLE AIOLI, PICKLED WINTER MELON RIBBONS - GF, DF	\$ 26
ZUCCHINI FLOWERS FRITTI, HONEY, LEMON & WHIPPED RICOTTA DRESSING - V, GF W' TOMATO, FENNEL AND MUSTARD SEED RELISH	\$ 26
OYSTERS, "ROCK" FINGER LIME, ESCHALLOTS, CHIVES & ALTO CHARDONNAY VINEGAR DRESSING - GF, DF - EACH	MP
HIROMASA KINGFISH & CITRUS VINAIGRETTE CEVICHE, YUZU & GREEN CHILLI AIOLI, AVOCADO - GF, DF SALMON CAVIAR & RED CHILLI TUILLE	\$ 27
PROSCIUTTO "SAN DANIELE", ROCK MELON, SHAVED TRUFFLE PECORINO - EVO VINOCOTTO DRESSING, SAGE GNOCCHI FRITTO	\$ 32
OVEN BLUSHED CHERRY TOMATO TATIN W' BALSAMIC CARAMELIZED ONIONS & BLACK OLIVES - V "VANILLA" BURRATINA W' ROCKET & MACADAMIA PISTOU	\$ 29

GRAZE BIGS

GRAZE BOUILLABAISSA FOR TWO -	\$ 99
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	

GRAZE MAINS

STICKY PORK BELLY W' PALM SUGAR CARAMEL SAUCE, PORK CRACKLING, PICKLED MELON, CUCS - GF, DF SNAKE BEANS & FRAGRANT ASIAN HERB LEAF	\$ 39
FENNEL SALT CRUSTED SALMON - WHIPPED TAHINI YOGHURT - PINK GRAPEFRUIT - BEETS - RADISH - GF MINT - CORIANDER CHILLI - ESCHALLOTS - TOASTED MACADAMIAS	\$ 39
BUTTERNUT PUMPKIN, SAGE & PARMESAN HAND MADE GNOCCHI - V - GF CHARRED BROCCOLINI W' CHILLI, BURNT LEMON BUTTER & TOASTED PISTACHIOS	\$ 36
BEER BATTERED NZ MONKFISH FILLET, THICK CUT CHIPS & HOUSE MADE TARTAR SAUCE - DF	\$ 38
250 GRM CHARCOAL GRILLED BLACK OPAL WAGYU HANGER STEAK CARVED & SERVED - GF W' FRESH OREGANO, PARSLEY - CAPERS, GARLIC & CHILLI BUTTER, FRENCH FRIES	\$ 48
CINNAMON SPICE ROASTED SWEET POTATO WEDGES, PICKLED RAINBOW CHARD - GF, V, DF, VE MAPLE SYRUP & CHILLI ROASTED BEETS W' AIOLI OF MISO, JAPANESE PLUM & TOFU	\$ 34

GRAZE.... SIDES

THICK CUT CHIPS, ROASTED GARLIC AIOLI - DF, V	\$ 12
WILD ROCKET LEAF & SHAVED PARMESAN SALAD , BALSAMIC DRESSING - GF, V	\$ 16
STEAMED GREEN BEANS, FETTA, TOASTED ALMONDS W' SEEDED DIJON MUSTARD VINAIGRETTE - V, GF	\$ 16

GRAZE.... MINI DESSERTS

CLASSIC CRÈME BRÛLÉE W' LEMON CONFIT & ALMOND WAFER	\$ 16
LIMONCELLO CURD TART, BLUEBERRIES & BERRY CONSOMMÉ	\$ 16
VALRHONA CHOCOLATE CREMEUX DOME W' BLOOD ORANGE CONFIT - GF	\$ 17
SORBET SELECTION (3 SCOOPS) - DAILY SELECTION AVAILABLE - GF, DF	\$ 12
AFFOGATO - ESPRESSO, VANILLA ICE CREAM & FRANGELICO - GF	\$ 18
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	\$ 15
SELECTION OF TWO CHEESES	\$ 19
SELECTION OF THREE CHEESES	\$ 25

PLEASE NOTE - THERE IS A 10% SURCHARGE TO THE FINAL BILL ON SUNDAYS AND 15% SURCHARGE ON ALL PUBLIC HOLIDAYS

A 10% DISCRETIONARY SERVICE CHARGE FEE APPLIES TO THE TOTAL BILL FOR ALL LARGE GROUPS OF 8 OR MORE