



Graham Hotel Menu

SOMETHING SMALLER

Oysters mignonette	\$4.5
Mount Zero olives #*	\$10
Beer battered mussels stout & malt vinegar mayo	\$12
Marinated sardines, romesco & crostini*	\$12
Lightly fried School prawns Sumac, lime & squid ink mayo	\$16.5
Spiced eggplant salad Lemongrass, kaffir lime, coriander & peanut #*	\$18
Confit chicken terrine Foie gras butter, pickled beetroot & croutons*	\$21
48 degree cured salmon Avruga caviar, gribeche & salmon crackle	\$23
Steak tartare Chimichurri, onion & kipfler crisps	\$21
Master stock pork belly Pumpkin puree, lotus root & chilli jam	\$23

FEELING HUNGRY

Chermoula eggplant Cracked wheat, preserved lemon, labneh #	\$30
Pan fried Cone Bay barramundi Panzanella salad, Roast tomato vinaigrette*	\$37
Whole market fish	M/P
House made gnocchi Prawns, cavolo nero, cherry tomatos, bottarga	\$37
Wagyu rump schnitzel Russian salad, lemon	\$38
Slow cooked lamb shoulder pie Sweet potato puree & petit vegetables	\$36

FROM THE GRILL

Steak frites, port shallot & garlic, & choice of; Bordelaise sauce, red wine sauce, chimichurri.	
250gm Eye fillet	\$48
300gm Hanger	\$36
400gm Striploin on the bone	\$46



PUB CLASSICS

Beef cheeseburger Pickle, onion, mustard, mayo & frites	\$22
Chicken burger Remoulade, dijon, mayo & frites	\$22
Fish & chips Panko crumb, aioli, frites	\$24
Chicken parma Napoli, ham, mozzarella & frites	\$28

SIDE ORDERS

Mesclun lettuce & herb salad, mustard dressing	\$10
Broccolini & cauliflower polonaise sauce	\$12
Carrot escabeche, saffron & coriander seed	\$12
Pomme frites, spice salt	\$10

INDULGE ME

Bavarois* Vanilla goat milk, citrus segments, mandarin gel	\$16
Peanut butter & chocolate jar Mousse, ganache & chocolate crisp	\$16
Graham gelati trio	\$16
Pyengana aged cheddar Piccalilli & grilled baguette	\$18
Berries Creek Mossvale blue cheese Red wine poached pear, walnut & spiced cake	\$18