



Graham Hotel Menu

STARTERS

Oysters' mignonette	5
Mount Zero olives	8
Beer battered mussels stout & malt vinegar mayo	16
Spiced Cauliflower Pomegranate, goats curd, herbs	17
Gippsland Handmade Burrata Sauce vierge, crispy balsamic	23
48 degree cured salmon Avruga caviar, gribeche & salmon crackle	24
Tuna Tartare Goats curd, crushed pea's, tangy soy dressing	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	75

MAINS

Today's pasta	M/P
Market Fish	M/P
Chargrilled baby squid Harissa, kohlrabi & yoghurt salad	32
Tuna Niçoise Cos, white anchovy, soft boiled egg, beans, Kipflers, caper berries	38
Portobello steak Charred greens, wild mushrooms, Jerusalem artichoke, chimichurri	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
400gm Scottsdale pork chop Celeriac remoulade, truffle butter	37





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FROM THE GRILL

Prime cut Pasture fed beef sourced from Flinders + Co

250gm Gippsland Eye fillet	49
300gm Flinders Island Porterhouse	38
350gm Bass Straight Scotch fillet	52

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

SIDE ORDERS

Garden salad, mixed leaf, cherry tomato, vinaigrette	12
Broccolini, anchovy lemon dressing, almonds	12
Niçoise salad, mustard vinaigrette	16
Mixed grain salad, pomegranate, smoked almonds, labneh	14
Pomme frites, spice salt	10

DESSERTS

Coffee crème brulee cinnamon biscuits, berries	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

