



graze

a la carte menu

starters

ginger wine oyster shooter wasabi and cucumber oil	8
gazpacho oyster shooter vodka sorbet	8
6 natural oysters served with lemon and lime or shallot red wine vinegar	36
6 fanny bay tempura fried oysters wasabi mayonnaise, fresh lime	40
tiger prawns 3 ways tempura, chilled, pan tossed coconut coriander sorbet and cucumber oil	19
salt and pepper grilled sea scallops sliced mango, lime, vanilla syrup and fresh herbs	19
6 half shell scallops XO butter, lemon and lime	29

plus 10% service charge and applicable government tax

Pasta and risotto	entrée	main
bilbao chorizo sausage and tiger prawns cherry tomatoes, garlic, red onion, rocket with white wine and Spanish olive oil through linguini	19	32
osso bucco papadelle wild mushroom, onion, garden pea, creamed cooking juices and crispy onion salad	18	29
seared pumpkin and pepper ravioli salad of citrus soft herbs, drizzled with raspberry vincotto	15	27
wild mushroom risotto olives, semi dried tomatoes, spinach, triple brie topped with a baby basil and aged parmesan salad	18	29
steamed crab and scallop tortellini citrus soy butter sauce, crispy herb salad	19	33
seared scallop and tiger prawn spaghetti saffron fish broth, shimeji mushroom, swiss chard and parsley, topped with lemon dill salsa	19	32
duck liver pate and wild mushroom risotto triple brie, green pea, baby basil and aged parmesan salad	18	29

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entrée

crispy fried zucchini flower stuffed with a 3 cheese mix, panzaella salad drizzled with balsamic syrup and basil oil	19
soy lacquered salmon salad green mango, asian herbs, cherry tomato orange citrus dressing and yogurt sprinkled with crunchy toasted rice	21
creamed thyme and cauliflower soup warmed poached prawns, twice cooked peppered hen's egg, shiso and duo oils	18
crispy roasted pork belly fresh green apple and asian herbs finished with ginger apple reduction	18
black and white sesame crusted tuna sashimi wasabi and dashi pannacotta with mirin soy dressing	21

main

moroccan spiced lamb rack hummus, smoked peppers, marinated olives and fetta finished with vine ripe cherry tomato, olive oil and pan juices	42
braised wagyu beef shin taro cake, hot and sour salad of toasted coconut, cucumber, chilli, fresh herbs in reduced cooking stock	35
crispy skin black cod fillet warm salad of saffron potatoes, artichoke hearts, semi dried tomato with a mint, red onion lotus root crisp salad	36
pan roasted barramundi roast organic pumpkin ravioli, chilli plum salsa and basil oil	33
crispy hand-rolled pork hock spiced plum, cucumber, marinated bean shoot salad, and a redcurrant chilli caramel	33
slow cooked lamb shank creamed truffle pea, caramelized shimeji and enoki mushrooms with asparagus in a reduced cooking liquid	38

dessert

GRAZE “Black and White” puddings plate soft-centred white and dark chocolate pudding with white and dark chocolate ice cream	18
GRAZE pavlova fresh whipped custard cream, seasonal fruits crowned with passion fruit sorbet and sugar peanuts	13
warm Michel Cluizel bittersweet chocolate tart fresh banana, caramel and vanilla bean ice cream	17
Australian trifle port soaked sponge, raspberry jelly, custard cream fresh fruits and toasted nuts	13
chocolate crème brulee topped with honeycomb ice cream and butter cookies	14
fresh homemade strawberry and honeycomb ice cream fresh strawberries and GRAZE chocolate sauce	13
green apple, roasted pineapple and sour cherry crumble bourbon vanilla bean ice cream	12
classic afrigado jellied frangelico liquor around vanilla ice cream served with toasted hazelnuts, a shot of espresso and biscotti	14
graze sundae, deep fried bananas chunky fresh fruit syrup and chocolate ice cream	12
dessert tasting plate sample of the dessert menu mini sized and fruit sorbet	35
cheese selection (4 cheeses) jellied dessert wine, toasted walnuts, fresh fig and fig paste, grapes, water biscuits	26

vegetarian menu

	entrée	main
vegetarian gazpacho shooter fresh asian herbs, tomato, sambal and cucumber	6	
crispy fried zucchini flower stuffed with a 3 cheese mix, panzaella salad drizzled with balsamic syrup and basil oil	18	
creamed thyme and cauliflower soup twice cooked peppered hen's egg, shiso and duo oils	15	
wild mushroom risotto olives, semi dried tomatoes, spinach, triple brie topped with a baby basil and aged parmesan salad	18	29
baked triple brie tart field mushroom, spinach, vine ripe tomato on balsamic syrup and basil oil	16	
crispy eggplant stack yoghurt cheese, pickled artichoke, roasted tomatoes, and sprinkled with dukka	15	26
seared pumpkin and pepper ravioli topped with a salad of soft herbs, drizzled with raspberry vincotto	15	26
gazpacho, avocado and tomato salad sour cream, asian herbs, curry pineapple oil	13	23

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