

TGH  
Graham Hotel Menu

**STARTERS**

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<b>Oysters' Natural</b>	5.5	<b>Salmon roe, pickled cucumber, shiso</b>	6.5
<b>Grilled tiger prawns</b>		Lime & chili butter, kohlrabi herb salad, lime	24
<b>Fried whitebait</b>		Beetroot hummus, herbs, chili, lemon	18
<b>Spiced cauliflower fritters</b>		Tangy mint & poppyseed yoghurt	16
<b>Steak tartare</b>		Westholme wagyu beef, lmo mochi chip, dill pickles	24
<b>Tuna tataki</b>		Avocado mousse, jalapeños, sesame, ginger, soy ponzu dressing	24
<b>Gippsland handmade burrata</b>		Sauce vierge, tomato medley, olive crumb, sorrel	23
<b>Grilled octopus</b>		Ajo blanco, chimichurri, chorizo, lemon	24
<b>Graham share platter for two</b>		Lamb kofta kebabs, dukkah prawns, chermoula calamari, tzatziki and Moroccan slaw	50
<b>Charcuterie</b>		De Palma grass fed bresaola, Duroc 18-month serrano riserva, Borgo hot sopressa, house made terrine, pate, red onion jam, pickle.	46

**MAINS**

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<b>House made potato gnocchi</b>		Wagyu beef ragu, truffle pecorino	38
<b>Market fish</b>			M/P
<b>500g whole flounder</b>		Caper beurre noisette, citrus fennel salad	42
<b>Squid ink spaghetti</b>		King prawns, cherry tomato, chili, garlic, herbs	38
<b>Whole fried quail</b>		Cassoulet, fennel puree, chorizo, oregano	36
<b>Graham vegan curry</b>		Mild curry sauce, mixed vegetables, tofu, rice, roti bread, papadums	32
<b>Mushroom risotto</b>		Gourmet mixed mushroom, truffle, parmesan, herbs	36
<b>Westholme's wagyu beef schnitzel</b>		Crushed potato salad, red wine jus	38
<b>Flinders island lamb shoulder pie</b>		24-hour braised lamb, carrot & parsnip puree, petite vegetables, jus	36
<b>Roasted rack of lamb</b>		Green pea hummus, sumac potatoes, feta, asparagus, pomegranate	45



## Graham Hotel Menu

### FROM THE GRILL

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Prime cut Pasture fed beef sourced from Flinders + Co.

**250gm Gippsland Eye fillet** 54

**300gm Bass Strait Porterhouse** 45

**350gm Bass Strait Scotch fillet** 56

**Herb & citrus crumbed pork rib eye**  
white bean puree, heirloom veg, sage 44

All steaks are served with creamy mashed potato or fries, and your choice of red wine jus, peppercorn sauce, porcini truffle butter or café de Paris butter.

**Add lime & chili butter tiger prawn** 12ea

### SIDE ORDERS

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Graham garden salad, tomato, onion, cucumber, lemon vinaigrette 14

Bourbon and honey heirloom carrots, hazelnuts, thyme 16

Fried broccoli, tangy mustard dressing, crunchy shallots 14

Charred asparagus, ajo blanco, almonds 16

Roast Brussel sprouts, lardons, truffle 16

Pomme frites, spice salt 12

Truffle pomme frites, black garlic aioli 14

### DESSERTS

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**Basque cheesecake**  
Passionfruit curd, macarons, berries 16

**Dark chocolate tart**  
Chocolate ganache, blood orange sorbet 16

**Lemongrass sticky date pudding**  
Ginger butterscotch, chili double cream 16

**White chocolate baileys crème brûlée**  
Almond biscotti, berries 16

**Graham gelati trio** 16

**Farmhouse cheese board**  
Jouvence brie fermier, Pyengana St Colomba blue  
Ford farm cave aged cheddar, piccalilli, dried fruit salami, crostini. 40

