



The Best of Graze

Amuse-Bouche

"Something to amuse the mouth"
Appetizer created by our Head Chef

Starters

Served to Share

ANTIPASTO PLATE
with prosciutto, salami, hummus dip,
beetroot dip, pitted olives,
marinated roast capsicum & flat bread

BRUSCHETTA CAPRESE
with tomato, basil & bocconcini

Mains

Choice Of

300g DRY AGED COLLY CREEK NEW YORK
STRIPLOIN
with porcini butter, jacket potato, sour cream &
chives

PORK LOIN WITH CRACKLING
served with sweet potato, baby spinach,
leek & mustard sauce

Sides

Served to Share

ZUCCHINI, CAULIFLOWER & CARROTS
with balsamic & mustard dressing

SALAD OF BEETROOT, ROQUETTE
& GOATS CHEESE
with toasted pinenuts

Desserts

Choice of

SALTED CARAMEL ICE CREAM ESKIMO PIE
with hazelnut dacquoise

GRAZE PAVLOVA
with citrus jelly & seasonal fruits

\$65 per person
plus all beverages on consumption



**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.

Spring 2016

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