



Two Course Best of Graze - \$60 per person

Choice of:

**Starter and Main or
Main and Dessert**

Three Course Best of Graze - \$75 per person

Starters

CHARCUTERIE BOARD

*House cured & smoked meats, parfait, sundried tomato,
tapenade and grilled flatbread*



Main - alternate serve

BLACK ANGUS 120 DAY GRAIN FED STRIPLOIN 280g

Cooked Medium with beef jus, jacket potato topped with sour cream & chives.

CHARGRILLED CASTLE MOUNTAIN RUMP OF LAMB

with crispy roast rosemary and sea salt potatoes, ratatouille and a parmesan tuile

COLLY CREEK CORNED BEEF

with parsley & onion white sauce, creamy mash, steamed garden greens

BREAST OF CHICKEN

on colcannon with a cider butter sauce

CRISPY SKIN BARRAMUNDI

Goats cheese polenta cake, asparagus and rosemary butter sauce

(Please preselect two mains for an alternate serve)



Dessert – Alternate Serve

CAPPUCCINO CRÈME BRULEE

CRISP APPLE AND ALMOND TART

with vanilla ice cream



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

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plus all beverages on consumption**