

GRAZE.... LUNCH MENU

GRAZE ... STARTERS

Chilli salt fried baby calamari, chipotle aioli, pickled winter melon ribbons & mini teardrop capsicum pearls - GF, DF	\$22
Zucchini flowers fritti, whipped ricotta, honey & lemon dressing w' chilli chutney - V, GF	\$24
Seared balsamic & thyme marinated cherry tomatoes, toasted Sonoma rosemary & EVO focaccia - caramelised onion, Meredith fetta - dressed w' marinated green olives, herb dressing - V	\$23
Oysters, "Rock" NSW (each) - cucumber, eschallots, "Alto" merlot vinegar dressing & fresh lemon - GF, DF	\$4.50
Hiromasa Kingfish & citrus vinaigrette ceviche, yuzu & green chilli aioli, avocado crème, salmon caviar & red chilli tuille - GF, DF	\$22
Prosciutto "San Daniele" Gnocchi fritto, sage salt, shaved truffle pecorino, fresh figs & EVO vincotto dressing	\$26

GRAZE BIGS

GRAZE Bouillabaisse for two - 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	\$94
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GRAZE MAINS

Roasted duck leg, green mango, fragrant Asian herbs, rice noodles w' coconut, chilli, lime laksa sauce & toasted peanuts - DF, GF	\$31
Pan roasted miso salmon, charred bok choy, w' ginger & sesame dressing, finished w' apple & lime gel & puffed rice - DF, GF	\$31
Butternut pumpkin, sage & parmesan hand made gnocchi, charred broccolini w' chilli, burnt lemon butter & toasted pistachios - V	\$30
Grilled NZ John Dory fillet, baby cos, fennel & cucumber w' Dijon mustard, dill, lemon & eschallot vinaigrette, Avruga caviar - GF	\$34
Beer battered NZ John Dory fillet, thick cut chips & house made tartar sauce - DF	\$32
Cape Grim hanger steak - carved & served w' fresh oregano, parsley, capers, garlic & chilli butter, pommes gaufrettes - GF	\$37
Persian spiced roasted cauliflower florets, charred broccolini, w' pomegranate seeds, pickled crimson raisins, mint, coriander - toasted chickpeas & tamarind, mint & chilli yogurt - V, GF	\$30

GRAZE.... SIDES

Thick cut chips, roasted garlic aioli - DF, V	\$12
Steamed green beans, crumbled fetta, toasted almonds w' seeded Dijon mustard vinaigrette - GF, V	\$12
Wild rocket leaf & shaved parmesan salad, Balsamic dressing - GF, V	\$12

GRAZE.... MINI DESSERTS

Classic Crème Brûlée - GF	\$10
Valrhona chocolate silk mousse, crushed berry compote, flourless chocolate torte & honeycomb - GF	\$10
Limoncello curd tart, blueberries & berry consommé	\$13
Sorbet selection (3 Scoops) - daily selection available - GF, DF	\$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	\$12
selection of two cheeses	\$16
selection of three cheeses	\$21

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