



Graham Hotel Menu

STARTERS

Oysters' mignonette	5
Mount Zero olives	8
Beer battered mussels stout & malt vinegar mayo	15
Gazpacho Heirloom tomato, baby cucumber	18
Gippsland Burrata Sauce vierge, crispy balsamic	23
48 degree cured salmon Avruga caviar, gribeche & salmon crackle	24
Wagyu beef carpaccio Crispy salt bush, finger lime, shallot, croute	24
Seafood tasting plate for 2 A variety of freshly sourced produce to share Please see your server for today's selection	70

MAINS

Market Fish	M/P
Chargrilled baby squid Harissa, kohlrabi & yoghurt salad	32
Spring vegetable assiette Heirloom cauliflower, carrots zucchini, beetroot, tomato, radish	29
Ful medames Fava bean, chickpea, hummus, tomato, quail egg, house made pita	32
Sher wagyu beef schnitzel Russian salad, red wine sauce	38
Flinders Island lamb shoulder pie 24-hour slow braised lamb, sweet potato puree, petit vegetables	36
Scottsdale pork chop Celeriac remoulade, truffle butter	36





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FROM THE GRILL

Prime cut Pasture fed beef sourced from Flinders + Co

250gm Gippsland Eye fillet	48
300gm Flinders Island Porterhouse	38
350gm Bass Straight Scotch fillet	44

All steaks are served with rustic hand cut chips, truffled pecorino, and your choice of red wine sauce, peppercorn sauce, or café de Paris butter

SIDE ORDERS

Baby gem lettuce, shallot & green goddess dressing	10
Broccolini, fresh horseradish, crumbs	12
Pepperonata, pine nuts, basil	12
Pomme frites, spice salt	10

DESSERTS

Goat's milk mahalabia Rose water jam, pistachio ice cream	16
Peanut butter & chocolate jar Mousse, ganache & chocolate crisp	16
Graham gelati trio	16
Lemon lime & bitters curd Meringue, sable crumb & strawberry	16
Victorian farmhouse cheese board Piccalilli, walnuts & grilled baguette	30

We proudly source all of our cheese's from local Melbourne artisan cheesemakers That's Amore

