



# The Best of Graze

## Starters

*Served to Share*

BRUSCHETTA CAPRESE  
with tomato, basil & bocconcini

PLATTER OF CURED MEATS  
with grilled bread

## Mains

*Alternate Serve*

400g DRY AGED COLLY CREEK RUMP STEAK  
with porcini butter, jacket potato,  
sour cream & chives

GRILLED HALF CHICKEN ON ROQUETTE  
with lemon, mushrooms & thyme

## Desserts

*Alternate Serve*

SALTED CARAMEL ICE CREAM  
ESKIMO PIE  
with hazelnut dacquoise

WHITE CHOCOLATE RASPBERRY  
PANNA COTTA  
with coconut glass candy

## Sides

*Served to Share*

ZUCCHINI, CAULIFLOWER & CARROTS  
with balsamic & mustard dressing

GRAZE CHOPPED RED CABBAGE, APPLE &  
FENNEL SALAD  
with caramelised walnut dressing



**Serving our own dry-aged Colly Creek  
Angus Beef & Suffolk Lamb exclusively**

All the beef and lamb we use is pasture fed  
and grain finished, which comes directly from  
Colly Creek Pastoral Company, at Willow Tree.



\$55 per person  
plus all beverages on consumption

Spring 2016

*Menus are subject to seasonal changes – 10% surcharge applies on Sundays and Public Holidays*